

Physico-chemical characteristics and cooking quality of *Kodra (Eleusine coracana L.)* millet of Himachal Pradesh

Shalini Devi and Rajni Modgil

The present study was carried out in the department of Food Science, Nutrition and Technology, CSK Himachal Pradesh Agricultural University, Palampur with the objective to explore the physico-chemical characteristics and cooking quality of *Kodra (Eleusine coracana L.)*. The samples of *Kodra* grains used in the present investigation were procured from local farmers of district Sirmaur of Himachal Pradesh. *Kodra* grains were assessed for nutritional composition and cooking quality. Results of the study showed that *Kodra* grains were found to contain valuable nutrients. The physical characteristics revealed the mean length and width of *Kodra* grain as 1.43 and 1.40 mm, respectively. The average moisture content of *Kodra* was recorded as 8.52 per cent. Expressed on dry matter basis the value for average ash content was 3.48 per cent and fat content was 3.53 per cent. *Kodra* was high in protein and also rich in mineral content.

Key Words : *Kodra (Eleusine coracana L.)*, Physical characteristics, Cooking quality, Proximate composition

How to cite this article : Devi, Shalini and Modgil, Rajni (2020). Physico-chemical characteristics and cooking quality of *Kodra (Eleusine coracana)* millet of Himachal Pradesh. *Food Sci. Res. J.*, 11(2): 56-61, DOI : 10.15740/HAS/FSRJ/11.2/56-61. Copyright@ 2020: Hind Agri-Horticultural Society.

MEMBERS OF RESEARCH FORUM

Author for correspondence :

Shalini Devi, Department of Food Science, Nutrition and Technology,
College of Community Science, C.S.K. Himachal Pradesh Agricultural
University, **Palampur (H.P.) India**
Email: shalinid36@yahoo.com

Associate Authors' :

Rajni Modgil, Department of Food Science, Nutrition and Technology,
College of Community Science, C.S.K. Himachal Pradesh Agricultural
University, **Palampur (H.P.) India**