

NITK Transferred a technology to nGV Natural Industry Pvt. Ltd. Bangalore



NITK transferred a technology to produce and preserve ready-to-cook, non-acrid edible aroids. The technology transfer agreement was signed by Prof. Ananthanarayana, Deputy Director NITK and Mr. Naveen G.V, Founder of nGV naturals on the 62nd foundation day of NITK. The inventor of the technology, Dr. Prasanna B.D, Prof. Shripathi Acharya Dean-R&C, Dr. Subray Hegde Faculty in-charge IIP cell, Registrar, Joint Registrar, Deans etc. were present on the occasion.

The company nGV Natural Industry Private Ltd. Which has purchased the technology from NITK is in the business of packaging and selling vegetables in a ready to cook form in Bangalore. It has successfully established its business in processing and selling Banana stems, tender jackfruit and bamboo shoots in the ready to cook form.

The technology which was transferred today was developed by Dr. Prasanna B. D, Associate Professor, Department of Chemical Engg, NITK and his team and have

filed an Indian patent application (No. 202141016589) in April, 2021. Using this technology, the acidity present in various edible corms of Elephant foot yam (*Amorphophallus paeoniifolius*), Taro (*Colocasia esculanta* var *esculanta*), Tannia (*Xanthosoma violaceum*) and giant taro (*Alocasia macrorrhiza*) can be removed and they can be preserved for six months under ambient conditions. Calcium oxalate crystals present in these corms are responsible for the acidity. Consumption of unprocessed aroid corms containing calcium oxalates causes caustic effects, irritation to the intestinal tract and absorptive poisoning and oxalosis. Total oxalates are removed traditionally by cooking, baking, frying or fermentation with additives like organic acids, baking soda etc. Although these strategies are successful in reducing oxalate content to some extent, colour/ flavour changes occur inevitably. Furthermore, due to these tedious steps involved in the preparation of this vegetable, most of the urban consumers are reluctant to use it. Using the aforesaid technology, a ready-to-cook, non-acrid vegetable is prepared. Consumer can use the product like any other vegetable (carrot, potato etc.). Better consumer acceptance can boost up the demand, hence create a better and stable market for these tuber crops which in turn helps the farmers.