

Development of cold extruded products (Vermicelli & Pasta)

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■ **ABSTRACT** : An attempt was made to develop millets' based cold extruded products (vermicelli and pasta) and to study their storage. Five small millets' (barnyard, foxtail, kodo, little and proso) were used in the study. Small millets flour, wheat and soy flours were used in the ratio of 50: 40: 10 for the development of cold extruded products. Vermicelli kheer and pasta masala were prepared from all the five millets and were subjected to sensory evaluation along with control (wheat based vermicelli). Sensory results showed that the millets kheer were more acceptable and foxtail millet kheer was better preferred followed by kodo and proso millet kheers. The millets pasta masalas were also very much acceptable compared to control. Among the millets, proso millet pasta masala was more preferred for its sensory attributes followed by kodo millet. Nutritional analysis of stored vermicelli showed not much variation in composition before and after storage irrespective of packaging material. Both the gauges of package (300 and 400 PE) were found suitable for storing vermicelli up to two months without affecting the quality.

■ **KEY WORDS** : Barnyard millet, Foxtail millet, Kodo millet, Little millet, Proso millet, Pasta machine, Polyethylene cover

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