

TECHNOLOGY FOR THE PRODUCTION OF CANE DIETARY FIBRE FOOD PRODUCTS

Salient features

- Bagasse is an excellent source of dietary fiber, both soluble and insoluble fibers. It can be introduced with wheat flour to prepare variety of food products.
- Bread, Rusk and cookies were produced in different combinations of cane fiber content as a vehicle for combating malnutrition
- The process and methods to use cane fiber/ bagasse as source of dietary fiber in various food products was invented.

Advantages

- ✓ Utilization of Sugarcane bagasse, obtained as a by-product of sugarcane processing (amount: thousands of tonnes) and composed of fiber, pith, insoluble solids and water.
- ✓ An important advantage is that it is directly obtained and concentrated in the sugar factory as a process of by-product, thus simplifying its handling and transport operations.
- ✓ The fibre flour used in different concentrations as a source of dietary fiber to produce various food products.

Cane fibre added biscuits



Cane fibre added tea cake



Cane fibre added bread



Cane fibre added rusk



*Process
Technology /
Product
developed by*

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*Source of
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*More
information*

Status of commercialization / Patent / Publications

Technology transfer

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