

# Development of value added *Khakara* from barnyard millet: Consumer acceptability, nutritional and shelf- life evaluation

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■ **ABSTRACT** : Barnyard millet is one of the important underutilized nutritious minor millets. It is also called as Japanese Barnyard millet, *Ooda, Oodalu, Sawan and Sanwank*. In developing countries like India with increasing urbanization, the demand for ready-to-eat food is increasing popularly. *Khakara* is one of the famous traditional Gujrathi snacks commonly prepared from wheat flour and most preferred food item among all age groups. Hence, an attempt was made to develop value added barnyard millet *Khakara*. Three types of *Khakara* namely, plain, pulse and vegetable *Khakara* were developed. Trials were conducted by incorporating wheat flour, soybean flour and green gram *dal* flour and dehydrated carrot powder to barnyard millet flour at different levels for developing plain, pulse and vegetable *Khakara*, respectively. Consumer acceptability studies were also conducted for the best accepted *Khakara*. The nutrient composition and shelf- life evaluation of the developed *Khakara* were estimated by following standard procedures. The findings indicated that plain *Khakara* prepared with 40 per cent incorporation of wheat flour to barnyard millet, pulse *Khakara* with 10 per cent incorporation of soybean flour and green gram *dal* flour and vegetable *Khakara* with 10 per cent incorporation of dehydrated carrot powder were best accepted. Forty per cent of the consumers liked extremely plain *Khakara*. There was significant increase in the macro and micronutrient composition of *Khakara* in pulse and vegetable *Khakara* when compared to plain *Khakara*. The developed *Khakara* had a shelf life 45-60 days. The moisture and free fatty acid content of the stored *Khakara* were within the BIS specification

■ **KEY WORDS**: Barnyard millet, *Khakara*, Nutrient composition, Consumer acceptability

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