

CSIR-Technologies

Technology Status	Institute	Application	Title
Commercialised	CSIR-Central Food Technological Research Institute[CSIR-CFTRI]	Being low cost, it is ideally suited for weaning food.	Malted Weaning Food
		Helps in improving the overall nutrition of the staple food, Can be employed in the existing roller flour mills also	Fortification of Atta (Whole wheat flour)/Maida (Refined Wheat Flour)
		It is a sweet product liked especially by children. It can be consumed without elaborate cooking. It is a kind of traditional food rich in protein and micro nutrients	Energy Food: New Formulation
	CSIR-Advance Material and Process Research Institute [CSIR-AMPRI]	Preparatory index above 84%, Brazed with steel base	Hammer Tips for Sugar Mills
	CSIR-Central Food Technological Research Institute[CSIR-CFTRI]	Product offer quality and strength of onion flavour	Onion Flavored Biscuits
		The fortified whole-wheat flour pasta has increased fiber and mineral content by 4-5% compared to normal pasta.	Fortified Whole-wheat Pasta
		A ready to eat food and a concentrated source of energy and protein, Shelf life of the product is about 3 months.	Nutra Chikki with Added Spirulina
		Bajra bread has great potential due to its better nutritional status, palatability, touch of familiar taste and above all variety and better affordability by the consumers at large.	Composite Bajra Bread
		Biscuits are amongst the lowest cost processed foods in the country when compared to Indian sweet meats, salted snacks like wafers and savory items such as bhujia etc.	High Protein Biscuits
		Cashew kernel is considered as a snack food which is in ready-to-eat form.	Deep Fat Fried and Flavoured Cashew Kernels
		Consumption of lutein helps in improved vision. It reduces inflammation and redness of the skin.	Lutein Rich Multipurpose Ready mix
		Enzymatic process for Production of Virgin Coconut Oil (VCO), VCO is rich in Lauric fatty acid and has a long shelf life due to its antioxidant properties, Used also as a functional food, has a great potential both in domestic & export market.	Virgin Coconut Oil
		Fruit beverages are relished very much when served in chilled condition especially during summer, which are nutritious and healthy.	Fruit Squashes and Syrups
		Helps in improving the overall nutrition of the staple food	Online Fortification of Atta (Whole wheat flour)/Maida (Refined Wheat Flour)
		these ready mixes could find a ready market in the urban middle income working families. Of all the ready mixes type of convenience foods, gulab jamun mix the most popular, highest selling item.	Ready mix Jamun
		Jam slices are a rich source of carbohydrates, vitamins viz., ascorbic acid, carotenes, minerals, organic acids, polyphenols, crude fibre etc.	Fruit Jam Slices
		Lemon offers excellent source of nutrition in a beverage form.	Clear Lime-lemon Flavour Blend for Soft Drink
		Milk chocolate is popular confection throughout the world having unique taste, flavour and mouth-feel. Due to presence of cocoa, it is rich in natural antioxidants having health benefits.	Milk Chocolate
		Most of it is crushed for juice that is processed for consumption all over the country and in off seasons.	Apple Pomace Powder for Enrichment of Bakery Products (bun, muffin and cookies)
		Parotta is wheat flour based unleavened flat bread of south India.	South Indian Parotta

Process for shelf stable natural sugarcane beverage, Beverage has a shelf life of 4 months, Provides a health, hygienic viable option for sugarcane processors.	Bottling of Sugarcane Juice
Processing of Amla not only results in curtailing the spoilage of fresh fruits but also results in value addition through new products with better nutritional properties.	Amla Spread
Product is ideally suited for nutrition interaction program.	Spirulina Choco Bar & Spirulina Cereal Bar
Production of tender coconut beverage without any artificial flavouring agents has nice market to cater the consumers with high awareness that prefer least chemical additives.	Coconut Beverage from Tender Coconut
Ragi, rusk has greater potential due to its better nutritional value and high content of calcium palatability.	Composite Ragi Rusk
Ready mixes are convenient foods and find a good market in the urban, middle income working families, industrial labour and large scale catering establishments.	Ready Mix Jelebi
Ready mixes provide hygienic products of standard and uniform qualities with good shelf-life.	Ready mix Maddur Vada
Spirulina simple cyanobacterium which is a natural package of proteins, vitamins & minerals, It is one of the best protein supplement in diets for malnourished children and adults.	Production of Spirulina
Sugar free sweet bread is a novel therapeutic product specially suited for the diabetic patients.	Sugar Free Bread
Suitable for all pulses (irrespective of size of pulse and preconditioning method), Produces well dehusked dhal(>98%) comparable to large scale dhal mills, Capacity 125-150kg/hr.	Mini Versatile Dhal Mill
Technology of making a coffee brew concentrate, Product has a shelf life of one year at room temperature.	Coffee Concentrate
The advantage of the use of such mix in convenience as it eliminates the drudgery of purchasing ingredients in small quantities	Instant Cake Mix
The dates can be used as a sweetening agent in desserts, beverages and various other food preparations.	Date Syrup Concentrate
The developed Low GI noodles formulation could be used for normal and diabetic population.	Low Glycemic Index Noodles
The dry seaweed has adequate shelf life when stored in plastic bags under ambient conditions, Preparation of the agarose is simple to undertake, The seaweed is amenable to cultivation in Indian waters.	Food Grade Agar from Cultivated Gracilaria edulis / G. debilis
The nutri oil blends having balanced fatty acid composition, natural oryzanol, tocopherols, tocotrienols and phytosterols	Nutri Oil Blends
The preserved chapatis can be marketed through bakery shops, groceries/ provisional stores, departmental stores and is a convenient ready-to-serve product	Shelf-stable Chapathi
The product can be used as breakfast as well as snack, High protein vermicelli has great potential due to its better nutritional status, Product has longer shelf life.	Fortified Protein Rich Vermicelli
The product is acceptable to the customers; it finds an extensive use as healthy snack item also.	High Protein Rusk
The product is rich protein food.	Production of Soy based Instant Sambar

	The product is used as a spread on bread for sandwiching. It is very popular now-a-days to eat bread with jams/jellies or marmalades.	Jams, Jellies and Marmalades
	The ready mixes provide hygienic products of standard and uniform qualities with good shelf-life.	Ready mix Pakoda
	The small pieces of black lime are used in the preparation of fried rice based vegetarian and non-vegetarian dishes and also for making lime flavoured tea.	Dehydrated Whole Lime
	These candies are good source of naturally available nutraceuticals and hence have the therapeutic value.	Tamarind Candy
	These premixes is attributed to many factors like easy to prepare, more convenient in nature and also good shelf life.	Instant Payasam mix
	These ready mixes could find a ready market in the urban middle income working families.	Ready mix Upma
	This nutritious product being rich in proteins and vitamins	Suruchi Meetha Burfi
	This product provides energy, macronutrients.	Chikki/Nutra chikki
	Uses hurdle technology for shelf-life extension, Technology ready for cutting vegetables.	Modified Atmosphere Packaging of Minimally Processed Vegetables
CSIR-Central Salt & Marine Chemicals Research Institute[CSIR-CSMCRI]	A method of producing large number of micropropagules (seed material) rapidly from desired strains.	Commercial Scale Farming of Kappaphycus alvarezii, a Principal Source of κ-carrageenan
CSIR-Indian Institute of Chemical Technology[CSIR-IICT]	Improved process for the preparation of hydroxylated lecithin from crude soybean lecithin, Uses the traditional hydroxylating agents namely hydrogen peroxide solution and 75% 75% lactic acid, Uses lower concentration of hydrogen peroxide (30%) as the high concentrations tend to cause decomposition of lecithin, Uses microwave irradiation technique instead of traditional thermal heating for rapid hydroxylation without exposing the lecithin to higher temperatures for longer reaction periods, Drastically reduces the hydroxylation time using microwave irradiation technique compared to conventional thermal heating, Lecithin is hydroxylated employing hydroxylating agents under microwave assisted conditions without exposing the lecithin for longer reaction times for hydroxylation	Soybean and Rice Bran Oil-based Lecithin Products
CSIR-Indian Institute of Integrative Medicine[CSIR-]	Neutraceutical product, Useful to treat various ailments.	Health Drink from Sea Buckthorn/Hippophae Rhmnoids Fruits
CSIR-Institute of Microbial Technology[CSIR-IMTECH]	This technological process gives about 10% w/v alcohol using molasses having initial sugar content of 25-30% in about 30 hours, saving 15-20% steam upon distillation; keeping net effluent load same while reducing effluent volume by about 30%, The key to this process was a genetically improved flocculent strain of yeast, later on adopted in several leading distilleries in India.	Energy Efficient Alcohol Technology
CSIR-National Institute for Interdisciplinary Science and Technology[CSIR-NIIST]	High aroma essential oil for value added products.	Swing Technology for Spice Oil and Oleoresin from Fresh and Dry Spices
	Package for fresh ginger oil and waxed fresh ginger.	Processing Fresh Ginger
	Physically refined micronutrient rich rice bran oil edible purpose, Tocopherol, tocotrienols and oryzanol rich edible oil.	Rice Bran Oil
	Rich in β carotene, Tocopherol, tocotrienols.	Red Palm Oil and Trans Acid Free
	Tocopherol, tocotrienols and oryzanol rich edible oil.	Refining of Rice Bran Oil