

Original Research Article

Pearl Millet Wafers: A Low-cost gluten-free Nutrient snack with Market Potential

ABSTRACT

Pearl Millet, *Pennisetum glaucum* (L.) is a widely cultivated staple crop and nutritionally rich cereal grain. The cultivar can tolerate drought and high temperatures, making it suitable for arid and semi-arid regions, especially in Africa and Asia.

Millet-based products have numerous health benefits like lowering cholesterol, managing blood sugar, and many others. It is rich in antioxidants, fiber, and various micronutrients. Millet is gluten-free, suitable alternative for individuals with gluten intolerance or celiac disease.

METHODS. Low-sugar-gluten-free Pearl millet wafer is a low-moisture baked food prepared from a mixed batter of millet powder, and oats. A waffle iron toaster (1000W) is used to prepare the wafer. The nutritional components were analyzed and calorie calculation was done following the Atwater system. The total energy from a 100 gm wafer serving was found to be around 289 calories.

RESULTS AND DISCUSSIONS. The product was typically shaped in a square-grooved sheet, with a density around 0.2gm/cc, the matrix is aerated and fluffy. Total final moisture, ash and extracted fat content was also estimated. The average thickness of the wafer was around 5mm. Sensory parameters like crispiness, chewiness and mouthfeel were evaluated on a hedonic scale while the crispiness is correlated to the final moisture content.

Product cost was calculated including the energy cost calculation. The cost of the final product was Rs 45/100gm which is per the marketed wafers. **CONCLUSION.** The improved quality was targeted to achieve in a model of low-emission process to reduce the energy cost and increase production efficiency with better nutritional component retention.

Keywords: Gluten free, Nutri-wafer, pearl millet, low cost, energy efficient

1. INTRODUCTION

Millet (Pearl Millet ; *Pennisetum glaucum* (L.)) is an important cultivar especially in Africa and Asia. It has many beneficial health effect. It is rich in dietary fibres and cholesterol-lowering properties, so effective for heart patients. It is quite a perfect diet supplement for patients with Celiac disease and gluten intolerance as it is gluten-free and easily digested. It act as therapeutic agents for people with frequent acidity and stomach ulcers. It is rich in fiber and prevents constipation helping to promote healthy gut[1]. Millet provides enough protein so vegetarians might get the required protein from millets even if they do not consume meat and fish or meat products. This is where pearl millets can take the role to compensate.

Comment [H1]: Should be written italic

Further , it lowers blood pressure as it is rich in potassium. The mineral composition of millet gives it privilege to makes bone stronger. The cause is high phosphorus content of millet. Millets are rich in antioxidants prevents early ageing, cardiovascular diseases, and helps in faster wound healing. It is ideal for weight management and reduce obesity[2,3].

Gluten free nutriwafer is known to have many health benefits, and have been more and more accepted by the public. gluten-free nutriwafer is the balanced wafer formulation with a high content of antioxidants. The purpose of gluten free nutrient wafer is to provide people vitamins energy etc . Wafers are usually made with natural ingredients[4].

One good feature of nutri-wafer is that they can be conveniently eaten anytime before, during, or after an activity. The daily snack Nutri-wafer are easy to carry and readily available. The high demand for gluten-free nutri-wafers can satisfy the nutritional requirements of chronic celiac individuals also. It is rich in minerals so the

Gluten-free products are also digested easily. It act as therapeutic agents for people with stomach ulcers and frequent problem of acidity. It is rich in fiber and prevents constipation helping to promote healthy gut[1].

Millet is a good protein source for vegetarians. - Those who are vegetarians cannot get the needed protein from meat and fish or meat products. This is where pearl millets can take the role to compensate. Further , it lowers blood pressure as it is rich in potassium. The mineral composition of millet help a stronger bone due to high phosphorous content. Millets are rich in antioxidants. Regulated consumption can prevent early ageing, Alzheimer's Disease, Parkinson's Disease, cardiovascular diseases, and help in faster healing of wound. It is ideal for weight management and reduce obesity[2,3].

Gluten free nutri-wafer is known to have many health benefits, and have better acceptability in the public as a gluten-free free nutritionally balanced product [4]. The purpose of gluten free nutrient wafer is to provide people energy, enough micronutrients and prebiotic fiber [9].

There is a myth that gluten-free diets are always very nutritious and contain more minerals and vitamins than conventional foods, but they might have inferior quality protein and lack folic acid, iron, and different micronutrients. Gluten-free cereals also have lesser fat content[10]. Several studies have shown that obesity and weight gain is a common problem among those who consumes food with a lower net protein content, including those with celiac disease [11]. Gluten containing products are sometimes detrimental for people who are having celiac disease or non celiac gluten sensitivity. Thus, the objective of the current work is to develop a gluten-free nutrition rich wafer formulation with a high fiber content [5,6].

2. MATERIAL AND METHODS

2. Material and methods

2.1. Preparation of Wafer

2.1.1 Batter Preparation:

Millet flour, floured oats, milk powder, Sugar powder or honey and water together mixed for 15 minutes to achieve a homogeneous batter using a high-shear mixer (Three compositions of wafer A, B, C Ref. Table I). It is best suited because the slower mixers may allow formation of gluten lump and strands [12]. The suspension in cold water normally reduces the tendency of gluten lump formation. Immediately after mixing, the batter is mechanically beaten for air incorporation and kept it at room temperature avoiding high-temperature zones for settling.

2.1.2. Baking:

The batter is set on a waffle machine to start the baking process. The baking is done in batch mode in the Wafer plate heating ovens. These ovens are made up of metal plates with side hinge, typically thin and usually bear smooth perforated surface patterns. The surface acts as heating surface as the metal on the surface has a very high heat transfer coefficient. The equipment runs with the consumption of electrical energy individually by 1000KWH. Electric coils and heating arrangement was at the lower side of the stack of plates. The batter is poured, in an array, across the lower plate, and on closing and locking with the upper plate, it rapidly produces steam that spreads over the batter evenly throughout the gap between the array of plates and the cover. It helps in the cooking and baking of the batter into a crisp form[13]. Some of the steam and heat was also venting out through the vents. The thickness of the wafers is proportional to the gap between the two plates.

2.1.3. Cooling cutting and wrapping:

The wafers are cooled to 10 -12°C using Convective dry air circulation. The Relative Humidity (RH) of the air in the working chamber was kept as low as possible to avoid further moisture uptake by the exposed wafers during cooling [14]. After heat release immediately the wafers were wrapped.

Comment [H2]: Should be pointed out the quantity of RH

2.2. Shelf life study of the wafers:

The wafers were preserved in HDPE ziplock packaging material for three months and all the physicochemical and microbial analyses were performed with the preserved sample to estimate the shelf life. Sensory analysis was also performed just after preparation and 3 months later with the preserved product and the data was reported in 9 point hedonic scale with the average score. The sensory analysis was performed in a separate sensory panel room[15].

Comment [H3]: Should be added the condition of storage : the temprature and RH of storage

Comment [H4]: How many panelist was used to evaluate the sensories atributs, should be described

2.3. Physical and chemical analysis of wafer

2.4. Specific gravity and viscosity:

Prior to baking specific gravity of the batter was measured with standard procedure and viscosity of the batter was measured using the falling sphere method following Stoke's law. The samples were analysed in triplicate. Bulk density was measured using the dried and cooled wafer [16].

2.5. Thickness and texture analysis:

Thickness was measured using Vernier sliding calipers for all the three (A,B,C) types of wafers. Mechanical properties of the wafers were investigated by using an automated Texture Analyzer (Brookfield, Middleboro, MA) Peak stress require to overcome the give Hardness/firmness was evaluated using compression force. Compression and fracturability tests were performed on wafer samples using a cylindrical probe Texture analyser (Microsystems) at a test speed of 1 mm/s. The load was calculated in terms of Newton (N) and correlated with the breakability by teeth and chewability. It was also correlated to the strength of the wafer texture to withstand any external mechanical force during carriage in the packaged form. The study was done with three or more samples for each of the cases. Most significant data (Pvalue ≤ 0.05) and their average value was taken using standard statistical softwares[17].

2.6. Proximate analysis

Moisture analysis was done in the Hot Air oven (SSU/Biolabs) with constant heating of 4.5 hrs. at 105°C. Fat estimation of the final product was done by Soxhlet extraction method. Total protein was measured using Kjeldahl method. Total reducing sugar was measured by Fehling's method. The final moisture content was measured on both dry basis and wet basis. Crude fiber was detected by gravimetric method following acid and alkaline digestion. The moisture analysis was also done for the sample preserved for three months. The ash or total mineral content was measured by muffle furnace at 550°C for 24 hrs[18].

2.7. Nutritional analysis:

Nutritional analysis of the final product was done using the Atwater system measuring the total nutritional components (protein, fat and carbohydrate) and their calorific contribution. Considering 4 Kcal /Kg of carbohydrate or Protein and 9 kcal/ Kg of the total nutritional composition for fat components. The nutritional score was assessed using the above-mentioned method [19].

2.8. Microbial analysis:

The preserved samples were tested for microbial safety specifically for yeast and mold infection. Both vegetative and spore forms were tested by microscopic examination. The

tests were conducted for dry wafer and the value expressed in cfu/gm of the food item (wafer) for each type (A,B,C) after preservation[20].

2.9. Sensory analyses

Through sensory analysis, characteristics like texture, flavor, taste, appearance, smell of the wafers were measured from the panelists. Panelists (twenty five in numbers) were allowed to sit in a panelist's room and scored in a double blinded way. The test is performed for purpose of accepting or rejecting food products using 9- point hedonic scale.

2.10. Market survey of Gluten based Nutri-wafer

A market survey was performed in the local area, nearby rural, few urban and semiurban areas of West Bengal where rice, wheat and potato-based products are more popular. A questionnaire was given to the common consumers to determine their level of acceptability of the millet Nutri-wafer. At the time of the survey the consumers were allowed to taste the product if they liked to. From this data the potentiality of market acceptance of the product was estimated. A detailed cost analysis was also performed with the millet-based Nutri-wafer to support its market potential [21,22].

Comment [H5]: Should be showed the cost analyses to produce the millet-based nutri-wafer compare to wheat flour wafer.. Data on result should be showed to confirm this assumption

3. RESULTS AND DISCUSSION

Tables

Table I : Table of Composition of the wafers

	Optimised formulation A for Single layer % of total weight	Optimised formulation B % of total weight	Optimised formulation C % of total weight	Time heating of	Wattage KWH
Pearl Millet	60	50	40	30 minutes	1000
Oats	20	30	40		
Sugar / Honey	7	7	7		
Butter/ Refined oil	10	10	10		
Water	As required for batter preparation	As required for batter preparation	As required for batter preparation		
Milk Powder /peanut (Optional)	3	3	3		

Sensory score (Average of 25 panellists) 0-9 Hedonic scale						
SENSORY PROFILE	Wafer Composition A (Before Preservation)	Wafer Composition A(After Preservation)	Wafer Composition B (Before Preservation)	Wafer Composition B (After Preservation)	Wafer Composition C (Before Preservation)	Wafer Composition C (After Preservation)
Colour	9	9	9	9	9	9

Crispiness	9	8	9	8	9	9
Flavour	8	8	8	7	8	7
Surface Texture	8	8	8	8	8	8
Mouthfeel	8	7	8	7	8	7
Overall appearance	7	7	8	7	7	7

Table II: Table for sensory analysis of the wafers

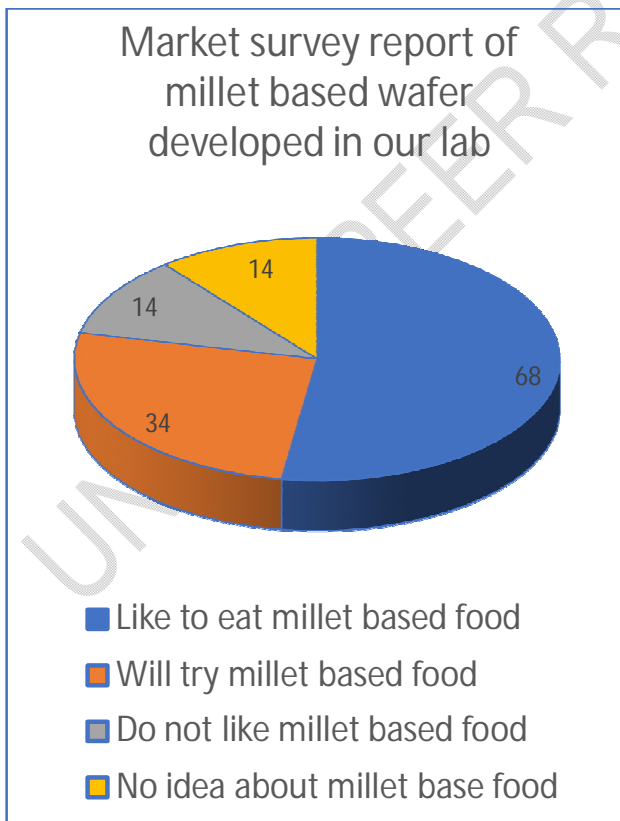


Fig 1. Market Survey Report of Millet based Nutri-Wafer

3.1 Textural Properties of wafers

The results obtained from the work on development of wafers supplemented with pearl millet flour and oats flour in different ratios are presented in this work. The results of this study are tabulated and discussed keeping in view the various objectives of the study. Physical analyses show that it has a thickness range of 5 mm, bulk density around 0.2 gm / cc and for crushing it requires 0.8-1.5 N of mechanical force. Type C requires force around 0.8 N and Type A requires force around 1.5 N. While Type B requires force around 1.1 N as observed in Texture analyser. The values may be correlated to the variations in millet and oats content. Higher the oats content lesser is the force required probably due to more fiber content

3.2 Proximate analysis of wafer formulations(A, B, C)

Comment [H6]: Should be showed and write as Table to make everyone easier compare the wafer formulation

3.2.1 Moisture Content :

The three formulations of wafer, A,B, and C showed a very mild variation in the moisture contents. It could be due to the difference in the quantity of water used for batter and by the influence of increasing percentage of the content of pearl millet flour. Moisture Content was highest in sample formulation A (60% pearl millet flour) with 7.5% moisture value. The moisture content was found to increase by 1-2% in 3 months preserved wafer.

3.2.2 Protein Content:

Comment [H7]: Should be compared to standard of wafer product...not only the protein content..but also the ash content

The protein content is contributed mainly by millet flour as well as by oats. The protein content was highest (12%) in sample A due to the highest pearl millet flour content in the composition.

3.2.3 Carbohydrates:

The carbohydrate content was found to be the highest (69 - 70 %) in formulations A and B. It could be due to the increased content of the pearl millet flour and added oats. Both are rich in carbohydrates.

3.2.4 Fat Content:

The fat content was almost similar in samples A, B, C.

3.2.5 Ash Content:

The mineral content was found to be highest (1.6 %) in sample A followed by sample B. It could be due to higher percentage of millet.

3.2.6 Crude Fiber:

Fiber content increased in the order of A<B<C due to oats and pearl millet flour composition. Crude fiber content is highest (5.6 %) in the formulation C with 40 % pearl millet flour and 40 % oats followed by formulation B with 30% oats flour and 50 % pearl millet and so on.

3.3 Microbial analysis

Analysis of various wafers formulations A, B, and C was done mainly tested for any Fungal growth on storage in terms of CFU/gm.

Any considerable increase in bacterial or fungal count was not observed. The range of microbial count found from hemocytometer counting is within 10-100 CFU / gm of the wafer even in the preserved one.

Comment [H8]: Make it with table to ease us to compare the different wafer formulation

3.4 Nutritional analysis

The nutri-wafer found to be healthy nutrition rich food. Nutritional analysis with the following level of calorie score are given below.

Composition A

Calorie from

1. Total fat-100 Cal / 100 gm of
2. Total protein 25 cal / 100 gm
3. Total carbohydrate-282 cal /100 gm

Composition B

Calories from

1. Total fat-100 Cal / 100 gm
2. Total protein -23.25 cal / 100 gm
3. Total carbohydrate-270 cal/ 100 gm
(Fiber content increased due to contribution from oats)

Composition C

Calorie from

1. Total fat-100cal / 100 gm
2. Total protein -21 cal/100 gm
3. Total carbohydrate-260cal/100 gm
4. (Fiber content increased due to contribution from oats)

Comment [H9]: Should be used Table to show the result, there for everyone see the difference of formulation A,B, and C millet-based wafer

3.5 Cost calculation for wafer

For cost calculation total Material cost and Energy Cost was considered in actuality. But for scale up and industrial implementation the cost calculation included the raw material energy, labour, establishment costs. The total actual cost for our production came to be Rs 40-42 per 100 gm, while on scale up and large scale production it came around Rs. 45-48 per 100 gm which is at per the market cost of existing wafers depending on the compositions.

Comment [H10]: Should it compared to the cost of wheat based product

3.6. Sensory Analysis

Sensory Characteristics of wafers incorporated with pearl millet flour and oats flour

The three formulations were subjected to sensory evaluation. The sensory scores suggested that composition B (50 % pearl millet flour + 30 % oats flour) had highest acceptability for mainly for the textural characteristics crispiness, colour and flavour. Nutritionally and organoleptically (Taste) the other formulations were also effective but their visual appearance was negatively affected due to increased intensity of Color compared to the control. (Table II) Averaging the value of 25 panelists.

3.7 Market potential analysis of Gluten based Nutri- wafer

It was observed that about 68 % of the consumers gave their opinion came up with the acceptability of the product. About 14 % have no idea about the millet based food or wafers, so people needs to get trained further and know the values of consumption of millet based wafers. (Fig. 1). The cost was even lower than the currently marketed products.

4. CONCLUSION

Millets based wafer developed in this work is a nutrient dense, gluten free alternative to traditional grains that can have a variety of health benefits. They are a great source of protein, minerals and dietary fiber. Also, millets are less expensive and functionally unique from traditional grains for its gluten free properties[21,22].

The product Nutri-wafer contains oats, honey peanut and butter which have been included for value addition. Honey is a source of antioxidants, Anti-inflammatory and immunity-boosting components. It Improves lipid (fat) metabolism[7,8]. It is rich in vitamins and minerals, promotes healthy gut bacteria and improves digestion, making it helpful in managing gastrointestinal issues like ulcers and gastroenteritis. It is a good source of carbohydrates, hence, it can be used as pre and post- workout food. Millet is a beneficial component of diabetic diet. Pearl millets contain resistant starches and fibrous oligosaccharides that are digested slowly and maintain a stable glycemic condition. Thus it is a healthy food option for diabetics. The soluble oat fiber contains beta-glucans[10]. They helps in lowering blood cholesterol. Important phytochemicals present in oats also known help in lowering the chances of contracting many chronic diseases and cancer. Daily consumption of Millet and oats also contribute to reducing high blood pressure. As a result a routine consumption can reduce the need for antihypertensive and antidiabetic medications. Millets and oats can also contribute to major nutrition and calories. Components of Oats can control many metabolic pathway components. Resulting into improved health [11,12].

However, it is not only the sensory properties are the determinant of consumer acceptance. Social and environmental factors, nutritional knowledge, likeliness of specific food, choice and preference of products, food habits, packaging, etc., have great influence on the success of a product in the market. For these reasons, sensory analysis, along with consumer research, is required to be done by the industries for commercialization. Simultaneously quality improvement and constant innovations needs to be integral part of it [2, 5, 14, 15], which helps to better elucidate the innovative technologies and their implementation at stages of new product development.

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