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(57) Abstract :

ABSTRACT PROCESS AND COMPOSITION FOR PREPARING MULTIPURPOSE INSTANT BANANA MIX The present invention relates to a process for preparing multipurpose instant banana mix, said process comprising: - peeling banana followed by blanching and slicing the banana to a thickness in the range of 0.1- 4mm; - drying the blanched slices of banana at a temperature in the range of 50°C - 60°C for a time period in the range of 6-9 hours and grinding the dried slices of banana to obtain banana powder; - treating Sorghum to obtain sorghum powder; - treating grated coconut with water and drying at a temperature in the range of 50°C - 60°C for a time period in the range of 1-3 hours to obtain desiccated coconut flour; - blending powdered sweetener, powdered flavour, banana powder, sorghum powder and desiccated coconut flour to obtain the multipurpose instant banana mix. .

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