Development of diversified millet products

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Project Objectives

- The present investigation was undertaken with the following objectives.
- To study the effect of processing treatments on physico-chemical and functional properties of the selected millets
- To develop process technology for innovative value added products from selected millets.
- To study the quality parameters (morphological, physicochemical, sensory properties) shelf stability and economic feasibility of developed millet products
- To evaluate bioavailability of micronutrients in developed millet products by in-vitro methods

Description

Millets were the major staple in central and southern India, as well as the mountain states since ancient times. After the relentless advance of high-yielding varieties of rice and wheat, which guzzled water and needed large amounts of chemical fertilisers and pesticides, harmful to the environment, millets gradually vanished from our plates.

The government was also complicit in this by pushing only rice and wheat in the public distribution system, rendering the cultivation of millets economically unviable. This has resulted in high consumption of polished rice and refined wheat flour, which are nutritionally poor and bad for ecosystems as well.

The time has come to recognize that India was never a two-grain nation. We need to expand our food basket for the nutritional security of our young, and for future generations. And millets can be the climate-resilient future crop for millions of Indians. They can counter the worst effects of climate change better than most other crops. Since millets require much less water than other crops pearl and finger millets, for instance, can grow well with a fourth of the rainfall that rice requires they are much better adapted for droughts.

The aim of the study is to produce high/low amylose millet flour, millet-chunks, milletcubes for instant health drink and millet-rolled paper from multi millets by using different hydrothermal treatments.