

ICAR- CIFTEQ[®]SEAYOGURT - Seaweed Based Preparation

Salient features

- *Sargassum wightii*, brown seaweed- rich in fucoidan
- Potential applications in formulation of functional and nutraceutical products
- Fucoidan possess several beneficial bioactivities

Advantages

- ✓ Fucoidan enriched yoghurt- good phenolic content, antioxidative potential
- ✓ Supplementation with fucoidan - minimal effect on sensorial attributes of yoghurt
- ✓ High acceptance among consumer
- ✓ Yoghurt- efficient delivery system for seaweeds health benefits in human diet



Process

Anuj Kumar, Pankaj Kishore, MD Hanjabam, K Ashok Kumar

Technology /

ICAR-Central Institute of Fisheries Technology, Kochi

Product

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developed by

Year

2020

Source of funding

ICAR-CIFT

More information

Status of commercialization / Patent / Publications

Anuj Kumar, MD Hanjabam, Pankaj Kishore, Satyen Kumar Panda, K Ashok Kumar, TM Prathapan (2020), Seaweed supplemented bioactive yoghurt, Fish Tech Reporter

Technology transfer

Technology commercialized to Kerala Cooperative Milk Marketing federation (MILMA)