

Value Added Sorghum and Millets Products

Salient features

- Preparation of value added product and ready to eat products from sorghum and small millets.
- Technologies are developed to use sorghum flour in developing Jowar cookies, biscuits and cakes.

Advantages

- ✓ It has health benefits like gluten free.
- ✓ High fibre and low GI



Process

Dr.B Dayakar Rao, Dr. Sangappa

Technology /

ICAR- Indian Institute of Millets Research, Hyderabad

Product

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developed by

Year

2009-2010

*Source of
funding*

ICAR- Indian Institute of Millets Research

*More
information*

Status of commercialization / Patent / Publications

Technologies are under commercialization through license agreement. The technologies are available to start-ups, entrepreneurs and farmers.