



CSIR- CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSURU

Technology Transfer & Business Development (TTBD)



INVITES EXPRESSION OF INTEREST (EOI)



EXTRACTION OF HIGH PURITY BUCKWHEAT STARCH & UTILIZATION OF BY-PRODUCT (RESIDUE) FOR FOOD APPLICATIONS

CSIR-CFTRI invites EOI from food companies, start-ups, MSME, ingredient suppliers and entrepreneurs to partner in the commercialization of buckwheat based starch and utilization of the residue.

The technology provides a green label, sustainable, functional and clean label foods.



Whole Buckwheat groats



Dehulled Buckwheat



Starch

Residue after Extraction of Starch

TECHNOLOGY AVAILABLE FOR LICENSING

1) Starch from buckwheat- A high-purity native buckwheat starch through advanced alkaline steeping process. The starch, with its unique granule morphology and native structural integrity, offers a promising clean label, plant based ingredient.

2) By Product (Residue)

Additionally, the protein- and fiber-rich starch residue by-product, abundant in dietary fiber and antioxidants, presents valuable potential both as a functional food ingredient and for non-food uses including biodegradable films and composite materials.



Whole Buckwheat



Starch from Buckwheat



Residue, after starch extraction

WHY PARTNER WITH CSIR-CFTRI

- ☺ Proven food processing technologies
- ☺ Technical know-how and process documentation
- ☺ Scale-up and commercialization support
- ☺ Product validation and commercialization support
- ☺ Product validation and quality assurance
- ☺ Training and consultancy Support
- ☺ Technological licensing for commercial product
- ☺ Opportunities for joint product development

SUBMIT YOUR EXPRESSION OF INTEREST



Organization interested in commercializing these technologies are invited to submit their **Expression of Interest (EOI)**.



Selected applicants will be invited for technical discussions and commercialization through **Technology Transfer Agreements**.



INNOVATE
for the future



COLLABORATE
for growth



COMMERCIALIZE
for impact



CREATE IMPACT
for a better world

Who Can participate?

WHO CAN PARTICIPATE



Food processing industries



Nutraceutical companies



Bakery & Confectionary manufacturers



Ingredient manufacturers



Start-ups & MSMEs



Entrepreneurs



Export houses



Investors

Potential Market Segments

POTENTIAL MARKET SEGMENTS



Functional Food



Nutraceutical



Bakery & Snack Foods



Health & wellness Products



Sports Nutrition



Plants-Based Foods



Institutional Nutrition



Export Markets

CONTACT

We're here to help – Get in touch with us today.



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We value your interest and look forward to connecting with you.



Looking
Forward for your
Interest

Your interest can drive innovation, collaboration and real-world impact.



Please express your interest

We value your interest and look forward to exploring opportunities together.



EXPRESS YOUR INTEREST TODAY!
Collaborate | Innovate | Create Impact



Together, let's turn ideas into meaningful solutions.

