

National Institute of Food Technology Entrepreneurship and Management, Kundli

CONTRACT RESEARCH UNIT



**NOVEL
TECHNOLOGIES**



**BY-PRODUCT
VALORIZATION**

**PRODUCT
DEVELOPMENT**



**FOOD SAFETY, SECURITY
AND HEALTH**



**MARKET RESEARCH
AND TECHNOLOGY
TRANSFER**

SUSTAINABILITY



📍 Plot No. 97, Sector 56,
HSIIDC Industrial Estate, Kundli,
District-Sonapat, Haryana-131028

NIFTEM-K

NIFTEM-K, an Institute of National Importance (INI) under the Ministry of Food Processing Industries (MoFPI), Government of India, envisages the creation of a world-class institution to cater to the various stakeholders such as entrepreneurs, the food processing industry, exporters, policy makers, the government, and existing institutions.

NIFTEM-K works actively for assisting in setting up food standards, businesses incubation and can also include knowledge sharing. The institute intends to act as a center of excellence and an apex world-class center of global standards in the area of food technology and management.



RESEARCH AND OUTREACH CELL

NIFTEM-K is excited to introduce a vibrant 'Research and Outreach Cell' dedicated to advancing research in Food Technology, Entrepreneurship, and Management. This initiative cultivates a dynamic research environment between food processing industries and NIFTEM faculties, inspiring exploration in innovative and impactful areas of the food processing industry. We believe in empowering everyone involved in research, ensuring our collective efforts resonate with the institute's vision and mission.

MISSION

NIFTEMs' research strives upon delivering innovation and technologies towards sustainable, healthy, safe and affordable food. Some of the identified priority research areas are given below.



RESEARCH FACILITIES AT NIFTEM-K

LABORATORIES

- Agricultural and Environmental Science lab
- Animal Product Technology lab
- Biochemistry lab
- Central Instrumentation lab
- Chemistry lab
- Computer lab
- Dairy and Food Engineering lab
- Electrical lab
- Electronics lab
- Engineering Graphics lab
- Engineering Workshop lab
- Food Engineering lab
- Food Packaging lab
- Food Science and Technology lab
- Microbiology lab



PILOT PLANTS



FIVE STATE OF THE ART PILOT PLANTS

- Ready to Eat & Traditional Foods
- Fruits and Vegetables
- Milk Processing
- Meat, and Poultry Processing
- Bakery Plant

SERVICES OFFERED BY PILOT PLANTS

- Technical handholding & entrepreneurship support
- Fostering innovation
- Scaling up – evaluate new ingredients, formulations, and processes at small/medium production scale
- Capacity building – train students, farmers, and potential entrepreneurs
- Promotion of sustainability

CENTRE OF EXCELLENCE FOR FOOD FORTIFICATION (CEFF)

Centre of Excellence for Food Fortification (CEFF), a pioneering initiative hosted at NIFTEM-Kundli, dedicated to advancing India's nutrition security through science, innovation, and partnerships. CEFF offers end-to-end support for fortification of staples like wheat flour, rice, edible oil, and milk, and is expanding into fortified millet-based products. The Centre provides hands-on training, pilot-scale trials, technical assistance, and technology transfer to stakeholders across government, industry, academia, and civil society. With a strong focus on capacity building, quality assurance, and translational research, CEFF is poised to become a national hub for strengthening food systems and tackling hidden hunger.

"Join us in building a healthier, fortified future"

"At CEFF, we don't just teach fortification—we enable it, scale it, and make it sustainable."

From lab to ladle—CEFF transforms science into everyday nutrition."

"Empowering people and systems to fight hidden hunger with science and solutions."

"CEFF is not just a centre—it's a catalyst for food systems transformation"

"CEFF is where policy meets practice, and innovation fuels impact."

CENTRE FOR FOOD RESEARCH AND ANALYSIS (CFRA)

The Centre for Food Research and Analysis (CFRA) at NIFTEM-Kundli is India's premier government-supported analytical laboratory, dedicated to safeguarding food quality, safety, and compliance. Backed by the Ministry of Food Processing Industries, CFRA is a NABL-accredited, FSSAI-notified Primary, Referral and National Reference Lab, and APEDA-recognized facility offering cutting-edge analytical services across food, water, nutraceuticals, marine products, and animal feed. From ensuring export compliance to supporting innovation, CFRA empowers regulators, industries, and start-up's with globally benchmarked testing, R&D, and capacity-building solutions—all delivered with scientific rigor and digital precision.

Vision- *"To serve as a trusted support system for food safety and quality through advanced testing, regulatory research, and international best practices"*

Features of CFRA:

- *"When it comes to compliance, confidence starts with CFRA."*
- *"Our lab doesn't just test samples—we test standards."*
- *"Food safety begins with reliable testing. CFRA ensures both."*
- *"From farm to fork, CFRA strengthens every link in the food safety chain."*

Mission Highlights:

Operate world-class labs with relevant national and international accreditations
Support cross-disciplinary food safety needs for industry, academia, and regulators. Act as a referral laboratory and foster global research partnerships
Bridge science, policy, and public health through analytical excellence

TYPES OF RESEARCH PROJECTS

NIFTEM FUNDED SEED MONEY PROJECTS FOR FACULTY

In order to facilitate research activities and motivate the faculty of NIFTEM, internal funding for research projects are provided for in-house faculty members. In pursuance of this, proposals are invited every year from in-house faculty members. Based on above criteria the projects are being short-listed and shared with outside experts for making the research projects more meaningful.

INNOVATION FUND SCHEMES FOR STUDENTS

The NIFTEM Innovation Fund Scheme (NIFS) (Internal Funding by NIFTEM) aims to encourage the innovative research and development ideas of NIFTEM students (B.Tech/M.Tech/MBA) in the food processing and allied areas. The work results in proof-of-concepts, design of equipment, etc. with high societal and commercial impact, thereby helping the growth of food processing industry. Some of the best and successful NIFS project gets support for IPR as per rules. The project funding (food processing and allied areas only) is up to Rs. 15 Lakhs (or) as per the approval of the competent authority. The project is valid upto 2 years (maximum).



EXTERNALLY FUNDED PROJECTS

Faculties are encouraged to undertake the research projects funded by external agencies such as Government of India, State Governments, Private Organisations, Industries or Trusts and International funding agencies.

CRITERIA OF UNDERTAKING RESEARCH PROJECTS AT NIFTEM



Demand Driven Innovations



Solving Current Problems



Socially Responsible

ABOUT CONTRACT RESEARCH UNIT(CRU)

CRU established at NIFTEM aims to foster an ecosystem of sustainable collaborative research with industries (including large and small industries, start-ups and non-profit organizations) and renowned academic and research institutes (nationally and internationally) that will promote "open innovation" research perspective for entrepreneurial development activities and technology related areas. CRU will be working at length, to fulfill the finance management and administrative support, offer IPR protection for technologies developed and transferred, know-how and organize collaborative workshops to open gateways for future sustainable Research and Development(R&D) initiatives.

MISSION

Our mission is to act as an effective interface for translating the academic research and innovation to industry while promoting and sustaining commercialization of science and technology in the Institute for mutual benefits.

OBJECTIVES OF THE INDUSTRIAL COLLABORATIONS

- Complementing competences, knowledge and technologies to advance research and development.
- Obtaining access to resources that are available only from specific partners (NIFTEM will provide laboratories and pilot plant facilities while industries will provide machinery or necessary arrangements).
- Broadening the scope of the innovation process.
- Exploiting existing intellectual property (IP) through inclusion of specific competences.
- Attaining critical mass to address complex projects.

The project proposals undertaken by the faculty members from the industrial partners or collaborators will be subjected to CRU guidelines.

MEMBERS OF CONTRACT RESEARCH UNIT



Dr. Komal Chauhan
Dean (Research & Outreach)



Dr. Vinkel Kumar Arora
Associate Dean
(Research & Outreach)



Dr. Sari T. P
Assistant Professor
(Contract Research Unit)



Ms Anushree Dasmaji
Young Professional

NIFTEM-K Faculty members and their research expert areas

Department of Food Science and Technology

Name	Designation & Email	Area of Expertise
Prof. Rajni Chopra	Professor rajnichopra145@gmail.com	Lipid Science and Technology, Enzymatic interesterification, Oil-based nutraceuticals, Proteins of oil meal and designer fats
Prof. Ashutosh Upadhyay	Professor ashutosh@niftem.ac.in	Health Foods, Food Safety, Minimal Processing and Gain Processing
Prof. Komal Chauhan	Professor drkomal.niftem@gmail.com	Nutraceutical & Functional Foods, Community Nutrition and Public Health & Nutritional Biochemistry
Prof. Rakhi Singh	Professor rakhi117@gmail.com	Development and characterization of Functional Foods
Dr. Ankur Ojha	Associate Professor aohja.niftem@gmail.com	Nutraceuticals, Antioxidants, & Bioactive peptides, Dairy Bioactives & Functional Food, Extrusion Process & Functionalization.
Dr. Prarabdh C. Badgujar	Associate Professor prarabdh.badgujar@niftem.ac.in	Food Engineering and Toxicological studies, Meat, Poultry and Fish Processing
Dr. Murlidhar Meghwal	Assistant Professor murli.murthi@gmail.com	Cryogenic Grinding, Food Powder & Particle Engineering, Food Bioactives & Functionality, Oil Stability, Food Flavours
Dr. P. K. Prabhakar	Assistant Professor pramodkp@niftem.ac.in	Process Engineering, Transport Phenomena, Food Functionalization, Food Rheology, Food Process Modeling, Novel Food Processing
Dr. Tanya Luva Swer	Assistant Professor tanya.niftem@gmail.com	Processing of indigenous crops, Product development, Food waste valorization, Development of functional edible films
Dr. Heena Yadav	Assistant Professor heenayadav88@gmail.com	Food and Nutrition, Food Laws and Regulations, Sustainable Food Systems, Food Safety Management Systems, Food Labelling, Institutional Food Management, Therapeutic Nutrition



Department of Food Engineering

Name	Designation & Email	Area of Expertise
Prof. Anupama Singh	Professor asingh3niftem@gmail.com	Sustainable food processing novel technologies, Bio – waste utilization, Value-added product development
Prof. Prabhat Kumar Nema	Professor pknema@niftem.ac.in	Fruits and Vegetable Processing, High Pressure Processing, Food Drying
Dr. S. Thangalakshmi	Associate Professor s.thangalakshmi@niftem.ac.in	3D Food Printing, Automation and Robotics, Novel Food Processing Technologies.
Dr. Vinkel Kumar Arora	Professor vinkel@niftem.ac.in	CAM, CAD (Computer Aided Design), CAE (Computer Aided Engineering)
Dr. Barjinder Pal Kaur	Assistant Professor barjinderkaur@niftem.ac.in	Novel food processing, Drying Technology, Food Engineering
Dr. Anand Kishore	Assistant Professor anandk@niftem.ac.in	New product development in bakery, Packaging of different food products, Innovation in packaging material and system.
Dr. Nitin Kumar	Assistant Professor nitin.kumar@niftem.ac.in	Food Equipment design, New product development, Traditional Knowledge
Dr Vijay Singh Sharanagat	Assistant Professor vijaysinghs42@gmail.com	Food Process Equipment Design, Development of Functional Food, HEat and MAss Transfer



Department of Interdisciplinary Sciences

Name	Designation & Email	Area of Expertise
Dr. Harinder Singh Oberoi	Director vc@niftem.ac.in	Food Processing, Fermentation, Food Safety, Bioprocessing
Prof. Kalyan Das	Professor kalyan.das@niftem.ac.in	Mathematical Modelling in Biology, Ecology and Epidemiology
Dr. P. Murali Krishna	Professor mkprayaga@niftem.ac.in	Ferroelectric, Piezoelectric Materials, Nanocomposites, Biosensors
Dr. Neetu Kumra Taneja	Associate Professor neetu.taneja@niftem.ac.in	Food safety, controlling foodborne pathogens and biofouling natural plant antimicrobials & rapid diagnostics of foodborne pathogens
Dr. Vijay Kumar Gahlawat	Professor vijay.kumar@niftem.ac.in	Statistics, Operational Research-Queueing Theory
Dr. Bhaswati Bhattacharya	assistant Professor bhaswati.bhattacharya@niftem.ac.in	Food Packaging, Encapsulation of bioactive components, Excited/Transient state spectroscopy and dynamics
Dr. Chakkaravarthi Saravanan	associate Professor chakkaravarthi@niftem.ac.in	Food Fortification, Edible Oil Quality, Food Chemical Contaminants, Prebiotics
Dr. Kumar Rahul	Associate Professor kumar.rahul@niftem.ac.in	Software Engineering, Graph Theory, Big Data Analytics
Dr. Dinesh Kumar	Assistant Professor drdinesh.niftemk@gmail.com	Nano-Science and Nano-Technology, Biosensors and POCT Diagnostics, Immunology, Immunoassays, Antibody Production
Dr. Vijay N	assistant Professor vijay.n@niftem.ac.in	Organic and Supramolecular Chemistry, Analytical Chemistry, Colorimetric and Fluorescent Sensors



Department of Agriculture and Environmental Sciences

Name	Designation & Email	Area of Expertise
Dr. Bhim Pratap Singh	Professor bpsingh@niftem.ac.in	Microbial Natural products; Postharvest disease Management
Dr. Sunil Pareek	Professor sunil.pareek@niftem.ac.in	Postharvest technology, Horticulture, Postharvest Science, Food Science, Postharvest Physiology
Dr. Prasanna Kumar G.V.	Professor prasanna@niftem.ac.in	Post Harvest Engineering, Non-thermal Processing, Renewable Energy Applications, Carbon Footprint and Carbon Capture Technologies
Dr Neeraj	Professor neeraj@niftem.ac.in	Post Harvest Management, processing and value addition of Fruits and Vegetables, Agriculture Extension, Supply chain management of fresh horticulture produce, Human Resource management
Dr. Tripti Agarwal	Associate Professor tripti.agarwal@niftem.ac.in	Sustainable food system
Dr. Rekha Meena	Assistant Professor rekha.meena@niftem.ac.in	Climate change mitigation; Protected cultivation; Microgreens
Dr. Shekhar Agnihotri	Assistant Professor agnish@niftem.ac.in	Biomass valorization through nano-inspired biocatalysis for value-added products, Nano-enable postharvest technologies using electrospun nanofibers, Shelf life extension in fresh produce through nano-emulsions



Department of Food Business Management and Entrepreneurship Development

Name	Email & Designation	Area of Expertise
Dr. Vimal Pant	Professor vimal.pant@niftem.ac.in	Finance and Entrepreneurship
Prof. Sanjay Bhayana	Professor sanjaybhayan@niftem.ac.in	Marketing, Human Resource Management, Corporate Governance
Dr. Vikas Saxena	Professor saksenavikas@hotmail.com	Statistics/Quantitative Techniques, Operations Research/Management Science, Computer Programming
Dr. Anupama Panghal	Associate Professor anupama@niftem.ac.in	Agribusiness Management, Agri-food supply chain management, Food Entrepreneurship
Dr. Sapna Arora	Associate Professor sapna@niftem.ac.in	Entrepreneurship, Finance
Dr. Sarika Yadav	Associate Professor sarika.yadav@niftem.ac.in	Entrepreneurship, Strategic Management, Marketing
Dr. Vikas Kumar	Assistant Professor vikaskumarp@gmail.com	Marketing Management, Retail Management, Business Research Methods



Track Record



**30 crores research
funding received so far**



**1000+ Scopus listed
documents**



**More than 50 Govt funded Projects,
More than 40 Industrial Projects**

- 1. Government funding agencies - 58 projects worth Rs 21.79 Cr**
- 2. Through Industrial projects - 37 Projects worth Rs 6 Cr**
- 3. International Funding - 5 projects worth Rs 1.58 Cr**
- 4. Internally Funding - 17 Projects worth Rs 1.20 Cr**

Intellectual Property

- Number of Patents Granted :12
- Number of Patents Filed :26
- Number of Copyrights : 04
- Number of Trademarks : 01

---- PATENTS ---



Date of Grant	Title	Contributors
16/07/2025	Nano curcumin fortified diary whitener and method thereof	Dr. Prarabdh Badgujar, Kiran varma, Ayon tarafdar
13-10-2025	Ready to cook palm leaf wrapped rice flour dumplings	Dr Chakkaravarthi Saravanan, Dr. Bhaswati Bhattacharya, Mr. Mithul Aravind S
19-02-2024	Coconut water extraction equipment	Dr. Vinkel Arora, Ravikant Yadav, Anupam Tiwari, Dr. Pitam Chandra
13-02-2024	Nano material based label-free sensor development for lactate, Lactic acid and polylactic acid (PLA) detection	P. Murali Krishna, Gurdeep Rattu
09-02-2024	Storage system for storing fresh food products in a hygienic way	Dr. Prarabdh Badgujar
08-06-2023	Sodium caseinate based edible coating and process thereof for improving IndiaN traditional dairy sweets quality	Dr. Prarabdh Badgujar, Mahto Neha, Aggarwal Harshika
27-04-2023	Preparation of Cookies from Pomegranate Peel, Bengal Gram Husk and Moong DaL	Mr Kunal Balhara, Dr. Nishant Kumar, Dr. Yogesh Saini and Dr. Anupama Panghal





Date of Grant	Title	Contributors
11-01-2023	A process for preparing coating composition for fried snack	Dr. Prarabdh Badgujar, Jain Chaitya
27-12-2022	Apparatus for dispensing and frying semi-solid batter globules	Prof. Prabhat K. Nema, Dr. Vinkel Arora, Mr. Jivan Jadhav
25-07-2022	A refrigerator operable on both AC and DC supply	Dr. Vinkel Arora
22-12-2021	New Method for Preservation of Sugarcane Juice	Dr. Ashutosh Upadhyay
12-10-2020	Antibacterial layered nanocomposite	Dr. Divya Sachdev, Dr. Neetu Kumra Taneja



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Year	Title of invention	Contributors
2023-24	Fermented Biowaste Aroma wheel	Vijay Kumar, Priyanka Roy
2021-22	Formulation of Low cost protein rich granola bar	Dr. Prarabdh C. Badgujar
2021-22	3D printing of Pidi Kollukatti	Dr. S. Thangalakhshmi, Dr. Vinkel Kumar Arora
2019-20	Structural Analysis tool version -1	Dr. Vinkel Arora, M. L. Arora, Gian Bhushan





-----TRADEMARKS TRANSFERRED-----

Year	Title of invention	Contributor
2019-20	Coco Shreshth	Dr. Vinkel Arora



---- TECHNOLOGIES DEVELOPED BY NIFTEM-K ----



Gluten Free Cookies

-Dr. Anand Kishore

Combo of millets, cereal flours, spices and vegetable grits, Savory-flavored cookies

By-product utilization from pomegranate peel and bengal gram husk, Preservative-free product

Nutritious Cookies

-Dr. Anupama Panghal



Herbal Cookies

-Dr. Anand Kishore

Wheat flour replaced with Giloy powder
Rich in nutritional value with regular taste

Gluten Free, No Preservatives, No Synthetic Colors and Flavors,
Rich in Proteins and antioxidants

Beetroot Biscuits

-Prof. Komal Chauhan



Lactation Cookies

-Prof. Komal Chauhan

Enhances Milk Production in Lactating Mothers , Energy Dense and Protein Rich, Healthy Galactagogue Rich cookies

Consists of combination of millets and No Gluten, so a Celiac friendly cookies with No added colour and flavour

Gluten Free Cookies

-Prof. Komal Chauhan



Carrot Biscuits

-Prof. Komal Chauhan

A Gluten free with No Preservatives, No Synthetic Colors and Flavors. It is a Healthy snack item for all age group. It is rich in Proteins, fiber and micronutrients

Omega-3 fatty acid enriched, Easy and cost-effective manufacturing process and nutritious

Linseed Cookies

-Prof. Rajni Chopra





Millet Biscuits
-Prof. Komal Chauhan

A Millet-based bread is free from anti-nutrients with Improved nutritional and functionality quality. It is rich in antioxidants and easy to prepare

A Millet-based bread is free from anti-nutrients with Improved nutritional and functionality quality. It is rich in Antioxidants and easy to prepare

Malted Proso Millet-based Bread
-Dr. Rakhi Singh



Antioxidant rich cracker that contains no synthetic colours and flavors, baked snacks for all, Rich in antioxidants, proteins, fiber and micronutrients

Chavyadi Saktu Crackers
- Prof. Komal Chauhan



Vitamin D2 enriched Mushroom Nachos
-Dr. Neetu Kumra Taneja

It is rich in Vitamin D2, Protein rich and has better absorption and bioavailability of nutrients. It also supports immune system

A Gluten Free, Healthy breads for all age groups, Low Glycaemic Index, Rich in Proteins, fiber, micronutrients and antioxidant

Millet Bun
-Prof. Komal Chauhan

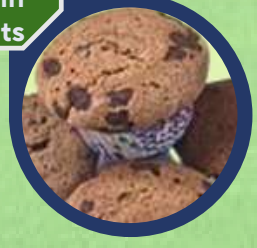
It is a Gluten Free and nutritious bun suitable for all age groups and low in calories. Rich in Proteins, fiber and micronutrients

Millet Bread
-Prof. Komal Chauhan



It is a Gluten Free, Healthy muffins for all age groups, low calories. Rich in Proteins, fiber and micronutrients

Millet Muffins
-Prof. Komal Chauhan



Millet Nan-khatai
-Prof. Komal Chauhan

Gluten Free, No preservatives, added colours and flavors, Healthy snack items for all age groups, Rich in Proteins, fiber, micronutrients





Dates Nan Khatai -Prof. Komal Chauhan

Low in Gluten, No preservatives, no added colours and flavors, Healthy snack items for all age groups, Rich in Proteins, fiber, micronutrients

Gluten Free, No preservatives, no added colours and flavors, Healthy snack items for all age groups, Rich in Proteins, fiber, micronutrients

Gluten Free Nan Khatai -Prof. Komal Chauhan



Millet Based Multigrain Cookies -Dr. Anand Kishore

It is a multigrain cookies made of multigrain flour and jaggery. High in Dietary Fiber, Rich in Proteins & Minerals

Low in Gluten, No preservatives, no added colours and flavors, Healthy snack items for all age groups, Rich in Proteins, fiber, micronutrients

Coconut Nan Khatai -Prof. Komal Chauhan



Sattu Cookies - Dr. Anand Kishore

Highly Nutritious Cookies, made with blend of wheat and sattu flour

Muffins made from a blend of whole wheat flour, green gram flour and millets. Rich in Proteins, fiber, Minerals

Multigrains Muffins -Dr. Anand Kishore



Black Rice Instant Kheer Premix -Dr. Ankur Ojha

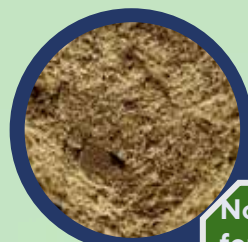
Powdered Instant Premix, Ready to Cook in 5 minutes, Resemble Traditional Sweet Kheer

Sugar is completely replaced by sorbitol. It has low calories

Sugar Free Muffins -Dr. Anand Kishore



Unique combination of malted finger millet with banana, Require less preparation time, Gluten-free and reduced anti-nutrients, Instant and easy preparation



Millet Smoothie

-Prof. Komal Chauhan

No added colours and flavors, rich in Proteins, good for pregnant and lactating mothers, good for elderly people, good for athletes & sports children

Banana Ragi Malt Premix

-Dr. Tanya Luva Swer



Supports Immune System Function, enriched with Vitamin B2 to full fill daily requirements, maltodextrin-based encapsulation

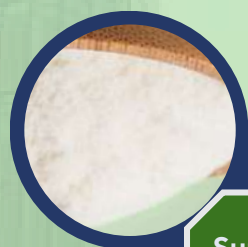
Riboflavin (Vitamin B2) biofortified Microencapsulated Probiotic Powder

- Dr. Neetu Kumra Taneja



Microencapsulated probiotic powder Vitamin B rich (B1, B2, B5, B6, B9, B12)

- Dr. Neetu Kumra Taneja



Supports immune system function, Enriched with vit B2 to fulfil daily requirements

Instant Functional Cream, Up to 8-12 months shelf stability, 90% bioavailable curcumin

Curcumin Fortified Dairy whitener / Milk Powder

-Dr. Prarabdh Badgujar



Curcumin Fortified Milk Cream Powder

-Dr. Prarabdh Badgujar

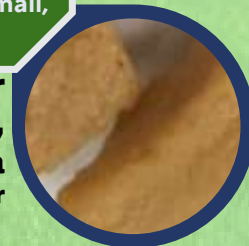


Instant Functional Cream, Up to 8-12 months shelf stability, 95% bioavailable curcumin

Retains softness up to 9 days at room temp, high gloss & Fresh Appeal, Excellent sensorial properties, highly economical and Low cost, can be integrated with existing product line of small, medium & large mithai manufacturers

Process technology for retaining softness of Khoa, Burfii & Peda

-Dr. Prarabdh Badgujar





**Riboflavin (Vitamin B2)-
Biofortified Probiotic Yoghurt**
- Dr. Neetu Kumra Taneja

Helps to maintain healthy metabolism,
enriched with Vitamin B2 to full fill daily
requirements

Healthy and wholesome, 100% Vegan, No added
preservatives, Energy dense, Lactose free, Protein
rich

Peanut Curd
-Dr Syed Mansha Rafiq



Peanut sweet curd (Jaggery)
- Dr. Syed Mansha Rafiq

Healthy and wholesome, 100% Vegan, No added
preservatives, Energy dense, lactose free, protein
rich

Healthy and wholesome, 100% Vegan, No added
preservatives, Energy dense, lactose free, protein
rich

Peanut Sweet Curd (caramel)
- Dr. Syed Mansha Rafiq



Gluten-Free Pasta
-Dr. Rakhi Singh

Gluten-free, Healthy alternative for celiac-diseased
people, Balanced nutrition with cereal-pulse combo,
Rich in Antioxidants, Nutrient-rich

Nutrient-packed multigrain pasta, Healthy
alternatives for kids, Unique blend of Sorghum and
Finger millet, No Added preservatives, No Added
Color, Nutrient-rich

Multigrain Pasta
-Dr. Rakhi Singh





Multigrain Nachos

- Dr. Barjinder Pal Kaur

Unique blend of Ingredients, Multigrain goodness,
High in protein and Fibre, No Added preservatives,
No Added Color, Nutrient-rich

Usage of under-utilized pearl millet, Healthy
alternative to regular noodles, Healthy and Tasty,
Increased Nutritional Profile, Better Antioxidant
Properties

Malted Pearl Millet based Noodles

-Dr. Rakhi Singh



Millet Flakes

-Prof. Komal Chauhan



Gluten Free, Low Glycemic Index, Healthy breakfast
item for all age groups, Energy Dense & Protein Rich,
Rich in Fiber, Rich in Micronutrients, Rich in Proteins

Plant based Ingredients, Sustainable & Eco
friendly, Improved Texture, Energy Dense,
Protein rich

Veggie Paws Pet Food

-Prof. Komal Chauhan



Microwave Processed Multigrain Pasta

-Dr. Rakhi Singh



Improved quality attributes and functional properties,
Improved Product stability (inactivated lipase and
lipoxxygenase), Rich in Proteins & Fiber, Antioxidant-
rich, Balanced Nutrient Profile

Gluten free, Healthy snack item for all
age groups, Rich in anti-oxidants, fiber,
micronutrients, proteins

Millet Puffs

-Prof. Komal Chauhan



Millet Puffs-STAR

-Prof. Komal Chauhan



Gluten free, Healthy snack item for all
age groups, Rich in anti-oxidants, fiber,
micronutrients, proteins



Millet Twist & Twirls

-Prof. Komal Chauhan

Gluten free, Healthy snack item for all age groups, Rich in anti-oxidants, fiber, micronutrients, proteins

Millet Puffs -Rings

-Prof. Komal Chauhan



Gluten free, Healthy snack item for all age groups, Rich in anti-oxidants, fiber, micronutrients, proteins



Multigrain Pasta Using Malted Finger Millet and Lentil Flour

-Dr. Rakhi Singh

Unique taste and flavour, Improved anti-oxidant potential, Antinutrients - free product, Improves digestibility, Low Cost and High Value product, Excellent source of Proteins, Folate and Iron, Healthy Alternative to Regular Pasta

Multigrain Protein Enriched Noodles

- Dr. Rakhi Singh



Enhanced nutritional quality than regular noodles, Low glycemic indexed product, Rich in Antioxidants and proteins



Boondi Dispenser Machine

-Dr. Vinkel Kumar Arora

Mechanical semi-automatic aid for boondi making, Improved efficiency and through put, Uniformity in boondi shape and size, Provision of different diameter sieve, Adjustable tapping height, Reduce manual labour

Omega-3 fatty acid enriched linseed incorporated fryum, Easy and cost-effective manufacturing process, Healthy alternative to normal fryums

Linseed Fryum

-Dr. Rajni Chopra



Ghee Powder

-Dr. Rajni Chopra

Enriched with protein, Low calorie formulation, enhanced solubility, Improved handling and storage

Combined suction & Piercing tool, MOC food grade stainless steel, Time-saving, Best hygienic extraction method without human intervention, Less space required

Evacuated Tube Solar Dryer

-Dr. Vinkel Kumar Arora

Thermal efficient drying system, Hygienic way of solar drying, Drying chamber is made up of food grade stainless steel SS304, Applicable for faster drying of fruits and vegetables, Low cost high temperature drying

COCOSHRESHTH - Coconut Water Extraction Machine

-Dr. Vinkel Kumar Arora

Automatic temperature and weight loss monitoring, Continuous drying and monitoring, Infrared heaters and thermocouples are installed.

Infrared-Assisted Evacuated Tube Hybrid Solar Dryer

-Dr. Vinkel Kumar Arora

RTE 3D Printed Marzipan Sweet

-Dr. Vinkel Kumar Arora

Cutting Edge Technology, Personalized Nutrition, Visually appealing, Ready to Eat product, Appetizing and preservative free

Green Cooling Technology, Cost effective, Save electrical energy, Enhance shelf life of leafy vegetables and fruits, Reduce postharvest losses

Vacuum Precooler

-Dr. Vinkel Kumar Arora

SARTHI

(Solar Assisted Refer Transportation with Hybrid Control and Intelligence)
-Dr. Vinkel Kumar Arora

One-tonne loading capacity, Useful in precooling storage & Vending Fruits & Vegetables, Online Monitoring of parameters like Temp., RH, CO₂, and Ethylene

Affordable, and Eco-friendly, Stores Meat Chilled, Prevents growth of spoilage and pathogenic bacteria, Store 3-4 different types of small meat carcasses at a time

Low Cost Meat Storage Structure

-Dr. Prarabdh C. Badgujar

Millet Nutribar

-Prof. Komal Chauhan

No added colours and flavours, No preservatives, Healthy confectionary bar for all age groups, Energy & Protein Dense, Chewy Texture



Millet Energy bar - Dr. Barjinder Pal Kaur

No added colours, flavours, and preservatives,
Healthy confectionary bar for all age groups,
Protein Dense, Gluten Free, Rich in protein and
fibre, micronutrients

High on Fiber, Protein rich and energy dense,
Fuel for Fitness, Rich in micronutrients,
Multigrain Goodness



Multigrain Chips -Prof. Komal Chauhan



Millet Soup Premix -Prof. Komal Chauhan

No added colours and flavors, No preservatives,
Healthy RTS soup for all age groups, Gluten free,
Rich in Proteins, Fiber, Micronutrients

Millet Panjeeri -Prof. Komal Chauhan

No added colours and flavors, No preservatives,
Healthy for all age groups, Gluten free, Energy
Dense, Rich in Fiber, Micronutrients



Vitamin D2, B12, B2 Biofortified Mushroom Flour- Next Gen Superfood -Dr. Neetu Taneja

Gluten free, Rich in Vitamin D2, B2, & B12,
Vegan & Probiotic, Immunity Booster,
Naturally Bio available

Protein rich granola bar - Vanilla/Chocolate -Dr Prarabdh C. Badgujar

High PDCAAS, digestible protein, Rich source of dietary
fiber, calcium and iron, No added stabilizers, emulsifiers &
thickeners, preservatives, synthetic colours



Vitamin D2, B2, B12 Fortified Mushroom Powder—Next-Gen Superfood - Dr. Neetu Taneja

Rich in Vitamin D2, B2, & B12, Gluten free,
Vegan & Probiotic, Support Immune Function,
Naturally Bio available

Nutraceutical Boondi Laddoo Devoid of Synthetic Colourants -Dr Prarabdh C. Badgujar

One laddoo : up to 30 mg "functional curcumin",
curcumin fortified rte boondi laddoo, curcumin, high
retention (90%) and high bioaccessibility (87%)



Omega-3 fatty acid rich microencapsulated oil with bioactive plant extract, Potential Omega-3 supplement, Antioxidant rich

ALA-rich Oil Powder

-Dr. Rajni Chopra



ALA Rich Margarine

-Dr. Rajni Chopra

Trans-Fat Free, Omega-3 Fatty Acid Rich Margarine, Easy and Cost-effective manufacturing process, Prepared from underutilized perilla seed oil, Antioxidant Rich, Better nutritional profile and functionality



Omega-3 fatty acid enriched linseed incorporated ladoos, Easy and cost-effective manufacturing process

Linseed Ladoos

-Dr. Rajni Chopra



Portable multi analyte chromogenic based sensor kit for rapid onsite authentication and adulterant detection in paneer

-Dr Dinesh Kumar

Innovative Purity Assurance. Rapidly detects vegetable oil, starch, urea, formalin & freshness of Paneer. Comprehensive & Reliable Lab-grade accuracy in a compact, all-in-one kit



Rapid nano amplified paper based device for early detection of bovine pregnancy

-Dr. Dinesh Kumar

Affordable solution for efficient farm management, Non invasive and 98% accurate rate, Innovative purity assurance



Rapid Pesticide detection kit for tea

-Dr. Dinesh kumar

Detects groups of organophosphates, carbamates and synthetic pyrethroids. LOD compliant with FSSAI/EU MRL for tea, Cost effective and affordable solution.



Rapid and robust: Visual response time of ~2 minutes, cost-effective: ₹20 per sample, Tabletop colorimetric assay for detection of Salmonella Typhimurium

Nanozyme-based detection of Salmonella typhimurium in water and food matrices

-Dr. Neetu Taneja



CONNECT WITH US

CRU, in association with the Institute Technology Management Cell of NIFTEM-K, also facilitates the transfer of these technologies

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