Studies on standardization of malting process for finger millet (ragi)

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● ABSTRACT ●

Finger Millet (*Eleusina coracana*) is one of the neglected millets that save the poor from starvation in developing countries. Finger millet is very good source of micronutrient which could alleviate the widespread micronutrient malnutrition in the vulnerable segments in the developing country like India. However, millets also contain some anti-nutritional factors which interfere mineral and protein availability. To overcome from these nutritional problems, processing technique such as malting can be used to improve the availability and digestibility of nutrient in addition to improvement of organoleptic quality. But malting for prolonged period also results in significant loss of dry weight. Hence, in present investigation efforts were made to standardize the malting process of finger millet and to assess its nutritional and mineral composition, while high *in vitro* protein digestibility (IVPD), *in vitro* starch digestibility (IVSD) and desirable low viscosity characteristics are considered as criteria for deciding standard method for preparation of finger millet malt. Malt obtained by 16 hrs soaking at room temperature and 48 hrs sprouting in BOD incubator (25°C temperature) considered as standardized malting procedure for present study as these malting conditions gave highest amount of IVPD, IVSD and desired low paste viscosity with moderate malt yield.

KEY WORDS: Finger millet, *Eleusina coracana*, Malting, Protein digestibility