

Technology Update : New Technologies

1.	<u>Baked savoury snack</u>
2.	<u>Preparation of chestnut based gluten free cookies</u>
3.	<u>Shelf Stable muffins with natural preservatives</u>
4.	<u>Extension of shelf life of bread with natural preservatives</u>
5.	<u>Multigrain gluten free semolina</u>
6.	<u>Multigrain gluten free instant upma mix</u>
7.	<u>Multigrain gluten free instant rava idli mix</u>
8.	<u>Multigrain gluten free instant halwa mix</u>
9.	<u>Production of Sorghum (jowar) semolina</u>
10.	<u>Production of pearl millet semolina (sooji/rava)</u>
11.	<u>Instant upma, halwa and rava idli mix from barley semolina</u>
12.	<u>Nutritious high fiber soup sticks</u>
13.	<u>Bioactive Molecule rich green coffee extract</u>
14.	<u>Paan Flavoured water</u>
15.	<u>Ready to Eat weaning food based on malted wheat</u>
16.	<u>Ready to Eat weaning food based on malted rice</u>
17.	<u>Ready to Eat weaning food based on malted multi-cereals</u>
18.	<u>Instant Rava Idli Mix</u>
19.	<u>Preparation of DOLYMIX</u>
20.	<u>Chocolate rich in healthy polyphenols</u>
21.	<u>Instant Tomato crush, Tomato Rasam mix and Tomato Rice bath mix</u>
22.	<u>Nutrient and Micronutrient rich Ready to Eat (RTE) Salad</u>
23.	<u>Sweet Potato Soup Mix Minimally processed pomegranate arils</u>
24.	<u>Improved process for banana fruit bar</u>
25.	<u>Preparation of raw banana powder (unripe)</u>
26.	<u>Ozone-based air disinfection the system</u>
27.	<u>Preparation of whey protein hydrolysate</u>
28.	<u>Flavour essence from decalep</u>
29.	<u>CGA Enriched Instant coffee cubes</u>
30.	<u>Preparation of zerumbone crystals from fresh zerumbet rhizomes</u>
31.	<u>Dehydration of coriander foliage</u>