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(54) Title: IMPROVER PREMIX FOR CHAPATIS COMPRISING ASCORBIC ACID, SODIUM STEAROYL LACTYLATE AND GUAR GUM

(57) Abstract: A process for preparing an improved quality chapatis having novel improver premix providing longer shelf-life to the chapatis, said process comprising steps of A) mixing an improver mix between comprising of ascorbic acid, sodium stearoyl lactylate and guar gum with whole wheat flour, B) adding sufficient quantity of water to the mixture of step (a) and mixing the same to obtain chapati dough, ageing the chapati dough for a time period in the range of 20 to 30 minutes, and D) sheeting and baking the aged chapati dough to obtain the chapatis; also, an improver premix comprising ascorbic acid, sodium stearoyl lactylate, and guar gum useful for the preparation of chapati, and further, a chapati comprising of whole-wheat flour, improver premix, and water.