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- (71) Applicant (for all designated States except US): **COUNCIL OF SCIENTIFIC & INDUSTRIAL RESEARCH** [IN/IN]; Rafi Marg, New Delhi 110 001 (IN).
- (72) Inventors: **SAIMANO HAR, Ragu**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN). **VETRIMANI, Rathinam**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN). **LEELAVATHI, Krishnarau**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN). **RAO, Punaroor, Haridas**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN). **PRABHU, Thekkar, Ratnakar**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN). **PRAKASH, Vishweshwaraiiah**; Central Food Technological Research Institute (CFT, RI), Mysore 570 013, Karnatka (IN).
- (74) Agent: **BHATNAGAR, Mahendra, Prasad**; Lall Lahiri & Salhotra, Plot No.B-28, Sector-32, Institutional Area, Gurgaon-122 001, Haryana (IN).
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(54) Title: A PROCESS FOR THE PREPARATION OF A HIGH PROTEIN NUTRITIOUS BAKED SNACK FOOD

(57) Abstract: Snack food can be source of high energy and high protein for children and adult supplementing their nutritional requirement. Preparation of a high protein nutritional baked snack food comprises of vegetable sources as wheat flout, roasted peanut paste, sesame seed, soybean flour and well balanced mixture of vitamins, minerals and others. Ingredients dissolved in formula water after powdering, dehulling as required etc. are mixed to get homogenous dough. Dough is sheeted and cut using circular die of 3.0 - 4.0 mm diameter. It is baked at 180 - 220°C for 4 - 6 min.

