

(54) Title of the invention : THERAPEUTICALLY BENEFICIAL FRUIT CONCENTRATE SYRUP/MOLASSES FOR USE IN BAKERY PRODUCTS AND A METHOD THEREOF

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(57) Abstract :

The present invention discloses a fruit concentrate syrup/molasses which offers the twin benefit of nutritional value and anti-diabetic effect. It can be added to any bakery product e.g. cookies, cakes, breads etc. The process of making the syrup is easy and fast and involves making an aqueous extract of four specific fruits in specific ratios viz. Syzgium cumini (Jamun) - 3 parts; Ribes nigrum (Black currant grapes) - 2 parts; Prunus domestica (Plum) 4 parts and Vitis (green Grapes) - 3 parts. Dry Stevia rebaudiana leaves are added at a concentration of 0.2% during extraction. No fermentation is involved. The product is stable for several months. It can be used in several ~sugar free™ bakery prod-ucts like cookies, bread etc. and is suitable especially for diabetic patients owing to presence of natu-ral anti-diabetic aqueous extracts derived from specific fruits in specific ratios, from which the syrup is prepared.

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