

## POMEGRANATE SEED POWDER – NUTRITIONAL ADJUNCT FOR FOOD SUPPLEMENTS

### *Salient features*

- Convective air dried Pomegranate Seed Powder of var. ‘Bhagwa’ [100°C for period of 10-12h] had enhanced shelf-life.
- Powder possessed 7.05 % Moisture content (d.b.), protein 13.20 %, Fat 23.57, Ash 11.20 %, ADF 45.00 % and NDF 58.00 %, Total Phenolics 7.52 g/100g, % and Free Radical Scavenging Activity  $2.24 \pm 0.43$  %.
- B-Complex Vitamin content present was especially D-pantothenic acid (mg/Kg) 11.97, Thiamine Hydrochloride (mg/Kg) 21.26, Pyridoxine Hydrochloride (mg/Kg) 7.83, Nicotinic acid (mg/Kg) 1.18 and Cyanocobalamin (mg/Kg) 17.11 was observed.

### *Advantages*

- ✓ Residual seed utilization will aid in overall economic value of the pomegranate fruit processing value chain



**Dried Pomegranate seeds & Pomegranate Seed Powder**

### *Process*

### *Technology /*

### *Product*

### *developed by*

### *Year*

### *Source of funding*

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*More  
information*

**Status of commercialization / Patent / Publications**

Available under ABI technologies of CAZRI for training, licensing and commercialization.

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

Soma Srivastava. 2022. Project report of Development of value chain for multi-purpose commercial utilization of selected arid fruits. F.No. Q-11/4/2020-R&D.