ICAR-CIPHET Licensed Jamun bar preparation process technology to Dehradun based entrepreneur on July 2, 2022

Jamun is an important but under – exploited indigenous fruit of India. Jamun has promising therapeutic value due to its various phyto-constituents such as tannins, alkaloids, steroids, flavonoids, terpenoids, fatty acids, phenols, minerals, carbohydrates and vitamins. Jamun bar has a far greater nutritional value than the fresh fruits because all nutrients are concentrated and, therefore, would be a convenience food assortment to benefit from the health benefits of fruits. Keeping in view the nutritional, medicinal and delicious significances of jamun fruit, ICAR-CIPHET Ludhiana team comprising of Dr. R.K. Vishwakarma & Dr. Mridula D. has developed the technology for preparation of jamun bar. Dehradun based dynamic entrepreneur Mr. Subhash Chandra approached ICAR-CIPHET for licensing of this technology. Dr. R.K. Vishwakarma & Dr. Mridula D. inventors of this technology imparted hands on training to the entrepreneur on 01-02 July 2022. Dr. Ranjeet Singh, Pr. Scientist , and Alternate I/c ITMU facilitated the training & licensing programme. Dr. Nachiket Kotwaliwale, Director ICAR-CIPHET Ludhiana awarded certificate on successful completion of training to the participant and assured him that all possible help will be extended for establishment of food processing business.