Production process and uses of *Cornvita* containing corn fibers and dairy whey or its derivatives

A group of researchers from DBT’s Center of Innovative and Applied Bioprocessing (DBT-CIAB), Mohali has developed a novel food product called as *Cornvita* from corn starch industry by-product (pericarp) and dairy industry by-product (Whey). Corn fiber (pericarp) is processed by combination of enzyme and thermochemical methods to yield maximum soluble fibers (47%, w/w), which are used as an additive to whey to generate the product “*Cornvita*” which contains arabinoxylan, oligosaccharide, antioxidant, protein and minerals and whose merits include taste, flavour, nutritional value and nutraceutical properties of soluble fibers.

![Diagram of production process](image)

Integrated approach to isolate multiple products from corn starch industrial waste along with corn soluble fibers

Addition of 10% sugar and 0.5% salt to enhance the taste and other flavors like mint, ginger or tea were also added for taste benefits. The beverage (*cornvita*) appeared to have good color, aroma and refreshing taste. While extraction of soluble fibers from by-product of corn starch industry, the side products are also formed like maltose (34%, w/w) and insoluble fiber (51.6%, w/w), which are also suitable for food industry.

Such integrated process development not only converted the fiber to valuable products like maltose, soluble fibers and insoluble fiber but is also a sustainable approach for utilization of
starch industry processing by-products of corn. The research work has been led by Dr. Meena Krishania Choudhary and co-workers. The work was filed for an Indian patent (201811000749).

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