

NIFTEM-K Commercializes technologies for Millets-based Extruded and Baked Products

National Institute of Food Technology Entrepreneurship and Management, Kundli (NIFTEM-K), in its effort to promote millets and millets based products transferred a Know-How of three formulations Puffs (millet and non-millet based) Kurkure, Nutriflakes meal to M/s Interlink Food Pvt. Ltd, Jharkhand. Technologies for the five baked products fiber-rich breads, muffins, Soup sticks, Biscuits (millet and non-millet based) especially for malnourished population, fiber-rich cookies for diabetics were transferred to One Life Foundation, New Delhi. NIFTEM Kundli undertook an industrial consultancy project funded by Interlink Foods Pvt. Ltd. under Contract Research scheme for developing new value-added products. As an outcome of the project 13 formulations comprising of panjiri, laddoo mix, khichdi mix, vegetable khichdi, composite flour (sweet and salty) etc. were developed and the technical know-how was transferred to the company. All the 21 formulations are curated and developed by Prof. Komal Chauhan, Head, Food Science & Technology and Prof. Anupama Singh, Head, Food Engineering.

Dr. Harinder Singh Oberoi, Director NIFTEM-K stated that these technologies will uplift the millets and millets processing sector as a whole for making them available to the common people. NIFTEM-K is facilitating the industrial research, commercialization and production of these products in its pilot plants. Mr. Prashant Kumar from Interlink Foods Pvt. Ltd. stated that Interlink and one Life foundation are using Ready to Eat and Bakery pilot plants respectively for manufacturing these products at NIFTEM-K.

Director NIFTEM-K further stated that NIFTEM-K is a one stop solution provider for all the Food Processing needs of the startups, entrepreneurs, MSME sector and also the Food Processing Industry. This Technology transfer is unique in the sense that the technologies were developed as a part of the industrial consultancy project. While developing these protocols, the scientists at NIFTEM developed few additional products, know-how of which was transferred to the same company which supported the consultancy project. The company following standardized protocols of NIFTEM-K is producing the products using the NIFTEM pilot plant facilities without worrying or thinking about creating processing facilities and investing in CAPEX. The products shall be regularly tested at the world class state-of-art food testing lab known as Centre for Food Research and Analysis (CFRA) which is notified by FSSAI both as a Primary and Referral lab. Mr Prashant Kumar mentioned that they are in talk, with Haryana Agro for sale of the products as Haryana Agro Industries Corporation Ltd has 1000 shops of its own where they sell such products at subsidized rates, besides positioning these products in different market segments.