



BCSIR Dhaka Laboratories, BCSIR

Process	Fruit-flavoured Salt for Gastric comfort
Use	A process for production of fruit-flavoured salt which relieves discomforts due to food intake
Area	Gastric comfort, Relieves acidity
Salient features	The stomach naturally secretes acid that is essential to prevent bacterial growth and also to aid digestion of foods. When there is excess production of acid by the gastric glands of the stomach, it results in the condition known as acidity. Excessive acid in stomach may cause several discomforting situation like burning in the stomach and throat, restlessness, belching, nausea, sour taste, indigestion, constipation etc. The action of the acid neutralizing food supplements basically results in the increase of the stomach pH. Due to this increase in the pH value the symptoms typical of hyperacidity are reduced or even eliminated.
Scale of development	The process is standardized at bench scale.
Status of development	The product has been developed and leased out to the local entrepreneur “M/S Grand Consumer” of Pabna
Major Raw Material	Sodium Bicarbonate, Citric Acid, Tartaric Acid, Aspartame, Food Grade Color, Food Grade Essence
Major Plant	Dryer, pH meter, Weighing machine, Moisture analyser.
Equipment/Machinery	
Commercialization status	The product has been developed and leased out to the local entrepreneur “M/S Grand Consumer” of Pabna
Techno-Economics	The developed process is environment friendly. All raw materials used in the process are nontoxic. None of the consumables or procedures has adverse impact on ecology or environment.
Cost	10/- per 5 gram
Key words	Fruit-flavoured salt, Gastric comfort, Food intake.
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