DBT-CIAB gets patent for processing corn fiber and dairy whey

New Delhi, Oct 21: Corn fiber (pericarp) with dairy whey is processed by the combination of enzyme and thermochemical methods to yield maximum soluble fiber, which contain arabinoxylan, oligosaccharide, antioxidant, protein & minerals with nutraceutical properties. This developed integrated process not only converts the fiber to valuable products such as maltose, soluble fibers and insoluble fiber but also is a sustainable approach for utilization of starch industry processing by-products of corn.

Integrated approach to isolate multiple products from corn starch industrial waste

Link: http://www.ciab.res.in/