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(57) Abstract :

The present invention discloses a method for preparing a fermented nutraceutical composition comprising wheat grains (5 kg), Moringa oleifera powder (0.5 kg), and Tinospora cordifolia powder (0.25 kg) subjected to anaerobic fermentation at 30-33°C for 36 hours. The process utilizes naturally occurring lactic acid bacteria to convert wheat lactogen into probiotic compounds. The fermented mixture undergoes grinding, sieving, and solar drying to produce approximately 1 kg of dried flat structures containing viable lactic acid bacteria and enhanced nutritional components. The invention provides a standardized method for producing probiotic-enriched food compositions with consistent quality and nutritional profile.

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