

Quality protein Maize and Maize Based Muffins and Other Products

Salient features

- Quality protein maize (QPM) and egg white protein based muffins
- QPM–EWP muffins showed a sensory score of 7.97 which was comparable to reference muffins (8.03).
- Developed flour formulation has better dough making characteristics
- Dough prepared from this flour can be rolled with a rolling pin.
- Developed cookies from formulation were softer and showed higher spread ratio than control cookies developed from maize alone
- Better sensory score (8.00) was reported for developed cookies

Advantages

- ✓ Different products from maize
- ✓ Does not contain any added gum.
- ✓ Developed muffins, and cookies are gluten free can be consumed by celiac patients
- ✓ Flour formulation can be used to prepare rollable chapati



Process

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Technology / Product developed by

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Source of funding

ICAR-CIPHET

More information

Status of commercialization / Patent / Publications

Ready for commercialization