



## *A REVIEW*

# Millets, processing and its value addition

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**Abstract :** Due to its high concentration of macro and micronutrients like protein, dietary fibre, essential fatty acids, minerals, and vitamins, millets are small-seeded crops that have been widely embraced globally. The United Nations has designated 2023 as the International Year of Millets because to their climatically resilient nature and potential contribution to food and health security. Millets being a rich source of all essential nutrients among cereals it can be a great alternative to other cereals that are allergic and are difficult to cultivate. This review emphasis the millets, importance of millets, processing and its value addition into broad sectors of food industries such as baking, flaking, extrusion and other sectors. Therefore, this review will be helpful for the researchers as well as food industries for considering millets as an ingredient in novel food product development.

**Key Words :** Millet, Nutri- cereal, Processing, Value addition, Extrusion, Flaking, Baking

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