

(12) PATENT APPLICATION PUBLICATION

(19) INDIA

(22) Date of filing of Application :18/04/2022

(21) Application No.202211022926 A

(43) Publication Date : 06/05/2022

(54) Title of the invention : ALOE-VERA FORTIFIED LOW-CALORIE EGGLLESS MUFFIN AND METHOD THEREOF

(51) International classification :A61K0036886000, A21D0002180000, A21D0006000000, A21D0010040000, A23L0029244000
(86) International Application No :NA
Filing Date :NA
(87) International Publication No : NA
(61) Patent of Addition to Application Number :NA
Filing Date :NA
(62) Divisional to Application Number :NA
Filing Date :NA

(71)Name of Applicant :

1)DR. RAKESH SHARMA

Address of Applicant :Associate Professor, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh Permanent residence: VPO Kot, Tehsil- Ghumarwin, District-Bilaspur, Himachal Pradesh-174028 -----

Name of Applicant : NA

Address of Applicant : NA

(72)Name of Inventor :

1)SHARMA DR. RAKESH

Address of Applicant :Associate Professor, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh -----

2)THAKUR MONIKA

Address of Applicant :Ph. D Scholar, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh -----

(57) Abstract :

Present invention discloses Aloe vera fortified low-calorie eggless muffins and method thereof. The muffins are prepared using whole wheat flour (30.7 g) and Aloe vera gel (7.7 g) in a ratio of 80:20. The muffins consist of 50% (9.6 mL) xanthan gum and 100% (23.1g) jaggery to partially reduce fat and sugar content, respectively and the calorie value by about 20%. The invented muffins contain higher proportions of natural phytochemicals compared to commercially available muffins. The process of preparation of muffins comprises steps of mixing dry ingredients, whipping xanthan gum, refined oil and sugar in milk; mixing dry and whipped ingredients; addition of Aloe vera gel, uniform mixing by cut and fold method, baking at 180oC for 30 minutes, packaging and finally quality analysis. The invented muffins possess a shelf-life of 12 days at ambient temperature (18±2oC) and 16 days under low temperature (5±2oC) without much change in their quality.

No. of Pages : 31 No. of Claims : 7