

Gluten free Eggless Cake

Utility

Eggless, gluten free multi-nutrient cake has been developed at Central Institute of Agricultural Engineering, Bhopal. Cake - a centrepiece of celebration, has been made using cereal, millets, pulses, fruit and dairy ingredient which makes it rich in protein, minerals, vitamins, and antioxidant activity. People who avoid



eggs and those who have gluten allergy can celebrate their happy moments with this nutritious eggless gluten free cake. No addition of artificial colour or preservatives and high nutritive value provide it a special place among conventional or commercial cakes.

Salient Features

- Egg-less
- Gluten free
- Good source of protein, minerals, phenolics and antioxidants.
- Healthy substitute to commercially available cake.
- No artificial/synthetic preservatives.

Commercialization Status: Ready for Commercialization

Proposed stakeholders: Bakery and confectionary industries, Nutraceutical industries, Health promoting food companies, Anganwadis, Mid-day meal scheme

Head, Technology Transfer Division

ICAR-Central Institute of Agricultural Engineering, Bhopal-462038

Telephone: +91-755-2521133, 2521134

E-mail: directorciae@gmail.com, headtttd@gmail.com Website: <https://ciae.res.in>