

(12) PATENT APPLICATION PUBLICATION

(21) Application No.202411014831 A

(19) INDIA

(22) Date of filing of Application :29/02/2024

(43) Publication Date : 08/03/2024

(54) Title of the invention : NUTRACEUTICAL ENRICHED BANANA DRINK

(51) International classification :A23L0019000000, A23B0007005000, A23L0003015000, A23L0002020000, A23L0003160000  
(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)Chitkara University**

Address of Applicant :Chitkara University, Chandigarh-Patiala National Highway, Village Jhansla, Rajpura, Punjab - 140401, India Rajpura -----

**2)Chitkara Innovation Incubator Foundation**

Name of Applicant : NA

Address of Applicant : NA

(72)Name of Inventor :

**1)Ms. K. Thirumalaiselvi**

Address of Applicant :Ph.D. Research Scholar, Bharathidasan Govt. College for Women, Pondicherry-605 003, India Pondicherry -----

**2)Dr. E.A.Mohamed Ali**

Address of Applicant :Associate Professor, JP College of Engineering, District- Tenkasi, Tamil Nadu-627852, India Tenkasi -----

**3)Dr. Leema Nelson**

Address of Applicant :Assistant Professor, CURIN, Chitkara University, Chandigarh-Patiala National Highway, Village Jhansla, Rajpura, Punjab - 140401, India Rajpura -----

**4)Dr.C.Raja Babu**

Address of Applicant :Associate Professor, KVK-Virudhunagar, Tamil Nadu Agricultural University, Coimbatore 641003, India Coimbatore -----

**5)Mr. K. Krishnakumar**

Address of Applicant :Deputy Director of Agri Business and Marketing, District- Tenkasi, Tamil Nadu-627852, India Tenkasi - -----

(57) Abstract :

ABSTRACT NUTRACEUTICAL ENRICHED BANANA DRINK The present invention relates to a process for preparing nutraceutical enriched banana drink, said process comprising: - peeling banana followed by blanching and slicing the banana into smaller pieces; - grinding or blending the blanched slices of banana until they form a smooth and fine juice and passing the juice through the filter; - separately, boiling the jaggery with water for approximately 30 minutes at a temperature of 70°C (45°Brix) to create a thick syrup consistency; - adding the banana juice to the jaggery syrup; - adding the fragrant spice to the above mixture; - adding the preservatives to prevent spoilage and maintain the quality of the drink over time; -cooling the mixture which allows the flavors to meld together; -sterilizing the bottles and carefully pouring the mixture into them; - pasteurizing the contents in the bottles to kill any harmful bacteria or pathogens and prolong the shelf life of the drink; - cooling the bottles before storing the nutraceutical enriched banana drink to avoid any potential damage to the bottles or alteration of the taste.

No. of Pages : 16 No. of Claims : 6