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## Patent Search

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### Abstract:

ABSTRACT A FICUS RELIGIOSA SOUP POWDER COMPOSITION WITH PROTEIN ISOLATE AND METHOD THEREOF The present invention describes a Ficus religiosa soup powder composition with protein isolate and method thereof. In the present invention, a soup from Ficus religiosa fruit powder, powder supplement with protein isolates precipitates of powder from Vigna radiata, isolated starch from Vigna radiata, and with the addition of some vegetable dry powder such as tomato, garlic, and onion. Our invention has a high protein-developed soup enriched with dietary fiber and is low in cost unique feature that allows it to solve low immunity as well as protein-related malnutrition, obesity, diabetes and related problems (especially in the poor sector of the society). Protein isolates from green mung beans were used, which will help to adjust the protein content in the soup and will help full for obesity, and protein-related malnutrition, and will also increase the immunity of the body. Accompanied Drawing [Fig. 1]

### Complete Specification

#### DESC:FIELD OF INVENTION:

This invention generally relates to the field of the Ficus religiosa soup powder composition, method and more particularly relates to a Ficus religiosa soup powder composition with protein isolate and method thereof.

#### BACKGROUND OF THE INVENTION

Nowadays, people are passing hectic life due to urbanization. They do not have enough time to cook food and so they are becoming accustomed to consuming fast foods. These foods are mostly junk foods and contain high sugar, salt, fats, unhealthy additives, and low values of nutrients in terms of protein, fiber, vitamins, and minerals.

Vegetable-enriched soups are a great option nutritionally as they contain low energy with high nutrient density. These products are important nutrients in balanced amounts including vitamins and minerals, whilst containing relatively low calories.

There are few references made to the present invention as given below:

CN106360529A discloses a Chinese yam and pea thick soup, which is prepared from: Chinese yam, pea, glutinous rice, spinach, water, burdocks, chamomile, salvia plebeian, ficus religiosa leaves, orange peel, agar, glucose, and linseed powder. A preparation method includes the steps of: 1) preparing Chinese yam pulp; 2) preparing pea paste pulp; 3) preparing glutinous rice paste; 4) preparing vegetable juice; 5) preparing a nutrient liquid; 6) soaking the agar and heating the agar to melt the agar for later use; and 7) mixing the prepared materials in the steps above, and adding the glucose, the linseed powder and a proper amount of water, boiling the mixture on strong fire and boiling the mixture on soft fire until the content of soluble solid reaches 80-90% to prepare the thick soup. By addition of the nutritional foods, such as the Chinese yam, the pea, the spinach and the like to the thick soup, and addition of the health-caring and beneficial components, such as the burdock, the linseed powder and the like, the thick

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