

Feasibility and acceptability of fortified vermicelli prepared from barnyard millet and defatted soy flour

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■ **ABSTRACT** : The role played by millets in ensuring food security for flung rural areas is well documented. The protein content of millets varies from 6-10 per cent. Vermicelli serves as an important food security for people living in disadvantage areas. Vermicelli as a well established traditional food well liked by all age groups. The present study was undertaken to fortify vermicelli with malted millets and defatted soy flour to improve its nutritive value. Refined wheat flour was incorporated and replaced with barnyard millet flour and defatted soy flour. Blends in the ratio of 90:00:10, 70:20:10, 45:45:10, 20:70:10 were evaluated for organoleptic score and defatted soy flour was kept constant. Blends 45:45:10 was superior than those made from control and other blends and recorded highest sensory score 7.82. The nutritive value of selected vermicelli (blends 45:45:10) was found to be as follows moisture 8.10 per cent, protein 15.23 per cent, total carbohydrate 68.40 per cent, crude fat 2.58 per cent, crude fibre 3.5 per cent and ash 2.20 per cent . The developed product can serve to fulfill the protein requirement of the community.

■ **KEY WORDS** : Vermicelli, Small millets, Malting, Defatted soy flour

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