

Noodles with combination of wheat flour

Salient features

- Noodles from sprouted bengal gram: mint paste
- Optimum acceptance on the basis of nutritional parameters, water absorption, cooking quality, in-vitro protein digestibility, free fatty acid, DPPH activity and sensory parameters
- Improved in-vitro protein digestibility (70 %) and antioxidant activity (29 %).

Advantages

- ✓ High in *in-vitro* protein digestibility.
- ✓ Reduced levels of anti-nutritional factors
- ✓ Increased the bioactive components in the developed products.



Process

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Technology / Product

Food grains and Oilseeds Processing Division,

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developed by

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Year

2016-2019

Source of funding

ICAR-CIPHET

More information

Status of commercialization / Patent / Publications

Technology awaiting commercialization