



## National Research Development Corporation

### PROBIOTIC DAHI

### Technology offer

A process for manufacture of a low fat shelf stable ready to serve probiotic dahi has been developed which is a boon to patients suffering from cardio vascular diseases. The levels of beneficial bacteria such as lactobacilli decline with the age and thus increasing the levels of coliforms and other pathogenic bacteria. The probiotic dahi developed using lactobacilli as well as mesophilic dahi cultures helps in combining the nutritional virtues of milk with health promoting effects of probiotic lactobacilli in a delicious probiotic dahi.

It is stable at refrigeration temperature and offers consumer convenience to use. The process of manufacture is simple and requires standardization of milk; heat treatment and inoculated with specific cultures to obtain probiotic dahi. After packing It stored at refrigeration temperature for 2 hrs before use.

#### Benefits of probiotic dahi :

1. Reduces cholesterol level
2. Exhibits antioxidative and immunomodulatory properties
3. Suppresses diabetic complications

The existing infra structure of dairy industry will suffice the purpose. The additional processing cost is very nominal which is approximately not more than Rs. 10/- per Kg.

#### **FLOW DIAGRAM OF PROCESS FOR LOW FAT PROBIOTIC DAHI**

