

STARCH AND MODIFIED STARCH FROM BANANA

Salient features

- Commercial method developed to modify the starch (80-85% d.w.b) of unripe bananas for slow digestibility, thermos-tolerant and low blood glyceimic index features.
- Enzymatically modified starches in comparison to those modified through physical and chemical methods act as pre-biotic for making functional food formulations and as edible film (oxidized form) in food industry and pharmaceutical companies

Advantages

- ✓ Higher resistant starch in Saba and Monthan makes them good for making low glyceimic food products like extruded snacks and baked products.
- ✓ Mineral and probiotic organism encapsulation using starch as a wall material.
- ✓ Modified starches could be used as an excipient in pharmaceutical industries.



Process

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Technology /

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Product

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developed by

Year

2017

Source of funding

ICAR

More information

Status of commercialization / Patent / Publications/ Technology transfer

Licensing and Transfer of Technology (ToT) fee: Rs.25000 + 18 % GST

1. M/s. Abhay Natural Food Processing Unit, Mysore, Karnataka
2. M/s. Winwal International, Chennai, Tamil Nadu