

ICAR-CIPHET Licensed Gluten-free maize muffins technology to budding women entrepreneur of Batala on November 29, 2023

Demand for Gluten-free food products is increasing now a day's as the patients allergic to wheat gluten and suffering from celiac disease are increasing. Patients with celiac disease could not consume wheat-based products and have to depend on other grains which are devoid of gluten proteins. So, it is a challenge to provide celiac disease patients with a variety of nutritious and healthy products. ICAR-CIPHET is committed and working consistently to meet the food needs of the nation by developing and promoting health food products. ICAR-CIPHET Ludhiana developed technologies for the development of gluten-free maize-based food products and successfully exhibited them on multiple platforms. Research team consists of Dr. Manju Bala, Dr. Arun Kumar T.V. & Ms. Surya Tushir. Batala based budding women entrepreneur M. Simranjit Kaur approached ICAR-CIPHET for this potential technology. Dr. Manju Bala, Pr. Inventor of this technology imparted hands on training to the entrepreneur during 28-29 November 2022. Dr. Renu Balakrishnan, Scientist , and I/c ITMU facilitated the training & licensing programme. Dr. Nachiket Kotwaliwale, Director, ICAR-CIPHET Ludhiana awarded certificate on successful completion of training to the entrepreneur and assured her that all possible help will be extended for establishment of food processing business. On this occasion Dr. Ranjeet Singh Heat ToT Division, research team and Er. Alka Sharma, RA were present.

