

Multi-Grain Semolina Mixes and its Food Applications

<i>Salient features</i>	<ul style="list-style-type: none">➤ Process for the production of semolina (sooji / rava) with multi-grains➤ Production of high protein semolina (sooji / rava)➤ Production of high fiber semolina (sooji / rava)➤ Process for production of barley dahlia / semolina➤ Process for production of semolina (sooji/ rava) from millets and preparation of multi-millets semolina➤ Instant upma, Kesari halwa and rava Idli mix from multi-grain semolina (sooji / rava)➤ Instant upma and rava Idli mix from high fiber semolina (sooji / rava)➤ Instant upma and rava Idli mix from high protein semolina (sooji / rava)➤ Instant rava Idli mix from millets and multi-millets semolina➤ Instant upma mix from millets and multi-millets semolina➤ Instant Kesari halwa mix from millets and multi-millets semolina➤ Milling process for production of Sorghum (Jowar) semolina (sooji / rava)➤ Milling process for production of Pearl Millet semolina (sooji / rava)➤ Process for production of multi-grain gluten free semolina (sooji/rava)➤ Instant upma, halwa and rava idli mixes from barley semolina➤ Multi-grain gluten free instant upma mix➤ Multi-grain gluten free instant rava idli mix➤ Multi-grain gluten free instant halwa mix
<i>Advantages</i>	✓ High protein, high fiber, gluten free
<i>Process Technology / product developed by</i>	Dr. Suresh Diliprao Sakhare, Flour Milling, Baking and Confectionery Technology Department CSIR-Central Food Technological Research Institute (CFTRI), Mysore, Karnataka E mail: sakhare_suresh@yahoo.co.in , sakharesd@cftri.res.in Dr Aashitosh A Inamdar, FMBCT Dept, CSIR-CFTRI, Mysore
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<i>More information</i>	Status of commercialization / Patent / Publication Karanam, M., Theertha, D.P., Kumar, A., Inamdar, A.A. and Sakhare, S.D. 2020. Effect of

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Status of Transfer of Technologies

The developed 14 technologies are already transferred to the industries and products are available in market.

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