



“बेटी बचाओ, बेटी पढ़ाओ”

Jayoti Vidyapeeth Women's University, Jaipur

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JV Patent

SPONGY DESSERT - A HERBAL BIOTECH RASSOGOLLA

Dr. Pankaj Garg (Founder & Advisor, Lead Inventor)

Dr. Pramod Kumar Raghav, Dr. Nakuleshwar Dut Jasuja, Dr. Rakesh Kumar Sharma

Dr. Richa Sharma

ABSTRACT

The present invention relates to the “**Spongy Dessert**” developed by incorporating the mucilage powder extracted from the seeds of *Plantago ovata* into the *Chhena* (milk solid) prepared from the fat free cow milk. Mucilage, an exopolysaccharide is a soluble fiber has the capacity to absorb plenty of fluids, provides relief from constipation and acts as a swelling agent when consumed. Mucilaginous Spongy Dessert absorbs plenty of fluids results in increased bulk and presses this bulk against the walls of intestine causing contraction. Contraction of the intestinal muscles leads defecation of fecal materials therefore; this product is great stool softener and results in regular bowl movement. Moreover, the Spongy Dessert is *anticholesteremic* prevents the intestinal absorption of cholesterol produced during the digestion of food. It acts as *anti decompositive* means during regulating the peristalsis fiber helps to prevent the decompositions produced by the action of intestinal microbial flora. The Spongy Dessert is *stomachic* because it has the ability to protect internal mucous membranes so it can be used for the relief from irritations of the digestive system (gastritis, heartburn and indigestion).

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(71)Name of Applicant :

1)PANKAJ GARGAddress of Applicant :Jayoti Vidyapeeth Women's
University, Jharna, Mahla Jobner Link Road, Jaipur Ajmer
Expressway, NH-8, Jaipur, Rajasthan India

(72)Name of Inventor :

1)Dr. Pankaj Garg**2)Dr. Pramod Kumar
Raghav 3)Dr. Nakuleshwar
Dut Jasuja 4)Dr. Rakesh
Kumar Sharma 5)Dr.
Richa Sharma**

(57) Abstract :

The present invention relates to the Spongy Dessert• developed by incorporating themucilage• powder extracted from the seeds of Plantago ovata into the Chhena (milk solid) prepared from the fat free cow milk. Mucilage, an exopolysaccharide is a soluble fiber has the capacity to absorb plenty of fluids, provides relief from constipation and acts as a swelling agent when consumed. Mucilaginous Spongy Dessert absorbs plenty of fluids results in increased bulk and presses this bulk against the walls of intestine causing contraction. Contraction of the intestinal muscles leads defecation of fecal materials therefore; this product is great stool softener and results in regular bowl movement. Moreover, the Spongy Dessert is anticholesteremic prevents the intestinal absorption of cholesterol produced during the digestion of food. It acts as anti decompositive means during regulating the peristalsis fiber helps to prevent the decompositions produced by the action of intestinal microbial flora. The Spongy Dessert is stomachic because it has the ability to protect internal mucous membranes so it can be used for the relief from irritations of the digestive system (gastritis, heartburn and indigestion).

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