MICROENCAPSULATED BER (ZIZIPHUS) JUICE POWDER

Salient features

Advantages

- > Optimized spray drying process enhances & retains the economic value of Ziziphus.
- Multifarious uses of Ziziphus powder for cosmetic, nutraceutical and food industries.
- \triangleright Commercially viable powder with lowest water activity (0.295 \pm 0.02), color (L* 88.52 \pm 0.70, $a* 1.13 \pm 0.49$, $b* 12.25 \pm 0.62$),
- \triangleright highest bioactive retention (vitamin C 14.56 \pm 0.59 mg/100g, flavonoid content 388.00 \pm 0.46 mg/100g) and their associated functional activity (antioxidant activity 1.89 \pm 0.56 to $2.10 \pm 0.50/g$).

➤ Shelf life > 1 year

- ✓ Ber fruit juice powder have a number of food applications
 - ✓ Rehydration as beverage mix
 - ✓ Without rehydration as food additive
 - ✓ Nutraceutical applications in bakery, coatings, dessert mixes, ice-creams, yoghurts, breakfast cereals, smoothies, fillings and ready meals.



Process

Technology /

Product

developed by

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1,1

More information

MoFPI

Status of commercialization / Patent / Publications: Under Process Publications:

- ❖ Soma Srivastava, Mrigya Bansal, Dilip Jain, Yashi Srivastava. (2022). Encapsulation for efficient spray drying of fruit juices with bioactive retention. Journal of Food Measurement and Characterization (2022) 16:3792–3814. https://doi.org/10.1007/s11694-022-01481-4
- ❖ Soma Srivastava. 2022. Development of microencapsulated pomegranate powder for higher retention of bioactives. In: abstracts. International Conference on Advances in Agriculture and Food System (AAFS-2022) towards Sustainable Development Goals at University of Agricultural Sciences, Bangalore

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