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## Sprouted Pearl Millet & Green Gram Pasta

### *Salient features*

- Pasta with combination of sprouted pearl millet: sprouted green gram: semolina
- Optimum acceptance on the basis of nutritional parameters, color index, cooking quality, in-vitro protein digestibility and sensory parameters.
- Improved in-vitro protein digestibility (78 %) and reduced anti-nutritional factors.

### *Advantages*

- ✓ High in *in-vitro* protein digestibility.
- ✓ Reduced levels of anti-nutritional factors
- ✓ Increased the bioactive components in the developed products.



### *Process*

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### *Technology / Product developed by*

Food grains and Oilseeds Processing Division,

ICAR-CIPHET, Ludhiana

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### *Year*

2016-2019

### *Source of funding*

ICAR-CIPHET

### *More information*

#### **Status of commercialization / Patent / Publications**

Technology awaiting commercialization