

Development of Nutritious Supplementary Foods from edible Food Waste to Improve Food and Nutritional Security

Abstract:

Nutrition security is an important issue in our country. Utilization of edible discards to increase the nutritional value of food products can help to increase the nutritional security of deprived section of the society apart from extending an opportunity to the farmers to fetch income from vegetable discards. The technology developed to use the edible discards of cauliflower and drumstick leaves for value addition is ready and can be used by both small and medium scale food industries.

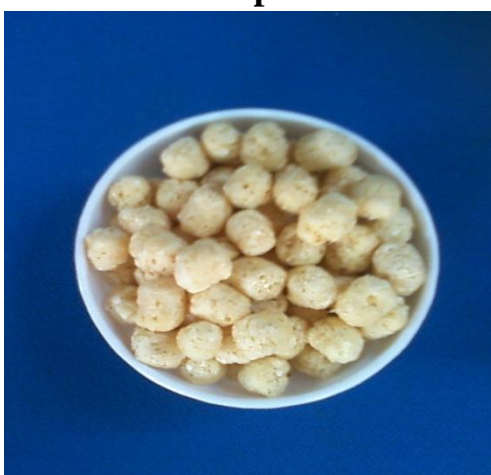
Salient Features of the Technology:

- Products rich in protein, iron, calcium and β carotene.
- Protein digestibility is $> 82\%$.
- No preservatives and food colours used.
- Raw material required is available locally.

Equipment required:

Cabinet dryer, Small flour mill, Baking oven, Automatic Single Screw Hot Extruder, Mixer/grinder, Refrigerator, Rotatory mixers, Packaging unit, Weighing balances, Shevaya Machine etc.

Products developed:



Extruded snacks



Vermicelli (Shevaya) making

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