AJHS
Asian Journal of Home Science
Volume **10** | Issue 2 | December, 2015 | 327-331

DOI: 10.15740/HAS/AJHS/10.2/327-331
e ISSN-0976-8351 ■ Visit us: *www.researchjournal.co.in*

Research Paper

Study on physico-functional and nutrient composition of ready-to-cook (RTC) millet flakes

■ RANJITA DEVI TAKHELLAMBAM **AND** BHARATI V. CHIMMAD

Received: 18.06.2015; **Revised:** 17.10.2015; **Accepted:** 26.10.2015

■ **ABSTRACT :** Minor millets *viz*., little millet (*Panicum miliare*), proso millet (*Panicum miliaceum*), barnyard millet (*Echinochloa frumentacea*), ragi (*Elesine coracana*) were processed into Ready-To-Cook (RTC) millet flakes and evaluated for physico-functional and nutrient composition. Variation in physico-functional and nutrient composition were observed among the flakes. The RTC flakes of minor millets were smaller in size and density but more fragile and crisp than the commercial oats and rice flakes. Water solubility index (WSI) was more in barnyard flakes (5.26). Good cooking properties were recorded in millet flakes. Highest crude protein (14.72%) in proso millet and lowest (7.35%) in little millet and ragi (7.36%) flakes were recorded.

■ **KEY WORDS:** Ready-to-cook millet flakes, Pittle millet (*Panicum miliare*), Proso millet (*Panicum miliaceum*), Barnyard millet (*Echinochloa frumentacea*), Ragi (*Elesine coracana*) millet

■ **HOW TO CITE THIS PAPER :** Takhellambam, Ranjita Devi and Chimmad, Bharati V. (2015). Study on physico-functional and nutrient composition of ready-to-cook (RTC) millet flakes. *Asian J. Home Sci.*, **10** (2) : 327-331.

See end of the paper for authors' affiliations

RANJITA DEVI TAKHELLAMBAM
Department of Food Science and Nutrition, College of Rural Home Science, University of Agricultural Sciences, DHARWAD (KARNATAKA) INDIA
Email : ranjitadv5@gmail.com