

# Multi Grain Cracker

## Invention summary:

Development of multi-grain cracker formulation using locally available grains

## Technology overview:

The demand for the high fiber and low sugar foods are increasing in Sri Lanka, since people are becoming more health conscious. Wheat based foods made out of highly refined imported wheat flour with high levels of fat and sugars such as cakes and biscuits etc. are highly popular in Sri Lanka at the moment. Crackers are normally made out of refined soft wheat flour and fat. These multi-grain crackers were formulated using whole grain cereal flours of wheat, millet, rice and whole grain legume flours of soya bean, chick pea and mung bean and other bakery ingredients. The dough formation is followed by sheeting, cutting and baking. This product contains high fiber, high protein and low sugar content. Further this product is good in the control of non communicable diseases such as obesity, cardiovascular diseases, hypertension and diabetics.

## Potential application:

Crackers are normally used as a snack product and popular among both young and elderly population. Multi-grain crackers are good for people who have non communicable diseases.

## Advantages of the products:

- Ready to eat, convenient and smart product
- Less sugar and fat content
- Easy technology; baking for fast moving
- Value addition to local raw material

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