



सी.एस.आई.आर. - हिमालय जैवसंपदा प्रौद्योगिकी संस्थान

(वैज्ञानिक तथा औद्योगिक अनुसंधान परिषद)

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CSIR - Institute of Himalayan Bioresource Technology

(Council of Scientific & Industrial Research)

Post Box No. 6 Palampur - 176061 (H.P.) INDIA



CSIR-IHBT invites Expression of Interest (EOI)

for

“Technology for commercial production of Value Added Buckwheat Products”

CSIR-IHBT has developed an indigenous technology for commercial production of “**Value Added Buckwheat Products**” and the technology is now ready for transfer. EoI are invited from interested Industries / SMEs / Progressive Entrepreneurs for technology transfer. The application should include details of company profile and marketing strategies. The selected parties shall be called for discussions.

Interested parties may send their Expression of Interest latest in a sealed cover superscripting “Expression of Interest” addressed to

The Director
CSIR-Institute of Himalayan Bioresource
Technology
Post Box. No. 6,
Palampur – 176 061 (H.P.)
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GLUTEN FREE FOOD PRODUCTS FROM BUCKWHEAT

Technology background

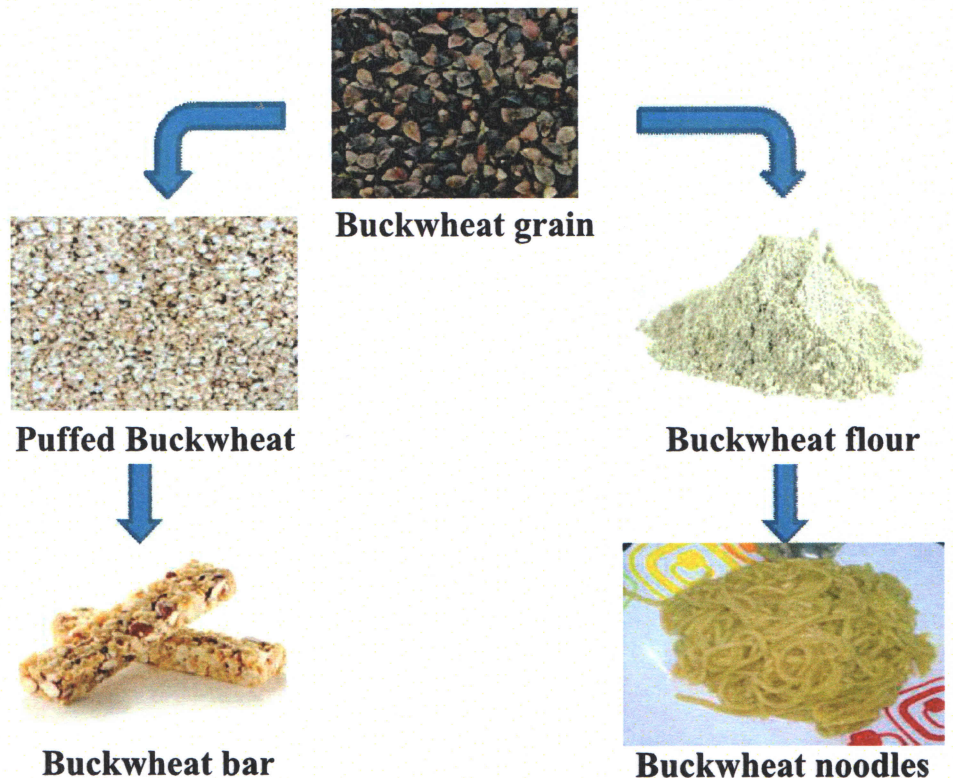
- Buckwheat is a pseudo cereal belonging to the family of *Fagopyrum* is triangular in shape. It is a traditional crop of the high altitude Himalayan region
- Analysis of its nutritional properties revealed that buckwheat is rich in protein, fiber and carbohydrate as well as rutin content but gluten free in nature
- In India about 60-80 million population has gluten intolerant (CAGR Report online, 2013). The celiac disease is continuously

increased due to the changing food habit in the country

- It is estimated that 1 in 100 people worldwide are severely affected from celiac disease and 6 people have sensitivity or intolerance
- The market for gluten-free products is projected to grow at a CAGR of 10.4% from 4.63 Billion in 2015 to USD 7.59 Billion in 2020

Technology advantages

- Products to manage celiac disease and gluten sensitivities
- More vitamins, minerals and antioxidants
- Healthier starch and fibre profile
- These products have been developed and launched at Tribal Fair, Keylong (Lahaul and Spiti)



Products & technologies developed by CSIR-IHBT



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