(19) INDIA

(22) Date of filing of Application :28/04/2025

(43) Publication Date: 02/05/2025

(54) Title of the invention: A method for preparing a gluten-free multi-grain flour enriched with lysine, methionine, and L-carnitine

## (57) Abstract:

The present invention relates to a gluten-free, plant-based, ready-to-eat multi-grain flour enriched with lysine, methionine, and L-carnitine for therapeutic benefits. The flour is derived from natural, plant-based ingredients such as raw bananas, millets, mung beans, kala chana, and amla, processed using a combination of chopping, sieving, sprouting, grinding, and drying. This flour offers a sustainable, easily digestible, and bioavailable alternative to synthetic L-carnitine supplements, promoting improved metabolic functions and weight management. The invention provides enhanced nutrient absorption, rich antioxidant content, and is free from preservatives or additives, offering a safe, cost-effective solution for individuals with gluten sensitivities or those seeking natural nutritional support.

No. of Pages: 14 No. of Claims: 8