

पेटेंट कार्यालय
शासकीय जर्नल

**OFFICIAL JOURNAL
OF
THE PATENT OFFICE**

निर्गमन सं. 17/2024
ISSUE NO. 17/2024

शुक्रवार
FRIDAY

दिनांक: 26/04/2024
DATE: 26/04/2024

पेटेंट कार्यालय का एक प्रकाशन
PUBLICATION OF THE PATENT OFFICE

(12) PATENT APPLICATION PUBLICATION

(21) Application No.202431031585 A

(19) INDIA

(22) Date of filing of Application :20/04/2024

(43) Publication Date : 26/04/2024

(54) Title of the invention : A PROCESS FOR PRODUCING BANANA BEER AND A COMPOSITION FOR THE SAME

(51) International classification :C12N0009880000, C12N0001200000, C12N0001160000, C12C0011000000, C12H0001070000

(86) International Application No :NA
Filing Date :NA

(87) International Publication No : NA

(61) Patent of Addition to Application Number :NA
Filing Date :NA

(62) Divisional to Application Number :NA
Filing Date :NA

(71)Name of Applicant :

1)Dr. Debajit Borah

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam-781035, India
Kamrup -----

2)Bornali Borah

Name of Applicant : NA

Address of Applicant : NA

(72)Name of Inventor :

1)Dr. Debajit Borah

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam-781035, India
Kamrup -----

2)Dr. Bhaskarjyoti Gogoi

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam-781035, India
Kamrup -----

3)Dr. Probodh Borah

Address of Applicant :Dept. of Animal Biotechnology, College of Veterinary Science, Assam Agricultural University Khanapara, Guwahati, Assam-781022, India
Kamrup -----

4)Arijit Kumar

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam -781035, India
Kamrup -----

5)Raktim Ranjan Gogoi

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam -781035, India
Kamrup -----

6)Dhanmoi

Address of Applicant :Department of Biotechnology, The Assam Royal Global University, Guwahati, Assam -781035, India
Kamrup -----

(57) Abstract :

The process for producing banana beer is disclosed, offering improved control over ingredient proportions and fermentation parameters. The method involves kneading 30-35 wt.% of peeled banana (*Musa balbisiana* Colla;Bhimkal in Assamese) with 62-67 wt.% of filtered water and 2-5 wt.% of sugar, followed by autoclaving at 121°C and 15 psi for 20 minutes to create a substrate. An inoculum comprising 15-22 wt.% sugar dissolved in 80-85 wt.% warm water and 8-12 wt.% yeast powder is prepared and mixed with the substrate for fermentation in darkness. After filtration and re-fermentation for 10 days at room temperature, fungal pectinase is added to clarify the solution, followed by treatment with activated charcoal to remove unwanted metabolites. The clear supernatant is then filtered to produce banana beer. This process ensures consistent quality and flavor, with parameters optimized for efficient fermentation and product clarity.

No. of Pages : 27 No. of Claims : 10

CONTINUED TO PART- 2