

Food Technology

Development of three value-added functional food products from carambola pomace

APPLICATION

Application areas: Functional Foods

Usages of your technology/product: development of functional food products from carambola pomace with health promoting properties

COMPANY NAME

TECHNOLOGY READINESS LEVEL (TRL) INTELLECTUAL PROPERTY

Sangeeta Saikia TRL: 3 NA

FOUNDER'S NAME

Sangeeta Saikia

PROBLEM ADDRESSED

- Carambola is an underutilized seasonal fruit rich in polyphenols and dietary fiber
- Our technology utilizes the whole fruit to develop value added products (No waste approach) and will address the wastage issue during peak seasons
- The developed value-added products have health promoting properties

ABOUT THE TECHNOLOGY

- Developed three functional products from carambola pomace viz. encapsulated polyphenol, Fiber rich powder and Fiber rich mix fruit beverage powder
- There is fortification of both soluble and insoluble fiber from carambola pomace in the developed mix fruit beverage powder with net fiber content of 9.29%
- Rich in bioactive components with glucose and cholesterol lowering property

FUNDS RAISED/ACHIEVEMENTS

Grant of Rs. 49.24 lakhs under BIRAC BIG-21 scheme

END USERS / CUSTOMERS

Health conscious and persons with high blood glucose and cholesterol conditions.

PRODUCT IMAGE





Encapsulated polyphenol powder

Fiber rich powder



Fiber rich mix fruit beverage powder

USP

- Development of value added functional food products from pomace, a byproduct of carambola fruit after juice extraction.
- Fortification of both soluble and insoluble fiber in a beverage powder with net dietary fiber content of 9.29%
- The developed products are rich in bioactives
- Products in easy-to-use powder form

Incubated at KIIT-TBI tbi@kiitincubator.in