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(12) PATENT APPLICATION PUBLICATION

(21) Application No.202441030406 A

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(54) Title of the invention : DEVELOPMENT OF GRANOLA BAR FROM JACKFRUIT SEED

(51) International classification :A23L0007126000, A23L0025000000, A23L0033120000, A23L0007100000, A23L0025100000  
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(57) Abstract :

The jackfruit seed, often underrated despite its rich nutrient profile, originates from tropical regions like South and Southeast Asia. It's packed with protein, fiber, B-complex vitamins, and essential nutrients, offering notable health advantages. Our project emphasizes convenience and innovation, utilizing jackfruit seed powder to craft a nourishing granola bar—an easy breakfast choice. Adding jackfruit seeds boosts the bar's nutritional quality, complemented by dates, almonds, pumpkin seeds, peanut butter, and honey for taste and texture. Additionally, substituting oats with jackfruit seeds not only enhances nutrition but also reduces expenses and minimizes waste.

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(12) PATENT APPLICATION PUBLICATION

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(54) Title of the invention : DEVELOPMENT OF PASTA FROM JACKFRUIT FLOUR AND JACKFRUIT SEED FLOUR

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(57) Abstract :

This work delves into crafting pasta using jackfruit (*Artocarpus heterophyllus*) and jackfruit seed flour as eco-conscious alternatives to conventional wheat-based pasta. The increasing global appetite for sustainable, plant-based foods necessitates innovative ingredients that enrich nutrition while lessening environmental impact. Jackfruit, an underused tropical fruit, boasts diverse culinary prospects due to its distinctive texture and taste. Furthermore, jackfruit seeds, often discarded, hold promise as a nutritious, functional flour. The primary objectives include crafting pasta dough by combining jackfruit pulp and seed flour, and assessing how Jacalin and Artocarpin influence the pasta's physicochemical properties, sensory aspects, and nutritional profile. Jacalin, a jackfruit-derived lectin, may offer immunomodulatory potential, while Artocarpin, a flavonoid, exhibits antioxidant and anti-inflammatory properties. This work underscores the potential of utilizing underutilized fruits and by-products in the food sector, championing sustainability and waste reduction. Developing jackfruit-based pasta underscores the importance of integrating nutritious, eco-friendly ingredients into mainstream food offerings.

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