

A Review of Processing Technologies for Enhancing Millet-Based Foods

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Abstract: *Millet*s are a staple food in many parts of the globe because of their high nutritional value and the significant role they play in the people' diets. The use of millets as a food is still mostly limited to traditional consumers and the people of lower economic strata, despite the fact that millets have a higher nutritional value than cereals. Scientists and nutritionists face a challenge in the form of climate change, water scarcity, population growth, declining yields of major cereals, adequate access to sufficient food, and strengthening local agro-food systems. This challenge requires them to investigate the possibilities of producing, processing, and utilizing other potential food sources in order to put an end to hunger and poverty. Nevertheless, the unique characteristics of millets, the advantageous applications of these grains, and the growing awareness of the importance of health among consumers have prompted food scientists and engineers to produce a wide range of food items and to mechanize the procedures involved. In the current study, the procedures, numerous traditional and convenience meals, including ready-to-eat (RTE) food items made from millets, as well as product attributes, are discussed

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