MALTED WEANING FOOD

BRIEF DESCRIPTION:

The formulation based on millets has its own market appeal for infants and geriatrics.

Salient Features:

- Ragi, the minor millet, has the uniqueness of being used for malting next only to barley
- Malted ragi is a good source of protein, carbohydrates & other nutrients besides hydrolytic enzymes.
- Used to reduce the dietary bulk of energy food & other supplementary foods.

Advantages:

- The product is based on malted ragi, which is a good source of amylase enzymes which brings down the viscosity of the product on cooking.
- Low viscosity of the product reduces the bulk of the diet and hence more food can be given per serving
- The product contains natural calcium present in ragi which has high biological value
- The product contains 12% protein and 70% carbohydrates and provides 347 Kcal per 100 g

Scale of development:

Market Launch

