

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSITUTE  
MYSORE**

1. Name of the process : STABILISATION OF WHEAT GERM
  
2. Brief Description of the Process : Stabilization of wheat germ achieved by dry heat treatment. The moisture content of germ is <2% The product is light golden brown colour.
  
3. Use of the Process : Wheat Germ is a nutritional capsule containing high amount of protein of excellent quality comparable to quality of egg protein. It is also rich source of oil particularly of unsaturated nature and minerals. Wheat Germ is a rich source of B -group vitamins and is richest source of vitamin-E. It can be used as food supplement and as a breakfast cereal. Due to presence of high content of fat and lipolytic enzymes. Therefore wheat germ needs to be stabilized for enhancing the shelf-life.