



Development of natural high value nutritional formulations

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Abstract

Initially Moringa leaves have been taken for the fermentation process to evaluate the value of phytates in (Indian Bread) and marketed breads has been evaluated for the presence of phytates level. Similarly some more breakdown of phytates (Phytic acid polymer). The more the phytates level in food the less will be its nutritional value but on the other hand as phytates are high in food they do chelation of many toxic compounds and minerals which the bread industry to increase its functionality and result in healthy products, low in calories, cholesterol and celiac sources of cereals, tubers, corn gluten, corn germ and rice bran. The functionality increase of breads by replacing antioxidant that can absorb free radicals and its use as an antioxidative and antimycotic agent in butter cakes has properties of breads. The functional compounds such as shell of psyllium seeds and prebiotics are consumed in GFB products, especially breads without much intervention in sensory quality. Further research is needed to understand interactions of functional ingredients with breads constituents and thus to improve their safety in potential industrial applications.