

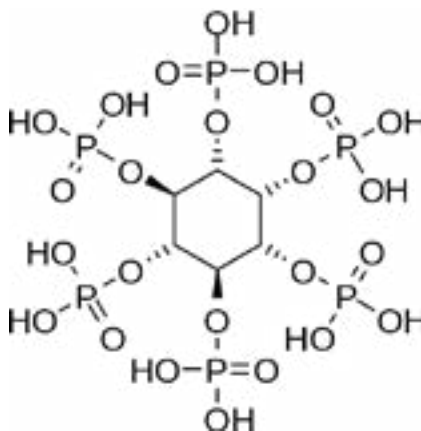
Development of natural high value nutritional formulations

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The present study is focused for the development of nutritional formulations from Moringa leaf and other traditional food regularly used in India. The study is also focused to understand the food habits and actual requirements of different societies with different geographical region. Initially Moringa leaves have been taken for the fermentation process to evaluate the value of phytates in processed products. Different procedures have been adapted for processing and fermentation of leaves. Along with some already processed food has been evaluated for phytates level. Viz. fresh wheat dough and fresh roties (Indian Bread) and marketed breads has been evaluated for the presence of phytates level. Similarly some more Indian bread made up of fresh dough of maize, barley, quinoa, bajara and jwar (Indian Millets) has been evaluated for phytates levels. The study concluded that there is different type of processing of food which is responsible for the breakdown of phytates (Phytic acid polymer). The more the phytates level in food the less will be its nutritional value but

on the other hand as phytates are high in food they do chelation of many toxic compounds and minerals which may trigger mutation in cells and may lead for the development of cancer.



Phytic acid

Biography

Amit Verma has graduated in Pharmacy (2004) from UP Technical University, Lucknow and completed his MPharm (2006) from UPTU, Lucknow, India. He got trained in CDRI, Lucknow for one year during his Master's program. He then joined as a lecturer in NIE College, Lucknow, India. Before starting his PhD studies at The MS University, he was working with Jubilant Chemsys Ltd. as a research associate. He did his PostDoc from Freie University, Berlin. Currently he is working as Director Pharmacy, in TRC Mahavidyalaya, Barabanki, India.

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