

SOY Butter

Utility

A healthy, nutritionally rich, cholesterol free soybean butter/spread has been developed at Central Institute of Agricultural Engineering (ICAR), Bhopal. The formulated butter/spread is a high protein, low calorie product. It has an appealing taste, attractive color and good spreadability. It has a shelf life of 3 months under ambient conditions in packaged form. A dash of it over your slice of bread or the 'healthy' but bland crackers/cookies would amplify its taste and nutrition by many folds.



- As a spread in sandwiches, rotis and parathas.
- Flavour constituent and binder in bakeries and confectionaries.
- As filler in chocolates and bakery products.

Ingredients-Soybean, vegetable oil, sugar, salt. No added preservatives or artificial flavour and colours.

Advantages

- Tasty and healthy high protein spread with no cholesterol or trans fats.
- Suitable for people suffering from protein malnutrition.
- Ideal for those suffering from obesity and high cholesterol.
- Cost effective vis-a-vis dairy butter.

Commercialization Status: Ready for Commercialization

Proposed stakeholders Bakeries, Confectionaries, Health-promoting food companies, Anganwadis, Mid-day meal schemes etc.

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