Effect of grinding mills on quality of bajra flour and its products

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ABSTRACT

Investigations were carried out to study the effect of different grinding mills on quality of bajra flour and suji. Ready to eat products viz., chakali from bajra flour and kheer from suji were prepared. The better quality bajra flour and suji were obtained using plate mill. The particle size of the flour and suji was obtained between 0.33 to 0.58 mm. and 0.69 mm. to 0.74 mm, respectively. Chakali prepared by using chakali mix (maida + moong dal + bajra flour) with proportion 2:1:2 was found most acceptable (score = 8.5). Kheer prepared by using bajra suji (0.58 mm. particle size) was found most acceptable (score = 8.3)

Key words: Bajra, Grinding mills, Fineness modulus, Particle size, Uniformity index, RTE products