RESEARCH ARTICLE :

Development of low gluten cookies from pearl millet

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SUMMARY : Cookies/Biscuit is India's largest industry amongst food industries, with an estimated production of 70, 000 tonnes and cost of three thousand billions US Dollar. Biscuit along with bread forms major baked food accounting to over 30% and 50% respectively of total bakery products produced in the country. The present investigation was undertaken on the utilization of alternate flours sorghum (Sorghum vulgare)/pearl millet (*Pennisetum glaucum*) for the preparation of gluten free cookies as compared to conventional wheat (T*riticum aestivum*) flour cookies. The cookies with pearl millet and soy flour combination had higher fat, protein, ash and calorific values as compared to control cookies. The maximum sensory overall acceptability scores were found for cookies prepared from combination of pearl millet and soy flour followed by pearl millet and control cookies. Soy based cookies were developed by incorporation of millet (pearl millet) flour at 25, 50, 75 and 85% level for increasing protein content of cookie and utilization of millet. When millet flour was fortified with soy flour it gives high level of protein of 12.60% of cookie.Fat content increased from 19.12% for control cookies to 17.57 % for 100% incorporation mixed based cookies. The chief raw materials for production of these products are refined wheat flour, Table sugar, shortening, milk solids and leavening agents. The optimization of levels of ingredients shows optimum value of ingredients for cookies to be sugar 18g, fat 16g, baking powder, 0.3g, and water 12-13ml respectively.

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