



RESEARCH ARTICLE :

Development and influence of physical and textural parameter for standardization of all millet bun

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SUMMARY : For the development of millet bun eight types of grains were used *i.e.* Jowar, ragi, pearl, little, kodo, foxtail, proso and barnyard. Mix flour was prepared by using different level of millet (20, 30, 40 and 50%) and wheat flour (20, 30, 40 and 50%) and with baking temperature of 160°C at 30 min were chosen as independent variables to develop bun. The physical (weight, thickness, spread ratio, specific volume, weight loss, texture and yield) attributes were determined for control and bun. Sensory attributes were conducted on the bun. Increasing the level of substitution from millet flour significantly increased the hardness of bun. Volume and weight of treated bun were significantly different to that of the control treatment. Sensory evaluation results indicated that bun with 40% millet flour 60% refined wheat flour was rated the most acceptable from each millet.

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