

Study on Physical Properties of Minor Millets

ABSTRACT

Millets are important food in many underdeveloped countries because of their ability to grow under adverse weather conditions like limited rainfall. The aim of the study was to investigate the physical properties of the selected minor millets. The mean thousand seeds weight and seeds volume of millets ranged from 1.70 to 4.60 g and 2.28 to 4.40 ml per 1000 seeds respectively. Among the millets hydration capacity was highest in proso millet (1.13 g) and lowest in little millet (0.26 g) and proso millet (2.40 ml) had highest swelling capacity and lowest was in little millet (0.48 ml). Swelling index was highest in finger millet (0.81) and lowest in little millet (0.20). The specific gravity and bulk density of millets studied ranged from 0.64 to 1.88 and 0.62 to 1.55 g/ml respectively. Results showed that 'F' value indicated a significant difference to exist among the selected millets for all the physical characteristics studied ($p \leq 0.05$). The information of the present study would be useful for optimizing milling operations, designing the storage structures and machinery, which will help to avoid the post-harvest and milling losses.

Keywords: *Millets, bulk density, specific gravity*

1. INTRODUCTION

Millets are important food in many underdeveloped countries because of their ability to grow under adverse weather conditions like limited rainfall. Millets have been used in India and Africa as a stable food for thousands of years. It was reported that people were farming millet in India about 2500 BC.

Millets are unique among the cereals because they are rich in calcium, dietary fibre, polyphenols and protein (Devi *et al.*, 2011). Millet is a generic term describing a range of small seeded grains in two tribespaniceae and chlorideae of the family poaceae (true grass). It became a staple food for humans since from 10,000 years

ago already before the rise of rice and

Millet is a collective term referring to a number of small seeded annual grasses which is cultivated as grain crops, primarily on marginal land areas in temperate, sub-tropical and tropical regions (Baker, 1996). Based on grain size millets have been classified as major millets which include sorghum and pearl millet. The several small grain millets which include finger millet (*Eleusine coracana*), foxtail millet (*Setaria italica*), proso millet (*Panicum miliaceum*), barnyard millet (*Echinochloa esculenta*), kodo millet (*Paspalum scrobiculatum*) and little millet (*Panicum sumatrense*). Millets are considered the least important of cereals, with annual production less than 2 per cent of the world's grain. However, they are of great local importance as staples and as reserve crops in marginal areas.

It is essential to study the physical properties of kernels, grains and seeds which are necessary for the design of equipment to handle, transport, process and storage. Physical appearance of the grain is also an important characteristic

wheat (Lu *et al.*, 2009).

which determines the consumer acceptability.

Grain density is one of the important parameters which determine dehulling and milling performance. Barnyard millet was found to be relatively denser (1.80 g/ml) followed by little millet and kodo millet (1.46 and 1.18 g/ml respectively). The densities of foxtail and little millet were recorded to range from 1.09 to 1.42 and 1.21 to 1.39 g per ml, respectively (Mandhyan *et al.*, 1987).

Colour of the grains is determined by the presence of pigments and is one of the important factors which contribute to product quality in terms of appearance. Variation in colour within the species is common, which is evident in almost all minor millets, both hulled and dehulled grains. Srivastava and Batra (1998) reported that whole (hulled) barnyard millet was olive or olive yellow whereas, proso millet was yellowish in colour.

This study investigated the some physical and functional properties of the selected minor millets. The parameters measured were colour, thousand seed weight, thousand seed volume, hydration capacity,

hydraion index, swelling capacity, swelling index, bulk density and specific

2. MATERIALS AND METHODS

Promising small millets namely finger millet (GPU-67 variety), little millet (OLM-203 variety), foxtail millet (Suryanandi variety), proso millet (TNAU 145 variety), kodo millet (RK-390-25

gravity.

variety), barnyard millet (VL-207 variety) which were unpolished and un husked samples procured from All India Coordinated Research Project on Small Millets (AICRPSM), Gandhi Krishi Vignana Kendra, Bengaluru-65.

DEHUSKING OF MILLET

The millet samples were dehusked in rubber roll sheller without polishing to obtain brown rice.

$$\text{Dehusking efficiency \%} = \frac{\text{Weight of the millet grain (g)}}{\text{Weight of the grains fed into a machine (g)}} \times 100$$

$$\text{Head grain yield \%} = \frac{\text{Weight of the head grains (g)}}{\text{Weight of the milled grain (g)}} \times 100$$

$$\text{Broken \%} = \frac{\text{Weight of the broken (g)}}{\text{Weight of the milled grains (g)}} \times 100$$

$$\text{Milling efficiency \%} = \text{Dehusking efficiency (decimal)} \times \text{Head rice yield (decimal)} \times 100$$

PHYSICAL CHARACTERISTICS OF MILLETS

Physical properties namely thousand seed weight, thousand seed volume, swelling capacity, swelling index, hydration

capacity, hydration index, specific gravity, colour of the grains and bulk density were studied.

COLOUR OF THE GRAIN

Colour measurement of the millet was determined using a Munsell soil colour chart 1952.

THOUSAND SEEDS WEIGHT (Balasubramani and Vishwanathan, 2010)

Thousand seeds of each sample were counted randomly in triplicate and weighed in an electric balance and the weight was recorded.

THOUSAND SEEDS VOLUME (William et al., 1983)

The thousand seeds were transferred to 100 ml measuring cylinder and 10 ml of demineralised water was added using a pipette. The seed volume was calculated as follows.

$$\text{Seed volume (ml/ 1000 seeds)} = \frac{\text{Total volume of 1000 seeds} - 10}{1000}$$

HYDRATION CAPACITY (William et al., 1983)

Hydration capacity of the grains were measured by placing weighed 1000 seeds
 Hydration capacity = Weight of the seed after soaking - Weight of the seed before soaking

into a conical flask and soaked in water overnight. Further, soaked seeds were drained, dried and weighed. Hydration capacity was calculated as follows

HYDRATION INDEX (William et al., 1983)

Hydration index was calculated as follows

$$\text{Hydration index} = \frac{\text{Hydration capacity}}{1000 \text{ seeds weight}}$$

SWELLING CAPACITY (William et al., 1983)

Swelling capacity of the grains was measured by soaking 1000 grains in known volume of water in a conical flask

overnight. Further, water was drained off, grains were dried and volume was measured by using a measuring cylinder. Swelling capacity = Volume of seeds after soaking - Volume of seeds before soaking

$$\text{Swelling index} = \frac{\text{Swelling capacity}}{1000 \text{ Seeds volume}}$$

SPECIFIC GRAVITY (William *et al.*, 1983)

Empty specific gravity bottle with stopper was weighed (W₁). Thousand grains were counted and placed in the specific gravity bottle and weighed (W₂). The seeds were removed and Toluene

Swelling capacity was calculated as follows.

SWELLING INDEX (William *et al.*, 1983)

Swelling index was calculated as follows

solution was filled up to neck of the specific gravity bottle and weighed (W₄). Further the counted seeds were added to the specific gravity bottle with toluene and weighed (W₃). The Specific gravity bottle with distilled water filled up to neck was weighed (W₅).

$$\text{Specific gravity} = \frac{W_4 - W_1}{W_5 - W_1} \times \frac{W_2 - W_1}{(W_4 - W_1) - (W_3 - W_2)}$$

BULK DENSITY

$$\text{Bulk density (g/ml)} = \frac{\text{Weight of 1000 seeds}}{\text{Volume of 1000 seeds}}$$

The bulk density was calculated as follows

STATISTICAL ANALYSIS

The data reported in all of the tables are the averages of triplicate observations.

Mean values were calculated and compared at different significance level. Pearson's correlations of the means were determined using the software OPSTAT (CCS, Haryana Agricultural University,

3. RESULTS AND DISCUSSION

MILLING CHARACTERISTICS OF SELECTED MILLETS

Table 1 shows the milling characteristics of selected millets. Dehusking efficiency, **PHYSICAL PROPERTIES**

The physical parameters like colour, thousand seed weight, thousand seed volume, hydration capacity, hydraion index, swelling capacity, swelling index, bulk density, specific gravity were assessed and the results are presented in Table 2 and 3.

THOUSAND SEEDS WEIGHT (g)

Among the millets proso millet had the highest 1000 seeds weight (4.60 g) and lowest was recorded in little millet (1.70 g). The results of the present study were slightly lower than that reported by Nazni and Devi (2016) for foxtail and barnyard millet. However, the observed values for finger millet are higher than that reported by Vidyavathi *et al.* (2001); Nazani and Bhuvaneshwari (2015). Similarly, 1000 grain weight of little millet in the present

Hisar, India). Significance of differences between treatment mean values for each trait was tested by using Duncan's multiple range tests.

head rice yield and milling efficiency was highest in foxtail millet compared to other millets and lowest was observed in kodo millet. The broken yield was lowest in proso millet and highest in kodo millet.

According to Munsell soil colour chart 1952, the colour of the finger millet and kodo was yellowish red and brownish yellow respectively. The colour of proso and foxtail millets was yellow and that of little and barnyard millet was very pale yellow were presented in Table 2.

study was found to be lower than that reported by Thilagavathi *et al.* (2015); Nazani and Bhuvaneshwari (2015). In general, the small millets as the name indicates were weighing less compared to conventional cereals. However, 'F'- test applied showed a significant difference in 1000 grain weight to exist among the small millets. The difference observed in the study may be due to difference in varieties and also due to agro climatic condition grown.

THOUSAND SEEDS VOLUME (ml)

Thousand seed volume recorded highest in kodo millet (4.40 ml) and least in finger millet (2.28 ml). The results are slightly higher for foxtail millet and lower in barnyard millet than that reported by Nazni and Devi (2016). Veena *et al.* (2005) also reported 1000 seeds volume of barnyard millet varieties to range from 2 to 2.5 ml. The kodo and proso millet in the present

HYDRATION CAPACITY

Among the millets under study proso millet recorded highest hydration capacity (1.13g), followed by finger millet (1.01 g), foxtail (0.89 g), kodo (0.76 g), barnyard millet (0.52 g) and little millet (0.26g). The results are slightly lower than that reported by Nazni and Bhuvaneshwari (2015) for finger millet and little millet. The results are slightly lower than that reported by Nazni and Devi (2016) for barnyard and foxtail millet. Statistically 'F'- test indicated a significant difference to exist among the millets under study for hydration capacity. The difference in hydration capacity among the selected millets present study may be due to varietal difference and grain size.

HYDRATION INDEX

Among the millet hydration index was highest in foxtail millet (0.34) and lowest

study recorded highest seeds volume compared to that reported by Thilagavathi *et al.* (2015). Soubhagyalaxmi (2011) reported 1000 seed volume of five finger millet varieties to range from 3.30 to 3.70 ml which was higher than that recorded in the present study. The difference in 1000 seed volume may be attributed to the difference in grain size of each millet and cereal present study.

in little millet (0.15). The results observed are inversely to that reported by Veena *et al.* (2005); Nazni and Bhuvaneshwari (2015); Roopa *et al.* (2013) for foxtail, barnyard and little millet. However, the recorded value for finger millet under study is slightly lower than that reported by Vidyavathi *et al.* (2001). Statistically significant difference was found to exist at five per cent level among the selected millets as indicated by 'F' value.

SWELLING CAPACITY

Swelling capacity was highest in proso millet (2.40ml) and lowest in little millet (0.48ml). The results are slightly higher than that reported by Nazni and Devi (2016); Veena *et al.* (2005); Roopa *et al.* (2013) for foxtail, little and barnyard millet. Statistical analysis showed significant difference to exist among the millet for swelling capacity. The variations in the swelling capacity of millets under

study may be due to the difference in grain size and seed volume.

SWELLING INDEX

Swelling index was found highest in finger millet (0.81) and lowest was recorded little millet (0.20). The results are lower than that reported by Nazni and Devi (2016);

SPECIFIC GRAVITY

Specific gravity was highest in foxtail (1.88), followed by proso (1.43), little (1.24), finger (1.10), barnyard (0.91) and kodo millet (0.64). The results are slightly higher than that reported by Vidhyavathi *et al.* (2001) for finger millet. However, the reported values for finger millet corroborates with the findings reported by Soubhagyalaxmi (2011). Statistical analysis showed significant difference to exist among millets for specific gravity, which may be due to the grain size and weight.

BULK DENSITY (g/ml)

The correlation among the physical properties of millets analysed in the present study as presented in table 4. Highly significant relationship at one per cent level was found to exist for thousand seeds weight and thousand seeds volume

Veena *et al.* (2005); Roopa *et al.* (2013) for foxtail, little and barnyard millet. The swelling index of rice was lower than that reported by Raghuvanshi *et al.* (2015). Statistically Significant difference was found to exist among the millets with respect to swelling index.

High bulk density is a desirable property especially in preparation of infant foods (Anwara, 2009). Bulk density was found highest in proso millet (1.55g/ml), followed by finger millet (1.33 g/ml) and least was recorded in foxtail and little millet (0.62 g/ml). The results of the present study were slightly higher than that reported by Nazni and Bhuvaneshwari (2015) for finger and little millet. However, the observed value for finger millet is slightly higher than that reported by Soubhagyalaxmi (2011). Statistically 'F' value indicated a significant difference to exist among the millets under study for bulk density. The difference in bulk density may be attributed to the grain size and weight.

($r=0.998^{**}$), highly significant correlation also existed between hydration capacity and 1000 seeds weight as well as hydration capacity and 1000 seed volume ($r=0.992^{**}$). Significant correlation between thousand seeds weight and thousand seeds volume may be attributed to the

dependency of both parameters on same factor *i.e.*, seed size.

Further, significant correlation existed between hydration index and thousand seeds weight, hydration index and thousand seeds volume, hydration index and hydration capacity with the 'r' value of 0.772*, 0.769* and 0.812* respectively. Highly significant correlation also existed between swelling capacity with thousand seeds weight, thousand seeds volume and hydration capacity ($r=0.996^{**}$, 0.995^{**} , 0.999^{**}) respectively. Non-significant negative correlation was found to exist between bulk density with thousand seed

weight, thousand seed volume, hydration capacity, swelling capacity and specific gravity.

4. CONCLUSION

The investigation has showed that the physical properties of selected millets vary significantly. The wide variation in millets observed in the study may be due to difference in varieties and also due to agro climatic condition grown. This information is useful for optimizing milling operations, designing the storage structures and machinery, which will help to avoid the post-harvest and milling losses.

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Table 1. Milling characteristics of selected millets

Samples	Dehusking efficiency (%)	Head rice yield (%)	Broken yield (%)	Milling efficiency (%)
Little millet	71.64	66.53	7.35	47.66
Kodo millet	67.49	59.89	8.95	40.41
Foxtail millet	83.12	75.65	7.51	62.88
Barnyard millet	70.15	63.58	6.78	44.60
Proso millet	81.21	75.08	5.65	60.97

Table 2- Colour of the selected millets

Samples	Colour of the grain
Finger millet	Yellowish red 5YR (5/6)
Little millet	Very pale yellow 10 YR (7/3)
Kodo millet	Brownish yellow 10 YR (6/8)
Foxtail millet	Yellow 10YR (7/6)
Barnyard millet	Very pale yellow 10YR (7/3)
Proso millet	Yellow 10YR (8/8)

Measured by visual observation (Munsell soil colour chart, 1952)

Table 3 – Physical properties of selected millets

Samples	1000 seeds weight (g)	1000 seeds volume (ml)	Hydration capacity (g)	Hydration index	Swelling capacity (g)	Swelling index	Specific gravity	Bulk density (g/ml)
Finger millet	3.04	2.28	1.01	0.33	1.85	0.81	1.10	1.33
Little millet	1.70	2.73	0.26	0.15	0.48	0.20	1.24	0.62
Kodo millet	3.58	4.40	0.76	0.21	1.90	0.43	0.64	0.81
Foxtail millet	2.63	4.23	0.89	0.34	0.88	0.23	1.88	0.62
Barnyard millet	2.81	3.45	0.52	0.18	1.22	0.35	0.91	0.81
Proso millet	4.60	3.01	1.13	0.24	2.40	0.79	1.43	1.55
F Value	*	*	*	*	*	*	*	*
SEm ±	0.03	0.03	0.01	0.04	0.02	0.01	0.06	0.01
CD (P≤0.05)	0.09	0.10	0.03	0.01	0.03	0.03	0.18	0.01

Table 4 - Correlation between physical properties of selected millets

Parameters	1000 Seeds weight	1000seeds volume (ml)	Hydration capacity (g)	Hydration index	Swelling capacity (g)	Swelling index	Specific gravity	Bulk density (g/ml)
1000 seeds weight (g)	1							
1000 seeds volume (ml)	0.998**	1						
Hydration capacity (g)	0.992**	0.992**	1					
Hydration index	0.772*	0.769*	0.812*	1				
Swelling capacity (g)	0.996**	0.995**	0.999**	0.796*	1			
Swelling index	0.446	0.392	0.450	0.551	0.457	1		
Specific gravity	0.160	0.166	0.188	0.456	0.163	-0.032	1	
Bulk density (g/ml)	-0.061	-0.125	-0.071	0.094	-0.061	0.832*	-0.034	1

** . Correlation is significant at $p < 0.01$ level

* . Correlation is significant at $p < 0.05$ level

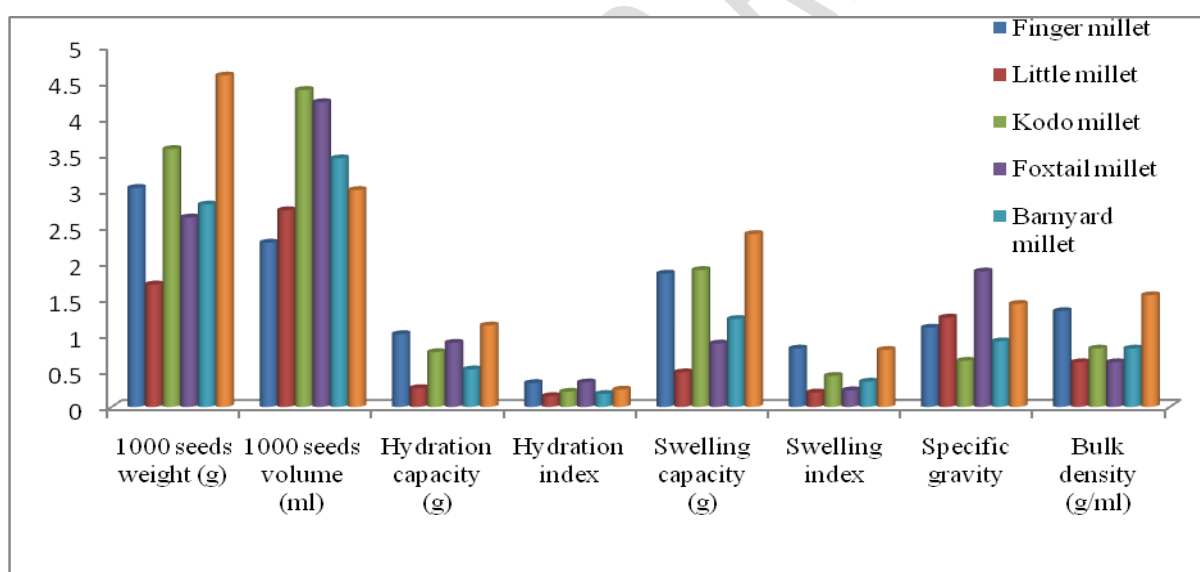


Fig 1. Physical properties of selected millets