CHAPTER 7

FUTURE SCOPE OF INVESTIGATION

- Further research can be undertaken by incorporating indigenous pulses, other cereals and flavours to provide a wider variety, enhancing the nutritional value and further study its organoleptic qualities and shelf stability.
- The packaged fermented beverage which looses its probiotic properties upon UHT treatment can be studied for its heat stable biogenic metabolites that are released during fermentation
- The packaged beverage can then be studied for its potential health benefits in various diseases including NCDs, depression, Alzheimer's disease, etc
- Market potential of the product can be studied in entire Gujarat and PAN India to establish consumer acceptability for prebiotic drinks, including rice ambil as well as other cereal based ambils with different flavours