

BIFIDO CURD

Bifido curd is a probiotic curd prepared by fermenting milk exclusively using bifidobacteria as a starter culture. This health promoting bacteria can replenish bifidobacterial count in colon and provide microbial homeostasis. It is a unique probiotic product prepared using market milk, and is enriched with sole bifidobacteria, that possess additional starter culture property. High viability is ensured satisfying the Minimum Biological Value (MBV) for probiotic product.

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CONTINUOUS RAGI MUDDI MAKING MACHINE

Traditionally, Ragi mudde (finger millet ball) is being consumed since many centuries in India, particularly in south India. Due to the low glycemic index of the ragi and rich in nutrients like calcium, iron and dietary fiber, it is considered as wonder food, this is one of the best foods for all cross section of the society from small children to old age people, hardworking laborers to the executives working in offices, from poor people to rich people.

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KOKUM JELLY

Kokum jelly candy is prepared from the extract of the dried kokum rind. The extract has a distinctive acidic flavor, stable color and is strongly acidic. Using this characteristic property of the fruit rind extracts a jelly has been developed. With increasing demand for more natural products, kokum jelly candy has been developed free of synthetic color and synthetic acid would have an added advantage. The product is consumed as a confectionary and is a concentrated source of energy.

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Kokum RTS Beverages and squash

A diverse range of fruit juice beverages are being presently manufactured in the country. The ready to serve beverage (RTS) containing fruit juice/pulp are getting increasingly popular as compared to the synthetic category of RTS beverages. The kokum juice has a distinctive acidic flavor and color. Using this characteristic property of the fruit rind extracts different products have been developed without the use of synthetic color and acid. With increasing demand for more natural products, kokum jelly candy has been developed free of synthetic color and synthetic acid would have an added advantage.

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MORINGA SEED PROTEIN ISOLATE AS FLOCCULANT

Moringa seeds and leaves are well known for its water clarification properties. Several efforts are made for developing a technology for water clarification using moringa seed extracts. However, bacterial contamination and poor shelf life of the treated water limits its use. The technology based on moringa seed protein isolate as flocculant has overcome the limitations of all conventional approaches.

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SOYA CURD

Soya curd is a unique product prepared using single bifidobacterial culture. It is a food supplement containing viable count of $>10^7$ CFU/gm of a saccharolytic bifidobacterial pure culture exhibiting several health benefits. It is prepared by fermenting soya milk exclusively with bifidobacteria and replenishes the bifidobacterial count in the colon along-with nutritional benefits of soyabean.

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