

## Physico-chemical changes of batter and *Paddu* of little millet during progress of soaking and fermentation

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The present study was undertaken to evaluate the physico-chemical changes of batter and *Paddu* of little millet during the progress of soaking and fermentation. For optimization, soaking and fermentation of the optimized proportion of ingredients (cereal: pulse mix) *i.e.*, 6:1 was taken. The variation in duration of soaking time from 4 to 8 h and fermentation to 12 h increased the volume of batter significantly. Significant decrease in the bulk density, specific gravity, pH and increase in titratable acidity in the fermented batter was observed during progress of soaking and fermentation time. The changes in physical characteristics of *Paddu* with respect to total weight and volume of *Paddu*, average weight and volume of *Paddu* and bulk density was observed with variation in duration of soaking and fermentation, however was non-significant. The soft texture with acceptable taste was observed in *Paddu* prepared from 6 h soaked of grains, and it was considered as optimum condition for *Paddu* preparation. The variation in duration of fermentation time from 8 to 24 h by 6 h soaking of grain increased the volume of batter significantly. The *Paddus* prepared from 14 and 16 h of fermented batter were softer, had good expansion, acceptable sour taste and had higher overall acceptability. The optimum duration of soaking and fermentation was 6 h and 12 to 16 h, respectively.

**Key Words :** Soaking, *Paddu*, Fermentation, Little millet, Batter

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