



RESEARCH NOTE:

Process technology to develop sun dried riped ber (*Zizyphus mauritiana*) based value added food products

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SUMMARY : To develop the value added food products based on ber (*Zizyphus mauritiana*), that can able to enrich the nutritional value and also beneficial for good health is the current need for the better utilization of underutilized plant at Chhattisgarh plains. The synergy between foods with other is vital not for taste and delight of eating but also for their high nutritional quality. The modern trend for development of new food products aspires for complementary foods in order to fulfill the widening gap of food availability and nutritional security. Therefore, an attempt to enlist, document the methodology and techniques to develop ber based food product to fulfill the above discussed needs for the human health in very good attempt and some value added products prepared from ber are discussed in this paper.

KEY WORDS:

Ber, Candy, Value addition

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