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IIFPT creates customized 3D printed snacks

Thanjavur-based Indian Institute of Food Processing Technology, (IIFPT) has taken a creative approach to snacks by churning out tasty and customizable 3D-printed snacks.

By **Manbeena Chawla** | June 29, 2020



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Scientists reported a novel 3D printing process to make fibre-enriched snacks from button mushrooms

Thanjavur-based Indian Institute of Food Processing Technology, (IIFPT) has taken a creative approach to snacks by churning out tasty and customizable 3D-printed snacks.

Of late, 3D printing which involves layer by layer fabrication of foods, has become popular due to the customizable nature of the foods

The institute has been developing 3D printing technologies using various types of foodgrains or alternative foods including millet, pulses, cereals, eggs, etc.

Recently, the scientists reported a novel 3D printing process to make fibre-enriched snacks from button mushrooms, a pioneering work in ‘printability’ of mushrooms.

Read online: https://nuffoodsspectrum.in/news/16/16079/iifpt-creates-customized-3d-printed-snacks.html
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