

INTRODUCTION

- ❑ Problem – Food industry struggles with waste management and rising demand for functional foods (Gaikwad et al. 2022).
- ❑ Scale – Indian dairy generates ~180–190 million tons of whey yearly, causing environmental concerns (Ahmad et al., 2019).
- ❑ Opportunity – Whey is nutrient-rich and can be upcycled into value-added products.
- ❑ Innovation – Developed nutrient-dense black wheat idli fortified with paneer whey (BWP), cheese whey (BWC), and Whey protein concentrate (BWWPC).
- ❑ Health Benefits – Combines black wheat (fiber, anthocyanins) + whey (protein, bioactives) for a sustainable functional food.

OBJECTIVE

- ❑ Analyze the nutritional content, texture, antioxidant potential, antinutritional of the whey fortified *idli* formulations
- ❑ To access the effects of the fortified *idli* diet on growth performance, nutrient digestibility, and blood-biochemical markers in albino rats

METHODOLOGY

