

# ICAR-CIPHET grants license for makhana processing technologies to Ludhiana based budding entrepreneur

Makhana is an organic, nutritional, non-cereal edible crop. Makhana is a good source of carbohydrate, protein and minerals. In recent years price of makhana has increased due to increase in demand from domestic as well as foreign markets. Keeping in view the nutritional as well as market potential of makhana, ICAR-CIPHET Ludhiana has developed makhana processing technologies such as fat free flavoured makhana, cereal gluten free pasta, makhana kheer mix & makhana puffs and Mr. Anuj Sharma, a budding entrepreneur from Ludhiana approached CIPHET for taking license of these technologies. Dr. R. K. Vishwakarma, PC(PHET) & Inventor of this technology imparted hands on training to Mr. Anuj Sharma. Dr. Ranjeet Singh, Head ToT & I/c ITMU facilitated the licensing process. Dr. Nachiket Kotwaliwale, Director, CIPHET Ludhiana awarded certificate of licensing and training to the entrepreneur on successful completion of the training.

