

Minor millets: Miracle grain of South India

Abstract

Minor millets are important traditional food crops for dry land farmers in India. India has the third largest area under minor millets cultivation in the world. Minor millets such as [finger millet](#), [foxtail millet](#), [proso millet](#), [kodo millet](#), [little millet](#) and [barnyard millet](#) are considered as a climate-smart crop. Since these crops are widely divergent for thermo and photoperiods and hence these are known for their climatic resilience and are relatively less prone to biotic stress factors. Added these crops are rich in protein, fat, crude fiber, iron and other minerals and vitamins with low glycemic index in comparison to cereals like wheat and rice. Hence they are labelled as nutri-cereals and act as the source of food, feed and fodder. Minor millets have curative and nutrient - rich properties in the form of antioxidants which prevent weakening of human health such as lowering blood pressure, risk of heart disease, obesity, prevention of cancer, cardiovascular diseases and diabetes etc. Owing to its health benefits, the minor millets output has increased recently due to the availability of high-yielding varieties, pest and disease - resistant varieties, and improved cultivation techniques, rising by 1.05 percent annually. [This review aims to document the production status, demand, varietal diversity, current consumption pattern, processing, nutrient composition and therapeutic potential of minor millets for further research on various aspects.](#)

Keywords: Minor millets, Nutrients, Phytochemicals, Antioxidant

1. Introduction

Millets are a group of cereal type of food grain crops that are [tiny - seeded](#), acclimatized to cultivation over a wide range of tropical and subtropical climatic conditions and [can](#) be grown with very low critical inputs. They are the sustenance food of the millions inhabiting the arid and semiarid tropics of the world. Millets are spread in most of the Asian and African countries and parts of Europe. According to FAO, the world production of millets is 89.17 million metric tons from an area of 74 million ha [in](#) 2020. “Sorghum, pearl millet, and maize are some of the major millets grown in huge quantities in India compared to minor or small millets, in spite of the fact that minor millets have higher nutritional value”[53-56]. “In India, minor millets, which consist of six species, are cultivated over around 2 million hectares, mainly in semi-arid, hilly, and mountainous regions” [1]. The six minor millet species grown are [finger millet](#), [little millet](#), [italian or foxtail millet](#), [barnyard millet](#), [proso millet](#) and [kodo millet](#). Out of these, finger millet occupies about 60% of the area and contributes 70% to the overall minor millet production.

Minor millets are nutritious, [climate - resilient](#), hardy and dry land crops, hence called as Nutri-cereals, contribute to a great extent to food and providing alimentary security. Recently, minor millets have gained the attention of [the masses](#) due to [their non-gluten tendency](#). [Nutrition wise](#), minor millets are rich in minerals, polyphenols, antioxidants, and fibers that are important for healthy body functioning. Minor millets are a habitual food source for the people of Manipur, Meghalaya, and Nagaland, located in northeastern India. Although these grains were once referred to as coarse cereals, their nutrient richness has led the Government of India to officially categorize them as Nutri cereals.

2. Origin and distribution of minor millets

Millets [were](#) the first crops to be habituated by mankind in Asia and Africa which later distributed across the globe as critical food sources to the evolving civilizations. Minor millets are small coarse grains belonging to the group of forage grass called millet[2] [belongings](#) to the family *Poaceae*; most of the genera belongs to the sub-family *Panicoideae*, [which](#) can grow in exorbitant ecological conditions[3]. “The word millet coined from the French word “Mille” which means "thousand", meaning that a handful of millet can hold up to a thousand grains”[4]. The minor millets include foxtail millet, little millet, kodo millet, proso millet and barnyard millet (Fig.2.). “There are four [other](#) types of minor millets namely brown top millet, fonio, tef, and job’s tear millet (*Coix laeryma*), which are of minor importance in India because they are grown mostly in Africa”[5].

“Finger millet [*Eleusine coracana* (L.) Gaertn.] is an allotetraploid developed from its wild progenitor, *E. africana*. Domestication of cultivated finger millet started around 5,000 years ago in Western Uganda and Ethiopian highlands and the crop has spread to Western Ghats of India around 3,000 BC”[6]. “Foxtail millet [*Setaria italica* (L.) P. Beauv.] is a member of the subfamily Panicoideae and the tribe Paniceae. The green foxtail (*S. viridis*) is a wild progenitor of cultivated foxtail millet. Foxtail millet is grown since >10,500 years before in China”[7]. “Proso millet or common millet (*Panicum miliaceum* L.) is the true millet of history, and it is one of the oldest human foods and believed to be the first cultivated cereal grain. Recent studies suggested that Proso millet probably was domesticated in China and Europe”[8].

“Little millet (*Panicum sumatrense* Roth. ex. Roem. &Schult.) was habituated in India particularly in the Eastern Ghats of India, where it forms an important part of tribal agriculture”[9]. “In barnyard millet, two species namely *Echinochloa crus-galli* and *E. colona* are cultivated as cereals. *E. crus-galli* is native to temperate Eurasia and was spread in Japan some 4000 years ago, while *E. colona* is widely distributed in the tropics and subtropics of the [Old World](#), and was domesticated in India”[10]. “Kodo millet belongs to the genus Paspalum, a multiple genus

comprising about 400 species, most of which are native to the tropical and subtropical regions of the Americas, and the main center of origin and diversity of the genus is considered to be South American tropics and subtropics”[11]. “Kodo millet, also known as cow grass, rice grass, ditch millet, Native Paspalum, or Indian Crown Grass and it is estimated to have been domesticated in India 3000 years ago. It is cultivated by tribal people in limited areas throughout India, from Kerala and Tamil Nadu in the south, to Rajasthan, Uttar Pradesh and West Bengal in the North”[12].

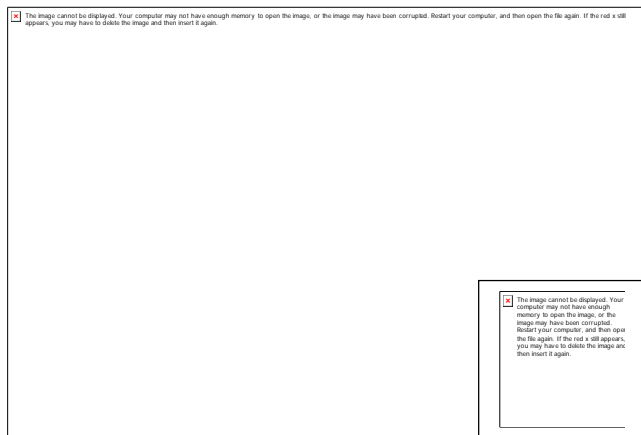
“Teff (*Eragrostis tef*) is the most important minor millet in Ethiopia, especially in the poorly drained, heavy soils that predominate in the Central Plateau. However, the crop has not become important outside Ethiopia. Fonio (*Digitaria exilis*), also known as hungry rice, is grown as a minor millet crop throughout the savanna zone of West Africa. In parts of Guinea and Nigeria, it is the staple crop and is considered to be the oldest West African cereal and its cultivation is thought to date back to 5000 B.C”[13].



a.Finger millet



b.Proso millet



c.Foxtail millet



d.Kodo millet



e. Barnyard millet



f. Little millet

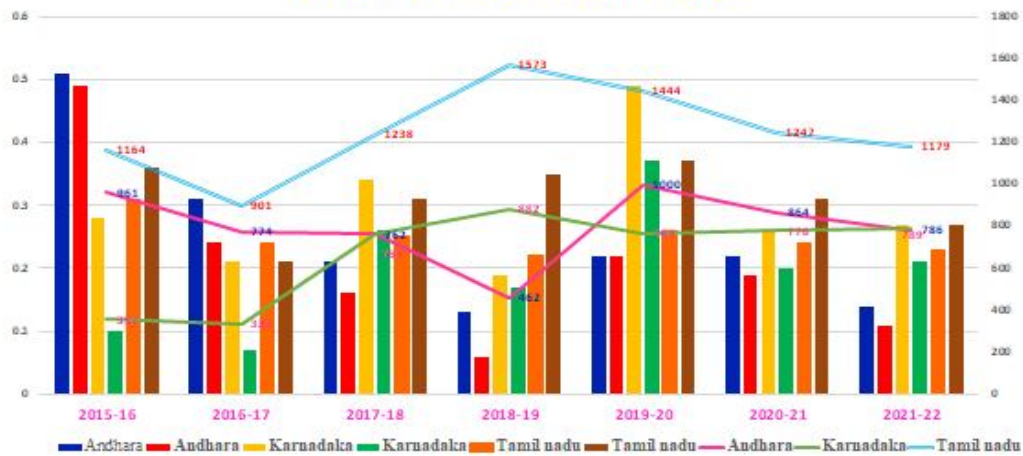
Fig.2.Minor millets of south India

3. Scenario of minor millets in India

“India occupies the third largest area under minor millets cultivation in the world. Over the last eleven years, the area under minor millet has decreased considerably from 2011-12 to 2021-22. The area of minor millet shrunk from 7.99 lakh hectares (2011-2012) to 4.23 lakh hectares (2021-2022). Likewise, production under minor millet also reduced from 4.52 lakh tons to 3.75 lakh tons for the same period. However, the marginal gain in the productivity of minor millets from 565 q/ha to 885 q/ha was observed, but it was very minimal as compared to other crops like cereals, pulses, groundnut and cotton in India” [14]. “The declining trend in area and production was also reported in recently published studies” [15]. “The major reason for the reduction of area and production was the tradeoff between rice and wheat with minor millet” [16].

“In India, the major states involved in minor millet cultivation are Madhya Pradesh (32.4%, 89000 hectares) followed by Chhattisgarh (19.5%, 52000 hectares), Uttarakhand (8.0%, 47000 hectares), Maharashtra (7.8%), Gujarat (5.3%), and Tamil Nadu (3.9%) for the past seven years from 2015 – 2016 to 2021- 2022” [17-18].

Fig.1.Minor millet production status in south India – Area (A) in lakh ha, Production (P) in lakh tons and Yield (Y) in kg/ha



In south India, the growth rate of area under minor millet cultivation (from 0.51 to 0.14 lakh ha in Andhra Pradesh, from 0.28 to 0.27 in Karnataka, from 0.31 to 0.23 lakh ha in Tamil Nadu) has declined over time (from 2015-16 to 2021-22) which was shown in Fig.1. In Karnataka, the increased trend of production was noticed during 2017-18 (0.26 lakh tons), then decreased during 2018-19 (0.17 lakh tons) and again increased (0.37) during 2019-20. The decreased production trend was observed in Andhra Pradesh for the past seven years (from 0.49 to 0.11 lakh tons), whereas in Tamil Nadu sustained growth of production and productivity was recorded during the same years.

Among the South Indian states, Karnataka state is well known for cultivating minor millets, with finger millet (Karnataka awarded with Geographical Indication (GI) tag for finger millet by the central government) serving as an important meal in the southern portion of the state [19] and its accounting 65% of area and production followed by Uttarakhnad and Tamil Nadu. But Tamil Nadu has the highest productivity (3246 kg/ha) of finger millet followed by Karnataka (1726 kg/ha) which is above the national average yield (1697 kg/ha). The biggest small millets producing state is Karnataka (56% of total production) followed distantly by Tamil Nadu (14.0%) and Uttarakhnad (9.3%). Rest of the states together contribute about one-fifth of the total production. Nearly 68% of area under small millets is occupied by finger millet, followed by little and kodo millets (about 10%) and rest by barnyard, foxtail and proso millets.

4. Minormilletts - Climate resilient crop

“Minor millets can be grown in India from June to November, and loamy, well-drained soil works best for growth. “These crops are widely differing for thermo and photoperiods and hence are known for their climatic resilience and are relatively less prone to biotic stress factors”[20].“It needs very meagre inputs for its growth and development. Millets may be cultivated with very low rainfall since they are crops fed by the rain. Major millets require 450 mm of rainfall whereas minor millets only need 350 mm”[21 -22]. Different minor millets can thrive well to the climatic conditions prevailing in a topographical location. For example, proso millet can finish its life cycle in 60–80 days, while foxtail millet can mature in 70–90 days. Little millet and barnyard millet generally complete in 75–100 days, whereas, kodo millet and finger millets took slightly longer duration of 95–130 days. Because of earliness compared to other crops, these are highly acceptable for contingency crop planning and cropping system and have the unexpected feature of faster recovery and growth after stress alleviation, especially in finger millet and kodo millet.

5. Varietal wealth of minor millets in India

“Indian Institute of Millets Research and AICRP Project on Millets under Indian Council of Agricultural Research, has achieved in the development of more than 90 varieties for various agro-climatic regions so far. Till 2022, 302 varieties in different minor millets -142 in finger millet, 41 in kodo, 38 in foxtail, 32 in little, 27 in proso millet and 22 in barnyard millet were developed and released for cultivation in different parts of the country”[23].

A number of varieties with high yield- potential have been released for different states. The list of improved and popular varieties recommended for different states of South India is given below (Table.1).

Table 1. Improved and popular varieties of South India

Minor millets	Karnataka	Tamil Nadu	Andhra Pradesh
Finger millet	GPU 28, GPU-45, GPU-48, PR 202, MR 1, MR 6, Indaf 7, ML-365, GPU 67, GPU 66, KMR 204, KMR 301, KMR 340, DHFM-78-3	GPU 28, CO 13, TNAU 946 (CO 14), CO 9, CO 12, CO 15	VR 847, PR 202, VR 708, VR 762, VR 900, VR 936, PPR-2700
Foxtail millet	SiA 3088, SiA 3156, SiA 3085, Lepakshi, SiA 326, Narasimharaya, Krishnadevaraya, PS-4	SiA 326, HMT 100-1 and PS 4, Narasimharaya, SiA 3088, SiA 3156, SiA 3085, DHFt-109-3, PS-4	TNAU 43, TNAU-186, TNAU 196, CO 1, CO 2, CO 4, CO 5, K2, K3, SiA 3088, SiA 3156, SiA 3085, PS-4

Kodo millet	GPUK 3, RBK 155, RK 390-25, TNAU-86	KMV 20 (Bamban), CO 3, TNAU 86, GPUK 3, RK 390-25	-
Little mille	OLM 203, JK 8, BL-6, DHLM-36-3	Paiyur 2, TNAU 63 and CO 3, C0-4, K1, OLM -203, OLM -20, BL-6, DHLM-36-3, DHLM-14-1	OLM 203, JK 8, BL-6, DHLM-36-3
Barnyard millet	VL 172, RAU 11, VL 181, DHBM-93-3, DHB-93-2	CO 1, CO 2, VL 181, VL 29, DHBM-93-3	-
Proso millet	GPUP 8, GPUP 21, TNAU 145, TNAU-151, TNAU-164, TNAU-202, TNPm-230, DHP-2769	Co-5, TNAU 151, TNAU 164, TNAU 145, TNAU 202, Co 4, K2, Co 3, Co 2, GPUP 21, GPUP 8, TNPm-230	Sagar, Nagarjuna, Co 4, Co 3, TNAU-151, TNAU-164, TNAU-202, TNPm-230

“Apart from the above varieties, nineteen different landraces from five millet crop species can be found in the Kolli Hills of Tamil Nadu. These include finger millet (Sundangikelvaragu, Perungelvaragu, Karunguliyankelvaagu, Arisikelvaragu, Sattaikelvaragu, Karakelvaragu), Italian millet (Perunthinai, Koranthinai, Senthinai, Mookanthinai, Palanthinai), little millet (Vellaperumsamai, Kattavettisamai, Karumsamai, Malliasamai, Thirigulasamai, Sadansamai), common or proso millet (panivaragu) and kodo millet (varagu). The later two are cultivated only to a very limited extent”[24].

5.1. Bio fortified varieties in minor millets

Bio fortification in minor millets is a feasible strategy to control the micronutrient malnutrition among the rural poor. A few bio fortified cultivars with higher iron and zinc content along with high grain yield were released for farmers (Table 2)[25].

Table 2. List of released bio fortified minor millet varieties in India

Crop	Bio fortified varieties	Characteristics
Finger millet	VR 929 (Vegavathi)	Rich in iron (131.8 ppm). Grain yield: 3110kg/ha
Finger millet	CFMV1 (Indravati)	Rich in calcium (428 mg/100g), iron (58.0 ppm) and zinc (44.0 ppm). Grain yield: 2950kg/ha
	CFMV 2 (Gira)	Rich in calcium (454 mg/100g), iron (39.0 ppm) and zinc (25.0 ppm). Grain yield: 3200kg/ha
Little millet	CLMV1 (Jaicar Sama-1)	Rich in iron (59.0 ppm) and zinc (35.0 ppm). Grain yield: 1580kg/ha

6. Minor millets as source of fodder

“Minor millets are also used as fodder crops due to their higher biomass/green fodder yield. Kodo millet, little millet and proso millet are the most preferred animal feeds due to their higher

palatability and crude protein content”.[26]. “The minor millet grains can also become good alternatives for other cereal grains in the preparation of concentrate mixture of livestock and poultry, thereby reducing the cost of feed as well. Stover from millets is a highly recognized fodder, especially if cut and dried immediately after the heads have been harvested for grain”[27]. The nutritive value in terms of nitrogen and soluble nutrients is better in minor millet stover as compared to slender straws of paddy and wheat. Improved varieties and hybrids of the minor millets yield higher, both grain and stover(Table.3).

Minor millets yields 3–8 tons of fodder depending on cultural as well as climatic conditions.Finger millet stover is considered a good feed in India and Nepal. Finger millet produces 2-3t of dry fodder from a one hectare area under rain fed conditions,whereas under irrigated condition, the fodder yield reaches up to6–10 t/ha. Green fodder from kodo millet is readily eaten by dairy animals and is highly digestible, when it will be harvested before flowering. However, the stover obtained from the rain fed crop is relished more by livestock animals compared to an irrigated crop because stover of irrigated crop is tough and fibrous and hence it becomes less palatable.

“Finger millet stover can be used to feed crossbred dairy cows along with concentrate feed. Such feeding method can increase the milk yield of 8 to 9 litres with improved body weight gain of 200–300 g/day. In addition to that it can also be used for growing heifers when supplemented with wheat bran (25%) or groundnut cake. Dry matter intake of stover is about 3.5 kg/day and the daily weight gain is 310–350 g. Further, it can also be made into silage with suitable supplements”[28].

Table 3. Stover yield of recent cultivars of minor millet in India

Crop	Variety / Hybrid	Grain yield (q/ha)	Fodder yield (q/ha)
Finger millet	ML-365	50-55	65
	Vegavathi (VR 929)	36	77
	CFMV 1 (Indravathi)	31.1	84.4
	CFMV 2	29.5	86.1
	CFMV 3	32	87
Barnyard millet	Pratap Sanwa 1	15-17	50-55
Kodo millet	CKMV 1 (ATL 2)	28	70
Proso millet	GPUP 21	15.7	42
	PratapCheena	15-17	48-50
	TNAU 202	19	37
Foxtail millet	Pratap Kangni-1	16-18	46-50
	CO-7	18.6	51
Little millet	Sabara	12-21	52

	CO-4	15.7	58
	DHLM -14-1	16	61
	CLMV 1	16	55

7. Minor Millets: A Power House of Nutrients

Minor millets are important due to their several nutritional and other useful characteristics. These crops are rich in protein, fat, crude fiber, iron and other minerals and vitamins in comparison to fine cereals like wheat and rice.

The protein content in minor millets like foxtail millet (11.2-15.0), little millet (10.0-15.0) and proso millet (10.0-13.0) is on par with wheat (11.8) and much higher than rice (6.8). Though the finger millet contains lesser protein (7.0-10.0), but it is rich in mineral nutrients and calcium in comparison to wheat and rice. All the millets contain more fiber than fine cereals. Particularly, the minor millets namely barnyard millet (9.5-14.0), kodo millet (5.0-9.0) little millet (4.0-8.0) and foxtail millet (4.5-7.0) are the richest source of fiber in comparison to wheat (1.0) and rice (1.0). The fat content of the minor millets varies from 1 to 7g, which is lowest in finger (1.3-1.8), proso (1-3.5) and kodo millet (1.4 -3.6) and highest in foxtail, and little millets (4 -7). Therefore, millets are now being tagged as "Miracle grains and nutria-cereals"

The minor millets are rich sources of Vitamin E and B-complex vitamins (except Vitamin B 12). Total niacin content present is 10.88 mg. Matured grains of millets have shown low levels of Vitamin C. "Finger millet contains over >10 fold higher calcium (240-410 mg per 100g), little and barnyard millets are rich in iron (13 to 20 mg per 100g) compared to other major cereals"[29].

7.1. Minor millet as Miracle grain -Nutritional composition and its uses

7.1.1. Finger millet

"The grains are abundant source of natural calcium (240-410mg) which helps for bone strengthening and helps in reducing the risk of bone fractures. On daily consumption of whole grain of finger millet and its products can protect against the risk of cardiovascular diseases, Type II diabetes and gastrointestinal cancers and other health issues"[30]. "It is generally milled with the testa which is rich in dietary fiber and micronutrients to prepare flour"[31]. "The dietary fiber, minerals, phenolics and vitamins accumulated in the outer layer of the seed coat form the part of the food and offer their nutritional and health benefits"[32]. "In addition, it helps to increase the hemoglobin level and also helps to fight malnutrition and degenerative diseases"[33]. "Fibers of finger millet provides fullness feeling thus controlling the excessive food consumption" [8].

7.1.2. Barnyard Millet

“Barnyard millet is a good source of protein, which is highly digestible and is an excellent source of dietary fiber with good amount of soluble and insoluble nutrients”[34]. “It is known for its low glycemic index, high phosphorous (280 mg) and magnesium content. Among minor millets, barnyard millet has the highest dietary fiber (9.5-14.0g) and niacin content”[35]. “The carbohydrate content of barnyard millet (55.0 – 65.0 g) is low and slowly digestible, which makes the barnyard millet a nature’s gift for the modern mankind who is engaged in sedentary activities”[36]. Barnyard millet is most effective in reducing blood glucose and lipid levels.

7.1.3. Little Millet

“Little millet is known for its magnesium (120-133mg), phosphorous (251-260mg), and protein content (10.0-15.0g).The unique feature of little millet is that it is rich in Poly Unsaturated Fatty Acids (PUFA) and flavonoids”[37].“In addition to that, it is a rich source of sulphur-containing amino acids (cysteine and methionine) and lysine, which is lacking in most cereals”[38]. “It is generally considered to induce a lower glycemic response due to the presence of abundant dietary fiber, resistant starch, and slowly digestible starch”[39]. It is wonderful millet which is suitable for people of all age groups. It helps to prevent constipation and heals all the problems related to stomach. It improves the semen counts of men and also helps for women with irregular periods problems. Its high fiber helps to reduce the fat depositions in the body. Little millet is rich in cholesterol, when consumed increases good cholesterol in the body, suitable for growing kids and strengthens the body. Its complex carbohydrate digests slowly which is very helpful for diabetic patients [40] and especially good for people who have low body mass [41].

7.1.4.Proso Millet

“Proso millet has a high protein profile(10.0-13.0 g) following foxtail millet and also has a higher nutritional content when compared with major cereals as it contains a higher concentration of minerals and dietary fibre. Furthermore, it is a rich source of vitamins and minerals such as iron (4.0-5.2mg), calcium (20-23mg), potassium(250-320mg), phosphorus (230-281mg), zinc(1.4-2.4mg), magnesium(117-153mg),vitamin B-complex, niacin (4.5mg), and folic acid. Proso millet contains essential amino acids like lysine, leucine, isoleucine, and methionine in comparatively higher quantities unlike other crops”.[42].“However, proso millet has an almost 51% higher

essential amino acid index than wheat”[43].“In grains, the quality of protein decreases after drying but the amount of protein increases”[44].“Traditionally, it is used as recuperative food, especially post - pregnancy or illness”[35].

7.1.5.Kodo Millet

Kodo millet is highly drought resistant crop among the millets. The grain of kodo millet is coarsest of all food grains. It is a nutritious grain and a good alternative to rice and wheat. The grain is covered with a tough seed coat that must be removed before cooking.

“Kodo millet has the highest phosphorous content (215-310mg) and radical scavenging activity owing to its high phenol content. Consuming kodo millet reduces the risk of cardiovascular dysfunction”[45]. “The protein, fiber and mineral content present in this grain are much higher than the major cereals like rice. The major protein fraction in kodo millet is gluten”[46]. “It is a traditional food which helps to use in weight loss. It is easily digestible and is rich in phytochemicals and antioxidants which help in preventing different lifestyle related diseases. Kodo millet helps in reducing the joints and knee pain and helps in regularizing the menstruation in woman”[36].

“Apart from being a rich source of nutrients, kodo millet contains high amounts of polyphenols, tannins, phosphorus and phytic acids. The antioxidant activity of kodo millet decreases when the whole grain is dehulled and cooked”[47]. Kodo millet contains high amounts of vitamins and minerals, especially B-complex vitamins, B6, niacin and folic acid, Fe, Ca, Mg, K, and Zn. Kodo millet is very easy to digest and thus can be beneficial for infant and geriatric product formulation.

7.1.6. Foxtail millet

“Foxtail is also named as Italian millet and German millet. It is a good source of beta-carotene, which is the precursor of Vitamin and also it helps in slow and steady release of glucose without affecting the metabolism of the body. When people consume foxtail millet, the prevalence of diabetes is reduced and it is also known as healthy heart food due to its good source of magnesium (100-130mg)”[48].

Foxtail millet has a greater nutritional value when compared to major cereals such as wheat and rice due to its copious dietary fiber content, resistant starch, vitamins, minerals, and essential amino acids, except for lysine and methionine, but it is richer than most cereals. Foxtail millet contains highest protein (11.2-15.0g) among the minor millets. Added higher amount of stearic and linoleic acids present in foxtail millet helps in maintaining a good lipid profile.

7.2. Phytochemicals in minor millets

Phyto-chemicals are the chemical compounds that occur naturally in plants. Much of the health beneficial effects of minor millets have been attributed to the presence of abundant phytochemicals, including phenolic compounds, phytosterols etc. Phenolic compounds, *viz.* phenolic acids, flavonoids etc., which are present in millets impart bioactivities including anti-oxidant, anti-microbial, anti-diabetic, and anti-hypertensive properties. The 3-deoxy anthocyanin which is found in millets is known to exhibit several bioactivities including the ability to protect from certain types of cancers; they act as antioxidants and also play many roles in the body immune system. Lignans are a type of phytonutrient found in millet that is beneficial to the human body, which protect against hormone-dependent malignancies like breast cancer and reduce the risk of heart disease.

7.3. Anti-nutrients: Challenges and solutions

“Millets are nutritionally rich and even superior to major cereals in terms of energy value, proteins, fat and minerals. However, due to the presence of anti-nutrients like phytate, polyphenols, oxalates and tannins, mineral bioavailability is affected. These anti-nutrients form complexes with dietary minerals, such as calcium, zinc and iron leading to a marked reduction in its bio-availability and make them biologically unavailable to human beings” [49]. However, the negative impact of these anti nutrients can be taken care by using common household food processing techniques like decortications, milling, soaking, malting, germination, fermentation, popping and cooking etc. These methods reduce the content of phytates, phenol, tannins and trypsin inhibitor activity, improve the digestibility of millets apart from enhancing bio-availability of minerals.

8. Shelf life of minor millets

The shelf-life of minor millet grain is normally above 6–8 months for fair and average quality grain, with 10–12% moisture. The shelf-life deterioration of processed products especially flour is a big challenge. Because minor millets are small grains, the separation of the oil rich germ from the endosperm might pose issues when millet flour is stored. Microorganisms also play a vital role in determining the shelf life of the product.

8.1. Processing of minor millets

The harvesting process followed for minor millets is mostly carried in a traditional manner wherein a lot of refractions such as immature grains, chaffs, mud particles, stones, admixed grains as well as obnoxious material, dust, etc. will be mixed. For this, de-stoners, graders and aspirator systems suitable for millets are available and millet processors are using them effectively. Minor

milletts have good grain qualities suitable for processing. Being a staple food and consumed at household levels, processing must be considered at both traditional as well as industrial levels, involving small, medium and large-scale entrepreneurs.

8.2. Primary processing

The primary processing (wetting, dehulling and milling) of minor millets is an important step in converting the grain into edible form and thereby enhancing their quality as well as consumer acceptability. Among the minor millets, finger millet is naked grains as almost all the glumes get detached from grains during harvesting.

On the other hand, the processing of little, proso, kodo, barnyard, browntop and foxtail millets is complicated as they have an inedible husk that needs to be removed, followed by the de-branning to a desirable extent through primary processing. It was noticed that barnyard, little, brown top and kodo millets needs multiple passages whereas foxtail and proso could be dehusked in a single stage.

8.3. Secondary processing

“Secondary processing such as fermentation, malting, roasting, extrusion, flaking, popping etc., and product development involves the conversion of the primary processed raw material into different Ready to-Eat and Ready-to-Cook minor millet products. Although the dehulled and de-branned minor millets are largely used for cooking and consumption similar to milled rice, they are pulverized into flour and suji and for use as roti and other foods similar to rice/wheat flour and semolina” [50].

During processing, some nutrient losses will also occur. To overcome this problem, fortified products such as cookies, vermicelli, pasta, khichadi mix and bread etc., are also developed by adding natural nutrient-rich ingredients like garden cress, spinach (rich in iron), gingelly seed (rich in zinc) etc., to enhance and enhance the iron and zinc proportions in them. Various processing methods such as germination or malting, thermal processing, soaking and fermentation can minimize the nutritional loss and also increase the physiological as well as chemical accessibility of micronutrients in the body and also decrease the anti-nutrients like phytates.

9. Economics and market trend

“The cultivation of millets is highly beneficial to small-scale farmers as they are relatively easy to grow and require low inputs, which results in lower costs and higher profitability. The total cost of cultivation of foxtail millet worked out to be Rs.20,055/- per hectare. Farmers got about 12.05 quintals of main product and 4.22 tonnes of byproduct. The gross return from main product

worked out to Rs.2619/- per quintal. Thus, gross returns realized from both main product and byproduct were Rs.32171/- per hectare. The total cost of cultivation of little millet worked out to be Rs.22278/- per hectare. Farmers got about 10.65 quintals of main product and 2.44 quintals of byproduct. Thus, gross returns realized from both main product and byproduct were Rs.33784/- per hectare. The total cost of cultivation of finger millet worked out to be Rs.38128/- per hectare. Farmers could receive 14.05 quintals of main product and 7.50 quintals of byproduct. In turn, gross returns obtained from both main product and byproduct were Rs.51603.50/- per hectare, respectively. The net return realized from millet cultivation after deducting cost of cultivation came to foxtail millet was Rs.12116/- per hectare, little millet was Rs.11506/- per hectare, kodomillet was Rs.5391/- per hectare, barnyard millet was Rs.9728/- per hectare, browntop millet was Rs.7352/-per hectare and in case of finger millet was Rs.13475.50/- per hectare” [51].

Minor millets is grown mostly as food crop. Farmers sell millets as a grain at the local markets to both traders as well as consumer. Now Consumers are aware that, minor millets are significant to their diet and recent fast food habits. “Further procurement of millets through government agency at MSP, establishment of advanced processing units, storage units and training on value added products of millets etc. will enhance the economic status of farmers” [52].

10. Conclusion

Over the last few years, there [has been](#) increasing recognition of their nutrient composition and benefits as healthy food. In addition, minor millets output has increased recently due to the availability of high-yielding varieties, pest and disease - resistant varieties, and improved cultivation techniques, rising by 1.05 percent annually. Therefore, dietary modification by increasing the consumption of [a](#) wide variety of fruits, vegetables and minor millet grains daily is a practical strategy for consumers to optimize their health and reduce the risk of chronic diseases. Because of their health benefits, these grains do need a great promotion to reach the heights of [the](#) major cereals in terms of their production and utilization.

Disclaimer (Artificial intelligence)

Author(s) hereby declared that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc) and text-to-image generators have been used during writing or editing of manuscripts.

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