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( [http://www.functionalfoo\\_center.net/file /39826987.p f](http://www.functionalfoo_center.net/file /39826987.p f) )

#### **Abstract:**

**Objective:** Pre ent tu wa con uct to prepare e rate bee one & garlic mix pow er u ing an a vance rum r ing tec nolog an t e formulation of novel o age form (cap ule ) u ing t e pow er

**Methods:** For above purpo e, one an garlic mix e rate u ing rum r er an pow er wa cap ulate in ar gelatinize cap ule . Furt er, expre ion of it nutritional an me icinal value, t i pow er wa anal ze for it moi ture, protein, fat fiber an a content, w ile anal i of active ingre ient u ing t in la er c romatograp (TLC).

**Results:** T e formulation wa foun to contain 3.87% moi ture, 0.2% protein, 0.23% fat, 0.5213% of fiber, an 0.713% a . C emical anal i of t e Ma u La una pow er owe t at concentration of active compoun were foun ignificantl . T e cap ule eale in air tig t in cellop ane pouc e were not eteriorate an t e qualit of pow er wa kept ig even after one ear.

**Conclusions:** In conclu ion, e rate bee one & garlic mix pow er wa more imilar to it raw formula wit out lo t it nutritional an me icinal value. Al o it i now con umer e ire pro uct.

**KEY ORDS:** one an garlic mix; Ma u-La una; rum r ing