

Ready-to-Eat Fruit Leather from Norabogori [*Prunus persica* (L.) Batsch] of Assam with Anti-Inflammatory Properties'

Salient features

- The norabogori fruit leather has dried norabogori fruit leather, encapsulated norabogori extract and xanthan gum as hydrocolloid.
- The norabogori phytochemical extract was extracted by Microwave Assisted Extraction System.
- Encapsulate released the extract efficiently in target site.
- The hydrocolloid gives stability and binding to the product.

Advantages

- ✓ The leather has norabogori powder and its extract is found out to be antioxidant rich.
- ✓ The extract found out to be anti-inflammatory.
- ✓ The encapsulates had good efficiency and release effectively.
- ✓ The hydrocolloid used was proved to be stabilizing.
- ✓ The non-heat treated product turned out to be efficient and nutrient rich.



Control (S0)



Guar gum (S1)



Pectin (S2)



Starch (S3)



Xanthan gum (S4)

Process Technology / Product developed by

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*More
information*

Status of commercialization / Patent / Publication

- ✓ The technology of the product has been transferred to an industry partner named Quality Bakery. In the procedure, a “Material transfer agreement” and a ‘Licencing agreement’ has been signed between Tezpur University and the enterprise for the process and the enterprize agreed to pay 1% license fee as an annual royalty to the university.