

(54) Title of the invention : Probiotic malai formulation

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## (57) Abstract :

The present invention discloses a probiotic malai formulation comprising yogurt, jaggery, dark chocolate, and optionally cashew nuts, designed to provide enhanced digestive health benefits while maintaining a rich, creamy texture and delightful taste. The formulation integrates live probiotic cultures to support gut microbiota, jaggery as a natural sweetener rich in minerals, and dark chocolate for its antioxidant and flavonoid content. The process involves controlled fermentation of yogurt, incorporation of jaggery and dark chocolate, followed by homogenization and cooling to ensure probiotic stability. This probiotic malai offers a nutritionally enriched, clean-label alternative to conventional desserts, promoting digestive wellness, immune function, and overall health. The invention ensures an extended shelf life while maintaining probiotic viability through optimized packaging and refrigeration techniques.

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