

DRDO – FICCI Accelerated Technology Assessment and Commercialization Programme

Freeze Dried Mango Milk Shake

Freeze dried fruit drinks serve as a natural source for delivering functional components. Techniques employed for processing fruit and vegetables often result in significant loss of colour, flavour and nutrients. Freeze drying technology eliminates the need for synthetic colouring and flavouring and also provides functional components. Considering these, a ready-to-reconstitute freeze dried mango milk shake was developed which can deliver the RDA level of ascorbic acid and carotene.

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