



Technology for Commercialization: CFTRI

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India is a country of continental size with a population of over 1000 millions out of which 350 million live in urban areas. For the later section, processed foods will become their main stay sooner or later. Global processed food business is around Rs.16, 000 billion while India's contribution is Rs.1400 billion. Food processing industries has been termed as a 'sun-rise industries' and several efforts have been made in the last few years to give a big thrust to this sector.

Nature provides food in abundance for every living being India produces over 220 million tonnes of food grains and about 158 million tonnes of horticulture produce. The food processing sector is recognised as having an important role in improving agricultural productivity, reducing in wastage of fruits and vegetables providing better nutrition and improving food availability for the domestic market

The post harvest technology in the area of fruits and vegetables has to match with the production of this perishable commodity to reach the consumers. It is a great challenge that always keeps the scientists, the technologists and the engineers attentive in looking for innovative methodologies and technologies towards making this happen with cost effectiveness built into it and at the same time encouraging the value addition and the by product utilisation of these commodities. There is a challenge for quality parameters, which the world is, benchmark for a common harmonisation protocols for the global market. For a successful food-processing sector, various aspects such as quality control, quality system and quality assurance, and the constituents of total quality management should function in a horizontal fashion for complete success.

In order to ensure that the fruits of its wide-ranging endeavours in technology ultimately reach the right user at the right time and in the right way, CFTRI transfers classified technologies against a prescribed fee for each process. Apart from this, it also offers services viz., answering of technical enquiries; advise and counselling at the institute and at its resource centres through preparation of technical reports; techno-economic feasibility reports; project engineering reports evaluation// appraisal of project/feasibility report; consumer acceptability studies; resource and techno-economic surveys; R&D project evaluation; packaging material analysis and quality control guidance; sponsored R&D projects; general technical consultancy; advisory consultancy and engineering consultancy for food industry, sensory evaluation and consumer acceptance of food products and selected turnkey project



CFTRI was born along with the Republic of India in the year 1950 and has, therefore, had the privilege of contributing to the country's growth and prosperity all the way up until now. Over the decades, the institute has created a major social impact in India, with its role in developing technologies for low-cost nutritious food supplements, and speciality foods for several vulnerable sections of the society. The institute's work on technologies for protein formulations from non-conventional sources has been widely hailed for its pioneering nature, and our technology for Miltone has been honoured with the Industrial Achievement Award of the Institute of Food Technologists, USA.

About CFTRI-----

- Central Food Technological Research Institute – CFTRI (a constituent laboratory of Council of Scientific and Industrial Research, NEW DELHI.
- The focus of the institute has been towards low cost effective technology, utilization of indigenous raw materials, and bio-friendly technology with emphasis on integrated technology, high level pursuit for total technology, underpinning food safety, health and nutrition to all sections of the population.
- The recognition of CFTRI by a number of international institutions, such as the Institute of Food Technologies, USA; UN University: USA; Indo-British Partnership Initiative, as well as the tie-ups with a number of leading industries, is the nationally and internationally recognized achievement. It is this vibrant scenario, which has consolidated CFTRI into shaping of its excellent capabilities to achieve the end business research plan with a very firm commitment on long term strategic research.
- CFTRI is one of the prime leaders in the areas of Food Science and Technology
- It is these unique features of CFTRI which are of importance in building an everlasting partnership with industries and agencies for excellence in science and technology, sponsoring consultative research and business tie ups for long term strategic researches well as unparallel technology development in the area of food science and technology.
- CFTRI an ISO-9001:2000, ISO-14001 Organization & NABL Accredited Laboratory

SOCIETAL MISSION AND RURAL DEVELOPMENT

Over the years, CFTRI has developed many technologies of special significance to India's rural development. The novel machines we have invented for making Papads, leaf-cups and de-stoning of grains, in particular, generated many opportunities for employment and economic gains in rural India. We have also been able to achieve good results in bringing about up-gradation of existing food industries and development of new ones; establishment of prototype food units; and production of value-added products. Our rural-oriented and agro-based food technologies have, in general, been very successfully adopted by various co-operatives and cottage industries throughout India.

The Mission now focuses on promotion and popularization of CFTRI's post-harvest technologies still further, for more productive applications in the backward (rural and tribal) areas of the country, particularly with the involvement of small-scale and agro-based entrepreneurs, farmers, women and people from weaker sections. In order to accomplish this, we organize several programmes that encompass displays, demonstrations, workshops, training and awareness building:



- ❖ Exhibitions and expositions
- ❖ Technology Awareness/Entrepreneurship Development Programmes
- ❖ Process demonstrations and workshops

Exhibitions and Expositions

CFTRI participates in different types of exhibitions, and mass publicity events and forums in urban and rural areas, where intellectuals, entrepreneurs, farmers and the general public are enlightened on our R&D activities, achievements and capabilities. Depending on the theme and the resource background of the exhibition, institute promote appropriate and useful technologies there, by means of display charts, online databases, audiovisual media and on-the-spot interactive sessions between the business-oriented visitors and the experts. The one-to-one expert counseling at these sessions has proved to be particularly useful to the prospective entrepreneurs in getting the right picture of the technologies immediately relevant and valuable to them. In addition to a number of places across India, we have participated in important international exhibitions in the developing countries of SAARC and Africa.

TAP & EDP

With a view to cater to the needs of prospective rural and small scale entrepreneurs-particularly women and weaker sections-we offer Technology Awareness Programmes (TAP) and Entrepreneurship Development Programmes (EDP) in the backward and tribal areas of the country. The programmes focus particularly on post-harvest handling-sorting, storage, packaging, transportation of agricultural produce such as fruits, vegetables, grains and spices relevant to the region, to help the farmers minimize, if not avoid, the losses due to the non-scientific methods being followed presently.

The post-harvest technology awareness programmes on paddy, maize, millet and pulse processing in regions such as Punjab, UP, Northeast India, Bihar, Orissa and Karnataka have been very successful, as is evident from the number of licensees of our grain processes. An important input in the success of these programmes is the feedback we systematically gather at our various events, from the visitors and participants.

PROCESS DEMONSTRATIONS AND WORKSHOPS

To reinforce the effect of the awareness programmes, institute also regularly organize process demonstrations and workshops throughout the country. These programmes impart the knowledge of particular technologies, raw materials, value added products, packaging, quality and such other aspects to the participants, and give them a pre-view of how exactly they stand to benefit from it all.

MASS MEDIA COMMUNICATION

To keep the rural and urban entrepreneurs constantly aware of our select technologies in food and allied areas, and about our latest technology developments, we make full use of the print and electronic media. We also prepare and circulate reader-friendly literature on the subject, in the form of pamphlets and brochures in multiple languages; information sheets on the processes; and seminar/exhibition/workshop material.



TECHNOLOGY MARKETING AND PROMOTION

Business development being one of our focus areas, we make intensive efforts to promote our processes & projects and services & solutions in the world of food and allied businesses. In addition to effective market communication literature in print form, we use the latest multimedia methods, computer data projections, short films on identified technologies and even personal counselling to powerfully communicate our customised marketing messages to those who can put our outputs and capabilities to commercial use.

TECHNICAL SERVICES

Apart from the entire gamut of services above, the department also offers the following technical services to meet some specialized needs of users from the industry:

- ❖ Ad hoc Technical Assistance
- ❖ Supply of Products
- ❖ Database Access

Ad hoc technical assistance

In order to enable food industries in ventures such as expansion of existing food processing units and product diversification, we provide this one-time assistance which includes studies on very specific technical topics such as raw materials and technology for production of food products, for supply baseline data for the proposed projects.

Supply of Products

The department arranges to produce limited quantities of food samples, microbial cultures, developed by CFTRI for quality evaluation and market assessment, to facilitate commercialization.

Database Access

Apart from above a good collection of databases on food science and technology available at our library FOSTIS, we maintain and provide access to databases on production, processing, resources, markets, buyers/sellers, manufacturers and allied topics.

ROLE IN NUTRITION- SUPPLEMENTING PROGRAMMES

In a country like India where the population rises every year, the importance of food processing and food preservation is self-evident. Being ultimately committed to the well being of the country and its people, CFTRI has initiated several programmes over the past 5 decades to improve the nutritional quality of food, for the masses.

For the first time in the world, CFTRI developed technologies to use oilseed cakes as a source of protein, and these technologies have found wide acceptance among the common people. Low-cost food supplements based on our technologies, such as Energy Food, Balahar and Miltone have benefited innumerable children belonging to the lower income groups. Various government, non-government and international organizations in their own welfare programmes,



in particular, have adopted energy Food. The mid-day meal programme for the distribution of Energy Food in Anganwadis and schools in the rural and tribal areas of the country has become so popular that the Government of Karnataka has set up 5 plants for manufacturing this food, and the Governments of Andhra Pradesh, Tamilnadu, Madhya Pradesh, Gujarat and West Bengal have also introduced the food in their mid-day meal programmes.

CFTRI has also formulated a low-cost, high-fibre biscuit for children, which was dedicated to the nation in 1998.

ROLE IN POPULATION PROGRAMMES

Malnutrition and protein deficiency being the chief reasons for infant mortality in India, and high infant mortality being the chief reason for high population growth among the low-income groups, food supplements based on our technologies have been very effectively employed in several programmes in India for limiting the country's population by reducing nutrition-related infant-mortality.

ROLE IN SPECIAL NEED-BASED FOODS

Special processes developed by CFTRI for people in vulnerable conditions have also been well received all around:

Weaning foods:

Using materials commonly available (such as germinated greengram and malted cereals/millet) and processes familiar to rural mothers, CFTRI has developed technologies for foods that provide our rural children with nutrition and balanced food very essential during their weaning period, for a healthy life later.

Low-lactose foods:

CFTRI has formulated foods for children with low lactose tolerance.

Enteral foods:

CFTRI has also formulated Enteral foods, specially for patients with difficulty in oral consumption of food.

Ready to cook vegetables in retail packs

Ready to cook vegetables in farm fresh conditions will soon be available on shelves of departmental stores. CFTRI has developed technology for packing of nearly 28 of the popular Indian vegetables in sachet for retail marketing .**Some of the products packed in retort pouches:** Curry based – Vegetable kurma, Aloo mutter, Channa masala, Dhal fry, Methi dhal, Palak paneer, Navarathan kurma, Shahi paneer, Shahi Rajma, Sambar, Coconut chutney, Rice based – Vegetable pulao, Tomato rice, Tamarind rice, Sambar rice, Plain rice, Ghee rice, Sweet pongal, Kesari bhath



Vermicelli Noodles

CFTRI has come out with a range of technologies for manufacturing vermicelli noodles from many cereals including coarse grains. In the list are vermicelli in from ragi, samai, jowar, maize, rice and wheat. The CFTRI processes enable manufacture of vermicelli with low fat content and good texture

Low Cost Nutrient Supplements For Malnourished Children

CFTRI also developed low cost nutrient supplements Ready –to- eat (Nutro Crispo sweet /spicy and Suruchi meetha) for malnourished children.

CFTRI offers a variety of technologies in the post harvest handling, storage and processing of the food. Over 400 processes have been developed in food science and technology and allied fields. Package of service for know how transfer as follows,

- Technical dossier
- Supply of design drawings
- Demonstration of process know how
- Plant & building layout-for a model unit
- Feasibility report- for a model unit
- Technical guidance
- Training of personnel
- Quality control management
- Product testing and analysis
- Enrolment in database and CFTRI Licensee

Technology, process, know how, Technique and design drawings for equipment and machinery are available in CFTRI for commercialization

ANIMAL PRODUCTS

Fish products: thermal processed, Instant gravy mixes (dehydrated), Meat gravy (concentrate), Shark fin rays from dried fins, Shrimp: Canning of, Shrimp Freeze drying of, Extruded Shrimp Feed, Animal feed formulations: Cattle & Poultry, Bacon & Ham: preparation, Chicken products: Sticks, Curried, Kabab, Egg: extension of shelf-life, Meat pickles: Fish, Prawn, Chicken, Mutton, Fish waste silage (acid), Poultry intestine silage, Fish viscera silage, Mackerel: salt curing, drying, Meat soup cube, Meat tenderization, Mutton: conditioning of, Dehydration of Meat, Sausage casings: natural, Sausage preparation (Meat, Chicken, Fish & Pork), Traditional products HAE/RTC (all 7):- Chicken Tandoori, Chicken kabab, Mutton shami kabab, Breaded chicken kabab, Chicken sandwich spread (HAE), Frozen Curry -Chicken, Fish, Mutton (HAE), Biryani –Mutton & Chicken (HAE), Meat/Fish/Poultry wafers (Chicken/Fish/Prawn/Pork/Egg/Meat), Marinating paste- Fish fry, Marinated – Tandoori chicken including marinating paste, Meat paste from layer chicken, Meat/Chicken/Fish/Prawn/ Pork/Egg



wafers, Fermented Silkworm pupae Silage, Chicken soup mix, Tenderization of layer chicken muscle, Shelf-stable chicken biriyani, Shelf-stable chicken tit-bits, Meat burger, Egg loaf, Shelf stable kabab mix with chicken meat

BAKERY PRODUCTS

Biscuit formulations: Cocoa, Cocoa cream, Nutro, (all 3), Sugar free Biscuit, Baking power, Biscuit production: Salt/Sweet, Cardamom flavour, High fiber, Wheat germ, Sunflower seed grits, Low sodium, Therapeutic, Bread: Production (Brown, plain, Sweet, Milk, Whole wheat, Fruit, High fiber, Ragi, Bajra, Premixes – baked foods-Bread, Biscuit, Cookie, Composite Ragi Rusk, Onion flavoured biscuit, Wheat Germ Stabilization, Sugar free cup cake, Sugar free cake rusk, Instant Payasam Mix, Bar cake, Whole wheat flour biscuit, Egg-less Cake, Sugar free layer cake Sugar free rusk, High protein rusk & buns, High protein Upma mix, Cake rusk, Instant cake mix, Vermicelli (wheat & whole wheat flour), Fortified protein rich vermicelli, Ragi based biscuit, Layered parotta (South Indian), Suruchi meetha–health food snacks (burfi), Honey based Bakery products, Sugar free bread, Egg less cake premix, High protein biscuits, Improver mix for bread, rolls and buns etc. (yeast leavened bakery products)

BEVERAGE PRODUCTS

*Coffee beverage, Cola flavour concentrate, Orange flavour concentrate for manufacture soft beverage, Liquid fruits (Apple, Banana, Grapes, Guava), Malted beverage, Carrot juice beverage & RTS, Ginger cocktail Groundnut milk/Soya milk curd, Honey beverage, Orange comminuted: beverage base, Pan supari nectar, Pomegranate juice & products, Fruit syrups & squashes, Litchi products, Lactic beverage-Cereal based, Sugarcane juice – bottling, Clear Lime-Lemon flavour, blend for soft drink manufacture, RTS fruit juice & beverages
Neera bottling*

CEREAL PRODUCTS

Cereal flakes: rice, jowar, Instant traditional foods: Bisi bele bhath, Puliogere, Sambar, Rasam, Pongal, Urd bhath, Imlipoha, Quick cooking rice, Curing of new paddy, Parboiling of paddy: dry heat/hot soak method, Paushtik atta, Refined millet flour, Basmati Rice (Staining technique), Maize & Wheat flakes (dry heat process), Detoxification of kesari dhal, Husk free cereal malt flour, Maize chips, Vermicelli noodles - Rice, Jowar, Ragi, Maize, Bajra, Navane & Samai, Ready to eat low fat snack like – “Chakli & Tengolal”, Improved maize flour, Ready to eat low fat flaked spices Maize/Corn-snacks, Legume based ready-to-fry-snacks, Ragi based papads, Pulse based papads, Decortication of Ragi, Malted ragi flour – enzyme rich, Ready-to-eat low fat maize snacks form milled maize grits, Flaking of fox tail millet, Composite lentil chips, Flaked jowar – RTE sweet & savoury snacks, Quick cooking, germinated & dehydrated pulses, Fermented & dehydrated ready mixes for Idli & Dosa, Foods for diabetics, Shelf-stable jowar flour, Processed besan for sev and boondi preparation, Puffed moth bean based sweet and savoury snacks

CONVENIENCE FOODS

Ready Mixes – Idli, Vada, Dosa, Chakli, Jamoon, Jelebi, Cake, Maddur vada, Pakoda, Flavoured flan, Cake Doughnut, Combination dough mix, Upma, RTE convenience food-Khakra, Snack food (soya/maize), North Indian (Punjab) Halwa Mix, Bombay Halwa Mix, Chutney paste (spreads), Low fat expanded Snacks, Soya based instant sambar mix, Low sugar milk Burfi, Deep fat fried & flavoured cashew kernels, Shelf-stable & ready to eat foods thermo processed in retort pouches (non-veg. & veg. Foods), Canned (Aluminium cans) mixed



vegetable curry and rice based convenience products, Canned (Aluminium cans) vegetable chunks in tomato soup, Tamarind candy

FOOD MACHINERY – DESIGN DRAWINGS

Hot air drier- (cabinet/tunnel type for Arecanut, Cardamom, Cashew kernel), Modern dhal mill, Parboiling plant: paddy, Roller flaker, Single effect evaporator: 1000kg, 500kg, 200kg), Simple rice milling systems (Double pass single huller, Single pass double huller, Centrifugal sheller huller), Chapati making plant, Heat sealer: continuous, Leaf cup machine (hand/pedal operated), Paddy crack detector, Papad press (Hand / Leg operated), Pest proofing machine, Simple pulse dehusking machine (hand operated & mechanized), Strip lacquering machine, Triple roller extractor, Vegetable slicer, Chicken dressing line, Quick test kit for FFA, Mini dhal milling system, Versatile Dal mill, Automatic Idli making unit, Automatic Dosa Making unit, Design on Spouted Bed Coffee Roaster, Paddy crack detector, Gota Separator, Integrated rubber roll sheller huller rice mill, Design on retort control system for sterilization of packaged foods, Vibro fluidized bed roaster, Dry maize milling plant, Device for Pneumatic extrusion of dough & device useful for dusting & cutting of dough into geometrical shapes (Chapati sheeting machine), Laboratory freeze dryer, Infrared heating of Cashew kernels for testa removal, Combined infrared hot air heating system for food processing, Hot hair popping machine using flue gas, Parboiling and Drying plant – 4 TPH & 2 TPH, Desiccated coconut drier, Electronic sterility index monitor, Continuous bio-plate casting machine, Automatic continuous cooker, Sugarcane de-skinning machine, Chutney dispenser, Integrated hot air roasting machine, Production of virgin coconut oil, Continuous vada making machine

FRUIT & VEGETABLE PRODUCTS

Fruit bars: Mango, Banana, Guava & Apple, Fruits & Vegetables dehydration: Grapes, Banana, Onion, Potato & Peas & green chillies, Instant Pickles: Mango, Lime, Pectin from pectinous materials, Oyster Mushroom: production, dehydration, culture, spawn, Rural & Urban model – with paddy straw, coir pith & coffee pulp and with cotton seed meal supplementation, Amla products- Juice/ concentrate/RTS beverage, Technology Protocol for Export of Alphonso, Banganapalli & Kesari by ship, Anti fungal paste, Curried vegetables: canning, Fruit jams & jellies: prepn, Fruit preserves & candies, Tutti-fruity (papaya/carrot), Ginger candy, Amla candy, Fruit toffees, Fruit & vegetables: canning of, refrigeration & freezing, Mango pulp: bulk preservation for RTS beverage, Mango ripening, Muskmelon seeds (dehulling), Pickles & Chutneys, Osmo-air dried: Jackfruit/ Pineapple/ Amla segments (sweet and salted), Potato products, Tomato products, Wax emulsion, Chilli Sauce, Jamoon fruit products: (squash, RTS beverage, syrup, carbonated beverage), Dehydrated drumstick powder, Fruit jams & jellies including mixed fruit jam containing amla, Instant dehydrated vegetables curry mixes (Cauliflower, Cabbage, Beans & Carrot), Amla spread, Modified atmosphere packaging of minimally processed vegetables, Value added products from Figs (Ficus carica L), Pre and post harvest technology protocol for export of fresh pomegranate –Ganesh variety & mango-Neelam variety by ship , Protocol for export of Banana variety Dwarf Cavendish by ship, Dehydrated bitter gourd, Fruit spread: fruit juice, fruit concentrate & honey, Fruit spread: fruit juice & honey, Fruit spread: fruit juice, sugar & honey, Dehydrated whole lime, Instant mushroom soup mix, Preparation of cashew apple candy, Bio-preservation of RTE sugarcane chunks, Amla paste

MICROBIOLOGY & FERMENTATION PRODUCTS

Microbial production of amyloglucosidase enzyme by solid state fermentation, Microbial production of pectinase enzyme by submerged fermentation, Aflatoxin decontamination (filtration



method), Biosensor from Glucose and Sucrose, Ready to use idli batter in retail packs, Ready to use dosa batter in retail packs, Protocol for assembly of Aflatoxin detection kit, The production of Fructooligosaccharides syrup & powder, Kit for the detection of aflatoxins by improved Dot-ELISA technique, Kit for the detection of deoxynivalenol by improved Dot-ELISA technique, Cultivation of Dunaliella, β -carotene rich micro algae, Production of steviosides extract and crystals from stevia rebaudiana, Simple detection kit for endosulfan residues in plant foods (Elisa Process), Cultivation of Botryococcus braunii – biomass production

PLANTATION & SPICE PRODUCTS

Annatto dye: preparation, Processing of cocoa beans to: Cocoa mass, Cocoa butter, Cocoa powder, Compounded Asafoetida, Coriander dhal supari, Encapsulated flavours, Garlic powder, Kokum: concentrate & powder, Mustard powder, Making superior quality White pepper, Dehydrated of Green pepper, Plant growth promoter: n-triacontano, Spice oleoresins: Pepper, Ginger, Turmeric, Chillies, Tamarind: juice concentrate & powder, Sterilization of Black Pepper, Cardamom: fixation of green colour, Cherry coffee: Monsooning, Processing of coca (Theobroma cocoa pods to dried cocoa beans, Desiccated coconut, Ginger: dehydration/bleaching, Red chillies: fractionation, Red chillies: drying of (incl. dipsol formulation), Turmeric: curing & polishing, Ready spice mixes (Sambar Rasam & Pulao), Zink - EDTA Chelate, Garlic paste, Ginger paste, Gravy paste for different Indian Cuisine, Spray dried coconut milk powder, Sugarcane juice spread, Removal of smoky odor from bhatti cured large cardamom capsules, Green pepper in brine, Green tamarind spice mix - paste & powder, Production of encapsulated spice/citrus oils & spice oleoresins, Dipping oil formulation for grapes, Faster curing of vanilla beans Preparation of radical scavenging conserve from tea leaves-normal/coarse/pruned, Chlorogenic acid rich coffee conserve from green coffee beans

PROTEIN SPECIALITY

Mustard/rape seed integrated processing, Protein isolates: Groundnut & Soya, Sesame: dehulling, (dry & wet processes), Sunflower seed: beneficiation, Weaning food roller dried, Spirulina, Rural based biotechnological production of spirulina, Production of a blue pigment from Spirulina, Spirulina process with enriched iron content of high bio-availability, Balahar, Groundnut flour: edible, Malted weaning food), Multipurpose food, Full fat Soya flour: edible, Enteral Foods, Minimizing the drip loss in frozen peeled & de-veined shrimps, Spray dried refined papain, Low cost Nutrient supplement for malnourished children, Low fat high protein snack foods, Mass propagation of Vanilla by tissue culture technique, Mass propagation of Banana by tissue culture technique, Bland soy protein concentrate, High protein soya cereal ready mix for the preparation of kesari bath, upma, porridge and others, Energy food: new formulation, Dehulling of Niger seeds, Nutro crispo-sweet & savoury, Heat resistant white Sesame seeds, Groundnut butter

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- ☞ **Ready mix foods:** Idli Mix, Dosa Mix, jamun Mix, Jelebi Mix, Sambhar Mix, Rasam Mix
- ☞ **Therapeutic foods:** Yogurt, Acidophilus Milk, Tempe
- ☞ **Ready to Cook Foods:** Idli & Dosa Batter, Vermicelli
- ☞ **Bio-processed foods:** Kanji, Cheese, Sauerkraut, Malted Ragi Flour Enzyme Rich
- ☞ **Ready to eat foods:** Thermal Processed Foods in Retort Pouch
- ☞ **Energy food:** Malted weaning food, Paushtik Atta, High Protein Soya Cereal Mix , Iron Rich Spirulina, Energy Food Amylase Rich
- ☞ **Health drinks:** Clarified Juice (Banana, Guava, Grapes, Pomegranate), Pine Apple Juice, Amla drinks, Honey Beverage and Sugarcane Juice
- ☞ **Foods for Diabetic:** Sugar Free Bread, Biscuits, Rusk, Cake Mix and Low Sugar Milk Burfi
- ☞ **Hypocholesterolemic foods:** Low Fat Expanded Snacks, RTE Low Fat Maize Foods, Low Fat High Protein Snacks
- ☞ **Health foods:** High Protein Upma Mix, Suruchi Meetha, Protein Rich Vermicelli, Soya Based Instant Sambar Mix