Milling characteristics of kodo (*Paspalum scrobiculatum* L.) millet

**BHAWNA SHIRSAT**, **S. D. KULKARNI**, **S. PATEL** ¹ **AND** **S. P. SINGH** ²

Soybean Processing and Utilization Centre, Central Institute of Agricultural Engineering Nabibagh, BHOPAL (M.P.) INDIA

**ABSTRACT**

Milling of kodo millet was accomplished with the help of a laboratory model rice polisher. The pre-milling treatments viz., soaking for 60-300 min at 60, 70, 80°C, steaming for 30 min prior to milling and roasting for 15 min prior to milling were given to the samples. The milling yield of raw kodo grains, unhusked grains and broken contents were found to be 54.02, 7.66 and 10.39%, respectively. Steaming of grains for 30 min resulted the maximum head yield (61.52%) and samples soaked in 80°C temperature for 3 hours resulted the minimum of brokens (5.89%) with head yield of 58.19 %. Roasted milled kodo required the minimum time (3 min) for complete cooking. While milling of raw and roasted samples encountered mineral loss, soaking could not prevent the loss of proteins due to leaching. The soaking contributed to the hardness of the grains and the hardness value of soaked milled grains was found to be maximum (52.632 N). The hardness of soaked grains remained highest even after cooking (4 min). Pre-treatment helped to improve head yield recovery and processing quality.

**Key words**: Kodo millet, Milling characteristics, Fractions of milling.