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(57) Abstract :

ABSTRACT: Title: Method for preparing Nutrient-Rich Functional Food Products from Wild Yam Tubers The present disclosure proposes a method for preparing nutrient-rich functional food products from wild yam tubers, which include Dioscorea pubera and Dioscorea pentaphylla, for use in bakery applications such as cookies and namkeen. The method enhances the commercial viability of underutilized wild yam tubers by transforming them into marketable functional food products. The method enables cost-effective production of bakery products using nutrient-dense wild yam tubers, reducing reliance on conventional ingredients. The method promotes value addition to wild yam tubers, creating new revenue streams for farmers, small-scale industries, and food processing enterprises. The method encourages the sustainable utilization of wild yam resources, supporting tribal communities and rural economies through commercial food production. The method enhances food security by promoting the consumption of neglected and underutilized crops, contributing to dietary diversity and improved nutrition.

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