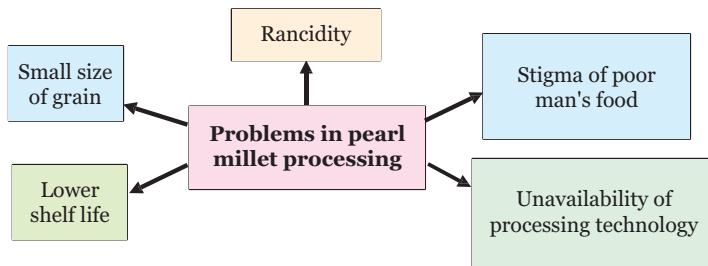


Better utilization of pearl millet

Despite the abundance of various types of nutrients (protein, calcium, phosphorus, iron, vitamins, etc.) in pearl millet, its use is limited due to lack of processing. Whereas, in terms of food and nutritional security, pearl millet can prove to be a very beneficial grain for the future. Keeping in view the above facts, pearl millet based multi-nutrient processed products have been developed.



Health related properties of pearl millet

- ❖ Gluten free food
- ❖ Omega-3, omega-6, omega-9 fatty acid abundance
- ❖ More dietary fibre
- ❖ Low glycemic index

Use of flaking

- ❖ Suitable for processing
- ❖ Improvement in nutritional quality (iron, calcium, and phosphorus)
- ❖ Anti nutrients depletion
- ❖ Better color and taste
- ❖ Improved consumer acceptance

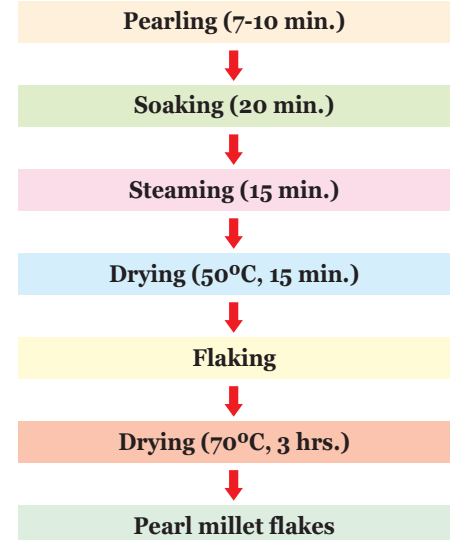
Flaking machine



Pearl millet flakes



Development of pearl millet flakes



Pearl millet chocolate



Nutritive value of pearl millet chocolate

Nutritional value	Per 100 gm
Energy (kcal)	485.33
Calcium (mg)	34.52
Protein (g)	10.97
Fat (g)	22.65
Fiber (g)	2.37
Mineral salts (mg)	1.51
Iron (mg)	1.3
Phosphorous (mg)	163.8