

## **ICAR-CIPHET grants license for fat free flavoured makhana to Bihar based firm**

Snacks have become an important part of the modern diet. Today, snacks form a substantial part of the total calorie intake and impact the overall quality of the diet. Hence, it is important to choose the right ones to stay fit and healthy. Keeping in view the nutritional value of makhana, the scientific team (Dr. Mridula Devi, Dr. R.K. Vishwakarma, Dr. Ranjeet Singh, Dr. R.K. Singh, Dr. S.N. Jha) of ICAR-CIPHET Ludhiana has developed technology “Process for Preparation of Fat Free Flavoured Makhana” without use of any kind of fat or oil or fat containing materials, which can be a good alternative to fatty snacks. Mr. Kritarth partner M/s Veganor Healthcare LLP, Bihar approached ICAR-CIPHET for this technology. Dr. R.K. Vishwakarma, Co- Inventor and Pr. Scientist imparted hands-on training to the entrepreneur. Dr. Nachiket Kotwaliwale, Director, CIPHET Ludhiana awarded certificate of licensing and training to the entrepreneur on successful completion of the training and assured him that all possible help will extended further in their agribusiness venture.

