

## TECHNOLOGY TRANSFER

### a) Processes Released for Commercial Exploitation

Fifty two processes were released for commercial exploitation to 64 parties as given below:

- *Amla* candy
- *Amla* paste
- *Amla* spread
- Cereal flake (Rice)
- Chicken wafers
- Coffee concentrate
- Compounded asafoetida
- Cultivation of *botryococcus branuii* biomass
- Curing of new paddy
- Decortication of *ragi*
- Dehydrated drumstick powder
- Egg less cake premix
- Fruit jams & jellies: preparation
- Fruit syrup and squash
- Fruits and vegetables: canning
- Garlic powder
- Heat resistant white sesame seeds
- Honey based fruit spreads: fruit juice, sugar & honey
- Instant gravy mix (dehydrated) - multi purpose gravy mix (for meat, chicken, vegetables or eggs)
- *Jowar* flakes
- Liquid fruit banana
- Maize flakes (dry heat process)
- Making superior quality white pepper
- Mass propagation of banana by tissue culture technique



CFTRI developed Tiny rice mill

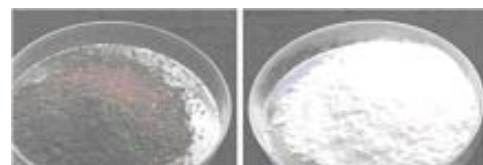


Virgin Coconut Oil

- Meat (mutton) wafers
- *Paushtic atta*
- Pomegranate juice and products
- Prawn wafer
- Steviosides extract and crystals from *Stevia rebaudiana*
- Virgin coconut oil
- Pulse based *Papads*
- *Ragi* based *Papads*
- Ready mix *Jamun*
- Ready mix: *Dosa*
- Ready mix: *Idli*
- Ready mix: *Jelebi*
- Ready spice mix: *Rasam*
- Ready spice mix: *Sambar*
- Ready-to-use *idli* batter in retail packs
- Refined millet flour
- RTE Foods thermally processed in retort pouches Chicken *biryani* and *Aloo matar*
- RTS fruit juice and beverages
- Rural based biotechnological production of *Spirulina*
- Sausages: Chicken
- Sausages: Mutton
- Sugar free bread
- Tamarind candy
- Tamarind juice concentrate
- Tamarind powder
- Turmeric curing and polishing
- Value added products from figs
- Zinc EDTA chelate



*Stevia rebaudiana* plant



Stevioside leaf powder and white crystalline extract

## b) Demonstration of Processes

Forty five processes have been demonstrated to 53 licensees as given below:

- A device for pneumatic extrusion of dough and device useful for dusting and cutting of dough into geometrical shapes
- *Amla* candy
- *Amla* paste
- *Amla* spread
- Coffee concentrate
- Compounded asafoetida
- Continuous *chapati* making plant
- Continuous *dosa* making machine
- Continuous *vada* making machine
- Decortication of *ragi*
- Eggless cake premix
- Fruit jams & jellies: preparation
- Fruit syrup and squash
- Garlic powder
- Honey based fruit spreads: fruit juice, sugar & honey
- Instant gravy mix (dehydrated) - Multi purpose gravy mix (for meat, chicken, vegetables or eggs)
- *Jowar* flakes
- Liquid fruit banana
- Making superior quality white pepper
- Mass propagation of banana by tissue culture technique
- Meat (mutton) wafers
- Prawn wafer
- Steviosides extract and crystals from *Stevia rebaudiana*
- Virgin coconut oil



Liquid banana

- Pulse based *papads*
- *Ragi* based *papads*
- Ready mix *jamun*
- Ready mix: *Dosa*
- Ready mix: *Idli*
- Ready mix: *Jelebi*
- Ready spice mix: *Rasam*
- Ready spice mix: *Sambar*
- Ready-to-use *idli* batter in retail packs
- Refined millet flour
- RTE foods thermally processed in retort pouches chicken *biryani* and *aloo matar*
- RTS fruit juice and beverages
- Sausages: Chicken
- Sausages: Mutton
- Sugar free bread
- Tamarind candy
- Tamarind juice concentrate
- Tamarind powder
- Turmeric curing and polishing
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Tamarind candy

Dignitaries of the CSIR Foundation Day on the dais: Prof. Viveka Rai, Vice Chancellor, KSOU, Mysore (third from left) and Dr. V. Prakash, Director, CFTRI, are seen



### c) Release of Design and Drawings

The following design drawing were released for commercial exploitation.

- A device for pneumatic extrusion of dough and device useful for dusting and cutting of dough into geometrical shapes
- Continuous *Chapati* making plant
- Continuous *Dosa* making machine and
- Continuous *Vada* Making machine

### NEW PROCESSES READY FOR COMMERCIAL EXPLOITATION

Six new processes have been made ready for commercial exploitation as per the list given below:

- Cultivation of *Botryococcus Braunii*
- Shelf-stable *Chapati*
- Preparation of water soluble turmeric colourant (odourless) formulation (WTCF)
- 2-hydroxy-4 methoxy benzaldehyde, a natural flavourant from swallow roots (*Decalepis hamiltoni* Wight & Arn)
- Chocolate pasta
- Mini Versatile *dhal* mill

