

Patenting

- A patent application was filed on 08th April,
 2016 vide application no. 201621012414
- It was published in the Patent Journal on 13th
 October, 2017
- Response to First Examination report was filed on 02nd July, 2021
- National Biodiversity Authority (NBA) application was submitted on 15th March, 2023







Commercialization

 The technology was commercialized twice with small scale agri-entrepreneur and Goa State Biodiversity Board through nonexclusive agreements

Potential Beneficiaries

 Farmers, agri-entrepreneurs, self-help groups, small and medium scale food industries and agro-ecotourism centres



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Nutmeg Pericarp Taffy



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(An ISO 9001:2015 Certified Institute)



Introduction

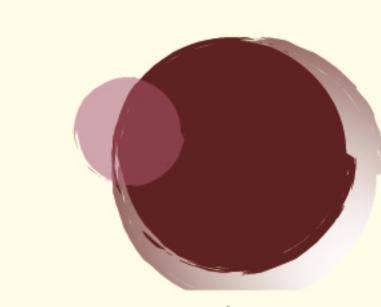
- Nutmeg is an important spice crop of India
- Economic produces are nutmeg seed and mace
- Nutmeg fruit has about 80-85% of pericarp by fresh weight

Waste to Wonder

- Pericarp which has nutritional values is simply left behind by farmers in the garden for rotting after collecting the seeds and mace
- ICAR-CCARI, Goa has developed a technology for effective use of pericarp

Nutmeg Pericarp Taffy

- This technology helps in effective utilisation of pericarp, otherwise discarded, by preparing the Nutmeg Taffy, a value-added food product, in a commercially feasible manner
- At the age of 15-20 years, high yielding nutmeg varieties produce about 75-100 kg of fresh pericarp (fruit rind) per tree
- Nutmeg pericarp taffy fetches additional incomes apart from the yield of nutmeg spice products (nutmeg seeds and mace)



Features

- The product can be stored at room temperature for about 12 months with simple packaging without any synthetic preservatives
- The process is simple and does not require costly equipment

Nutritive Value (100 g)

- Nutmeg Pericap Taffy contains 275 kcal energy, 0.127% fat, 16.89% carbohydrate (galactose), 1.69% protein, 2.33% crude fibre, 0.24% ash, 9.47% moisture, 86.7 mg sodium, 60.0 mg potassium and 25.5 mg calcium
- Nutmeg pericarp and sugar are the two major ingradients

