ISSN-0976-1276 ■ Visit us: www.researchjournal.co.in

Volume 11 | Issue 1 | April, 2020 | 34-38

DOI: 10.15740/HAS/FSRJ/11.1/34-38

Development of pearl millet (Pennisetum glaucum) products

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Pearl millet is rich and inexpensive source of dietary fibre, protein, iron, calcium, minerals, protein, B-vitamins, potassium, phosphorus, magnesium, zinc-copper and manganese. Food based approaches have higher potential for achieving far reaching and long lasting benefits for the control of iron and other micronutrient deficiencies, therefore, there is a need to identify nutrient rich foods that can be produced inexpensively to meet the nutrient requirements for vulnerable groups. Iron content of pearl millet is 8 mg/100g. Thus, utilizing pearl millet four iron rich product were developed namely *Pearl pop chiwada, Pearl pop chikki* and *Pearl pop namkeen*. Developed products were evaluated for acceptability and highly accepted variation was subjected for nutrient analysis.

Key Words: Development of iron rich products, Acceptability, Nutrient analysis

How to cite this article: Gore, R.H., Khan, T.N. and Nerlekar, J.P. (2020). Development of pearl millet (*Pennisetum glaucum*) products. *Food Sci. Res. J.*, **11**(1): 34-38, **DOI: 10.15740/HAS/FSRJ/11.1/34-38**. Copyright@ 2020: Hind Agri-Horticultural Society.

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