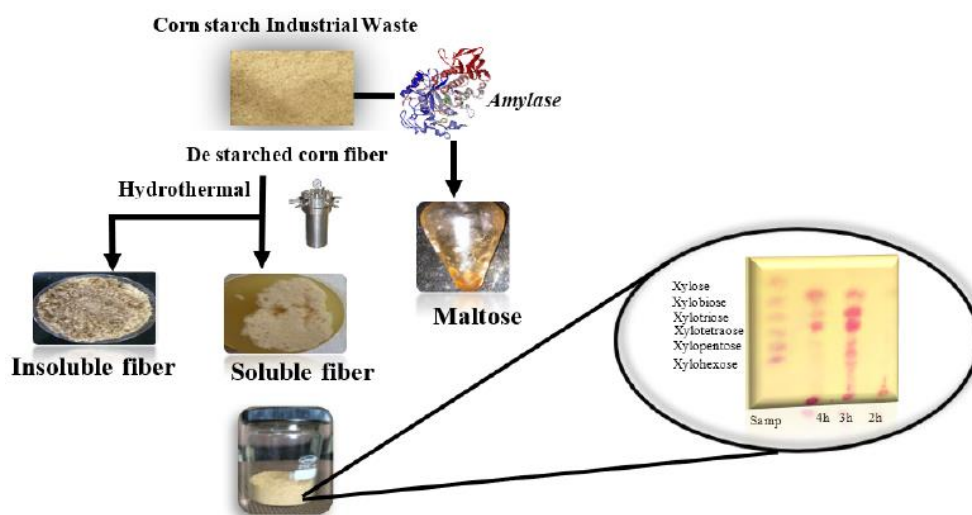


Production process and uses of *Cornvita* containing corn fibers and dairy whey or its derivatives

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.



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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