

CSIR-Central Technological Institute

Food Research

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In news: Mysore based CSIR-Central Food Technological Research Institute gets new director

About CSIR-Central Food Technological Research Institute (CFTRI)

- It is a constituent laboratory of Council of Scientific and Industrial Research
- It came into existence during 1950 with the great vision of its founders, and a network of inspiring as well as dedicated scientists who had a fascination to pursue in-depth research and development in the areas of food science and technology.
- C.F.T.R.I. also has its resource centers in Hyderabad, Lucknow and Mumbai, rendering technical assistance to numerous entrepreneurs.
- There are sixteen research and development departments, including laboratories focusing on food engineering, food biotechnology, microbiology, grain sciences, sensory science, Biochemistry, Molecular Nutrition and food safety.
- Research focus of CSIR-CFTRI has been revolved around broadly into the following areas:
 1. Engineering Sciences
 2. Technology Development
 3. Translational Research
 4. Food Protection and Safety
- The institute has developed over 300 products, processes, and equipment types. It holds several patents

and has published findings in reputed journals.

- The institute is engaged in research in the production and handling of grains, pulses, oilseeds, along with ahty spices, fruits, vegetables, meat, fish, and poultry.
- The institute develops technologies to increase efficiency and reduce post-harvest losses, add convenience, increase export, find new sources of food products, integrate human resources in food industries, reduce costs, and modernize

Some important works of the institute are

- Banana bar
- Shelf stable muffins and bread technologies
- Gluten Free Bakery Products
 - Gluten is a storage protein of wheat, it has visco-elasticity in nature and gives shape to the bakery, traditional and pasta products.
 - Gluten causes various health problems in sufferers of gluten-related disorders such as celiac disease (CD), non-celiac gluten sensitivity (NCGS), gluten ataxia, dermatitis herpetiformis (DH) and wheat allergy.
- Carbonated beverage
- Osmo-Dried Fruits: Osmo-drying is a novel approach to get quality product with retention of good color and characteristics flavor
- Novel process for preparation of green Amla powder:CSIR-CFTRI has patented a novel process for preparation of green Amla powder which is quite different from those traditional/current practices and the powdered Amla gratings having good aroma with natural green color.