

Sprouted Wheat & Bengal Gram Pasta

Salient features

- Pasta with combination of sprouted wheat: sprouted bengal gram: semolina
- Optimum acceptance on the basis of nutritional parameters, color index, cooking quality, in-vitro protein digestibility and sensory parameters
- Improved in-vitro protein digestibility (77 %).

Advantages

- ✓ High in *in-vitro* protein digestibility.
- ✓ Reduced levels of anti-nutritional factors
- ✓ Increased the bioactive components in the developed products.



Process

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Technology / Product developed by

Food grains and Oilseeds Processing Division,
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Year

2016-2019

Source of funding

ICAR-CIPHET

More information

Status of commercialization / Patent / Publications
Technology awaiting commercialization