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(51) International classification	:A23C 9/13, A61K 36/61, A23C 9/123, A23L 33/135, A61K 35/747	(71)Name of Applicant : 1)JSS Academy of Higher Education & Research Address of Applicant :JSS College, Shivarathreeshwara Nagar, Bannimantap, Mysuru, Karnataka - 570015 Mysuru Karnataka India (72)Name of Inventor : 1)Mr. Vijay Ramesh 2)Dr. Bhargav Shreevatsa Kadukothanahalli Sathyanarayana 3)Ms. Meghashree Hulvadi Ramachandraiah 4)Ms. Yogeshwari Mellehalli Anand 5)Dr. Vishwajit B Darekar 6)Dr. Basawarajeshwari Indur 7)Dr. Chandan Dharmashekar 8)Dr. Chandan Shivamallu 9)Dr. Shiva Prasad Kollur
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(57) Abstract :

The present invention relates to a functional food composition formulated for the prevention and management of oral mucositis, inflammation, ulceration, and pain associated with cancer therapy, dental procedures, and oral lesions. The composition comprises a frozen dairy-based matrix containing full-fat milk, cream, probiotic yoghurt, and natural sweeteners, synergistically combined with Piceid, Curcumin, Clove oil, Mint extract, and probiotics to provide anti-inflammatory, analgesic, antioxidant, antimicrobial, and mucosal-healing effects. The method involves homogenization, pasteurization, ageing, probiotic inoculation, and controlled freezing to ensure bioactive stability and probiotic viability. Upon consumption, the frozen matrix delivers immediate cooling analgesia and sustained release of bio actives for localized therapeutic action. The invention provides a safe, non-pharmacological, and nutritionally supportive therapeutic food system applicable in oncology supportive care, dental recovery, and oral health management.

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