

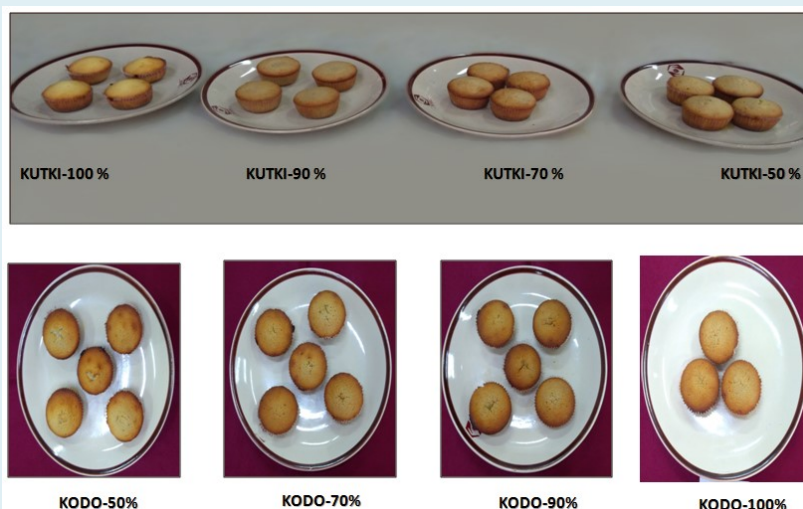
Cookies from Kodo and Kutki Millets

Salient features

- Highly nutritious and galactagogue rich cookies for lactating women (0-6 months).
- Replacement of all purpose flour with flour from Kodo and Kutki millets.
- Cookies made based on the assessment of phytochemical, proximate and the nutritional composition of various varieties of grains of the millets and their processed forms.
- Cookies made based on the microbial load of the various varieties of grains of the millets and their processed forms

Advantages

- ✓ Supplements for the nutritional intake as per the recommended allowances and enhance milk production of the lactating women



Process Technology / Product developed by

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More information

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NA