



Ready to Serve Low Added Sucrose Nutritious Scone

Invention summary:

Wheat flour products generally contain higher amount of sugar and fat and contribute to adverse health effects in children. Nutritious scones are developed to fulfill the unavailability of proper healthy and nutritious product at local market.

Technology overview:

Scone /flat bread specially designed to contain low added sucrose and high nutrition supplement to children. Product formulation of scone/flat bread was performed utilizing local raw materials of legume flours, cereals; corn and wheat flour with other ingredients, sucrose and sesame and bakery improvers. Baking technology was used as it suits for the fast moving mass production.

Potential Application:

The most of market available products for breakfast are non nutritious and unhealthy. Those products are not address to the nutrition value for any gender or the age of the population. Nutritious scones are particularly suit for children and adolescence with high nutrition value.

Advantages of the Product:

- Ready-To-Serve and Easy technology
- Texture of the product in between biscuits and bread
- Low added sucrose < 5%
- High nutritious (high protein content) supplement to children
- Uses local raw materials
- The reduced water activity (a_w) will help to extend shelf life of the product.

Inventor /s:

Dr. H.M. Theja Herath
Ms. P. Yashora Ransilu



Technology Information:

Senior Deputy Director
Food Technology Section
Industrial Technology Institute
503A, Halbarawa Gardens
Thalahena,
Malabe.

Tel: +94112797334

E-mail: sdd_fts@iti.lk