

<b>Title:</b>	An improved process for the preparation of idli batter having increased shelf life
<b>Abstract</b> :	This invention relates to an improved process for the preparation of shelf-stable idli batter which comprises soaking, optionally sterilized rice grits and Blackgram dhal separately for atleast 8 hours, grinding microbial culture consortium mainly consisting of Lactobacillus brevis (Lb), Pediococcus pentosaceus (Pd) and Canadida (C). Versatilis in the ratio of $2 \times 10^1$ , $2 \times 10^2$ , $2 \times 10^4$ , $2 \times 10^7$ , $2 \times 10^8$ and $2 \times 10^9$ cell forming units (CPU) g-1, to the said mixed batter, optionally packing in sterilized containers and storing for at least 4 to 24 hours at a temperature in the range of 28 to 40°C.