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RESEARCH PAPER

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## Studies on development and storage of kodo millet based pasta

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## SUMMARY :

Minor millets are highly nutritious products and also most neglected food material in major parts of the world. Kodo millet is one among them which is very rich in carbohydrate and crude fibre. Hence, a research study was conducted to develop pasta from processed kodo millet blended with wheat flour and water under different combinations and also to determine effect of LDPE and PP packaging materials on sensory, physico-chemical and biochemical quality of millet based pasta during storage. The kodo millet based pasta prepared under variable proportions of millet and wheat flour attained maximum overall acceptance in the sensory panel and physicochemical and biochemical tests concludes, rate of loss of most quality attributes was low in samples stored under LDPE as compared to samples in PP. The negligible quality change recommends the use of LDPE to achieve longer storage life of pasta under ambient condition.

KEY WORDS : Kodo millet, Extrusion, Pasta, Sensory, Quality, Packaging, Storage

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