

## **ICAR-CIPHET grants license for cereal gluten free pasta from semi popped to Bihar based firm**

Makhana is an organic, nutritional, non-cereal edible crop. Makhana is a good source of carbohydrate, protein and minerals. In recent years price of makhana has increased due to increase in demand from domestic as well as foreign markets. Keeping in view the nutritional as well as market potential of makhana, ICAR-CIPHET Ludhiana has developed “Cereal-gluten free pasta with semi-popped makhana and Mr. Prem Shanker Mishra, Director Saurath Agro Private Limited, Darbhanga, Bihar approached CIPHET for taking license of this technology. Research team consists of Dr. Mridula Devi & Dr. R.K. Vishwakarma. Dr. Mridula D. Principal Inventor of this technology imparted hands on training to Mr. Prem Shanker Mishra. Dr. Renu Balakrishnan, I/c ITMU facilitated the licensing process. Dr. Nachiket Kotwaliwale, Director, CIPHET Ludhiana awarded certificate of licensing and training to the entrepreneur on successful completion of the training.

