

## STANDARDISATION AND NUTRITIONAL EVALUATION OF MINOR MILLET BASED INSTANT UPMA MIXES

### **Abstract:**

Traditional dry mix Indian foods are very popular worldwide. Upma is one of the famous breakfast foods of the southern India, usually prepared from wheat semolina. Minor millets are a group of underutilised cereal crop with high nutritional and phytonutrient properties. The present investigation examined the quality of four minor millets, Proso-, barnyard-, little- and kodo millets for developing ready-to-cook upma mixes, using, soaking-drying, autoclaving-drying and roasting methods. The best method for processing millets into instant upma mix, was determined by sensory quality of the product. Based on the sensory roasted minor millet based instant upma mixes were selected for the further study. The nutritional quality of developed instant upma mixes showed that they were good source of protein (6.26-10.68%), ash (3.37-4.27%), iron (7.32-11.28mg/100g), zinc (3.65-5.73mg/100g) and phytonutrients like phenols (1.98-6.07mg GAE/100g) and tannins (0.45-0.58mg TAE/100g). Results show that instant upma mixes can be stored for upto 90 days at ambient conditions in LDPE pouches, without spoilage.

**Key words:** Instant upma mix, minor millets, shelf life, phytonutrients

### **INTRODUCTION:**

The word 'Instant Food Mix' is food to which all the required ingredients are pre-processed and mixed, for convenience to consumers, who only need minimal inputs or cooking before consumption (Ransumithila and Saravanakumar, 2019; Rodge et al., 2018). In the recent years there is an increased consumption of ready to eat and instant mixes due to rapid urbanisation, industrialisation, changes in life style, food habits, culture and the phenomenon of working women. Currently, several traditional Indian foods are available in instant form in the market such as Instant Idli Mix, instant vada mix, Instant Kheer Mix, Instant Upma Mix, Instant Dhokla Mix. Majority of these instant mixes were prepared from wheat and rice. Other food grains like millets especially minor millets are underutilised because of lack of technology for developing them into ready to eat foods (Balasubramanian et al., 2012; Rodge et al., 2018).

Upma is one of the famous breakfast foods of the South India, usually prepared in a short period of time from wheat semolina. Generally, it is freshly prepared before

consumption, taking about 15-25 minutes for each preparation, depending on the quantity (Balasubramanian et al., 2012).

Millets are underutilised cereal grains, which in recent years, have become an important component of several processed foods due its potential nutritional and functional properties. Millets are good sources of protein, energy, carbohydrate, dietary fiber, calcium, iron and also a rich source of phytochemicals. Presence of these nutrients and phytonutrients helps in the prevention of diet-induced metabolic disorders (Himanshu et al., 2018). Minor millets including proso, barnyard, little, and kodo millet are used as essential ingredients in the preparation of several multigrain and gluten free cereal based products, various traditional foods and beverages (Upadhyaya *et al.*, 2016). These millets have unique superior health benefits. Minor millets are abundant source of vitamins, dietary fiber, micronutrients and other bioactive compounds like tannins, polyphenols and flavonoids (Rana et al., 2023).

Semolina made from minor millets could be a novel product that can provide natural health benefits of minor millets to consumers. Additionally, minor millets semolina adds dietary diversity and also presents new ways of using minor millets. Presently, widespread utilisation of minor millets was limited, owing to unavailability of various types of foods in the market. As minor millets are free from gluten protein, and so Semolina from minor millets, which are free of gluten protein, can be used to replace wheat semolina for individuals who are intolerant to wheat protein (Thara and Nazni, 2021). Previous studies have focused on the value adding major millets to mixes, but no study has developed minor millets like kodo, proso, little and barnyard millet for instant upma mixes. Hence, the goal of this study was to develop a ready-to-cook (RTC) upma mix and to assess its chemical composition and sensory properties for improving its use as a breakfast food.

#### **Materials and methods:**

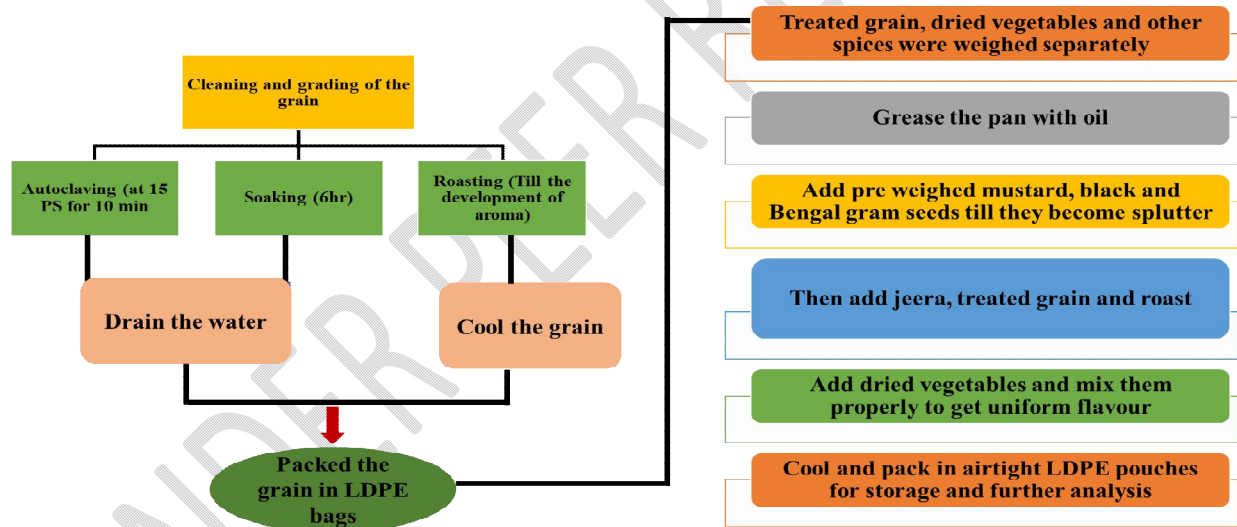
The study was conducted at Millets Processing and Incubation Center, Professor Jayashankar Telangana State Agricultural University, Rajendranagar, Hyerabad, India.

**Processing of millets:** Proso, barnyard, little, and kodo millets were dried in a rotary dryer to less than 12% moisture content. Then the selected grains were given different treatments like soaking, autoclaving (10 min at 15 PS) and roasting to select the best treatment for producing instant upma mix. Beans, carrot, green chilies and onions were diced, blanched for 1 min at 100• C, tray dried at 60• C and stored in air tight container till use.

**Process description of minor millet based instant upma mixes:** All the required ingredients including treated grain, dried vegetables and spices were weighed separately (Table-1). Oil, pre weighed mustard seeds, black gram, bengal gram were added to the pan and heated till they splutter. Then add jeera, treated grain and roast them followed by addition of dried vegetables and mix them properly to get uniform flavour. Then cool and pack in airtight LDPE pouches for further analysis.

**Table-1: Formulation of instant minor millet based instant upma mix (g/100g)**

Ingredients	Quantity	Ingredients	Quantity
Treated Millet grain	68.0	Ginger powder	0.50
Black gram	5.00	Salt	3.25
Bengal gram	5.00	Green chilli	1.75
Mustard	3.00	Onion(dried)	5.00
Beans	3.00	Curry leaves	0.50
Carrot	3.00	Jeera	0.2



**Figure-1: Flow chart of minor millet based ready to cook upma mix**

**Sensory evaluation of the developed products:**

Instant upma mixes were prepared by boiling 2.5 cups of water and adding 25gm of upma mix, cooking on low flame till desired consistency and were subjected to sensory evaluation using 9- point hedonic scale (Meilgaard *et al.*, 1999) with semi trained panel members for selecting best formulation from each millet. Acceptability index was calculated by sum up of all the sensory scores of appearances, texture, flavour, taste and overall acceptability and it was divided by maximum score and multiplied by 100.

Acceptability index = total scores/maximum scores\*100

**Cooking parameters:** Cooking parameters like water uptake, cooking time, weight of cooked product and rehydration ratio was assessed by standard procedures (Sharma *et al.*, 2022).

**Nutritional and phytonutrient composition of the developed products:** Moisture, ash, protein (AOAC, 2005), fat (AOAC, 1997), crude fiber(AOAC, 1995), carbohydrate and energy (AOAC, 1980) and minerals like calcium, iron, zinc, sodium, phosphorus and magnesium were analyzed by the standard procedures (AOAC, 2012). Phytonutrients like total phenols (Slinkard and Slingleton, 1997) and antioxidant activity by DPPH (Tadhani *et al.*, 2007), tannins (AOAC, 2005) were analyzed.

**Storage studies:** The sensorially best selected formulation was stored in polypropylenepouches and stored at ambient temperature for shelf-life studies. During storage, moisture (AOAC, 2005), Total Bacterial Count (TBC) and Total Mould Count (TMC) (Tambekari *et al.*, 2009) were analyzed on 30th, 60th, 90th and 120th day of storage.

**Statistical analysis:** All experiments were performed three times. All data were presented as mean  $\pm$  standard deviation. The means were compared using the least significant difference (LSD) at 5% level.

## **Results and discussion**

### **Sensory evaluation of instant upma mixes:**

Scores for colour, taste, texture, flavour and overall acceptability of the instant upma mixes, prepared by soaking, roasting and autoclaving of kodo, proso, little and barnyard millets, are presented in Table 2. Roasting appears to be the best method for processing instant upma mixes based on the highest acceptability indices of 84.9 kodo; 82.2, proso; 82.9, little and 88.2, for Barnyard millet, and an average index of 84.6 for upma mixes of the four millets. Soaking, with an average acceptability index of 75.8 and 72.6 are in following orders of acceptability of product scores. Roasting consistently produced the best colour, taste, flavour and acceptability in upma mixes of the millet varieties. Flavour of little and barnyard millets were poorer, when autoclaved. Also, the taste of autoclaved barnyard millet upma mix, was significantly poorer than the taste of upma from the other two methods of processing. Therefore, the roasted upma mix products of the four millet samples were selected for further evaluation.

**Table-2: Mean sensory scores of developed instant upma mixes**

<b>Kodo millet based instant upma mixes</b>						
<b>Samples</b>	<b>Colour</b>	<b>Taste</b>	<b>Texture</b>	<b>Flavour</b>	<b>Overall acceptability</b>	<b>Acceptability index</b>
<b>RKUM</b>	7.5a±0.85	7.90a±0.87	7.80a±1.03	7.40a±0.97	7.60a±0.69	84.9
<b>SKUM</b>	6.80ab±0.79	6.80b±0.92	7.20a±0.63	7.10a±0.99	6.70a±0.67	76.9
<b>AKUM</b>	6.40b±0.97	6.90b±0.99	7.00a±0.81	6.80a±0.63	6.90ab±0.87	75.6
<b>F-Value</b>	4.08	4.27	2.44	1.16	3.92	
<b>p-value</b>	0.03*	0.02*	0.11NS	0.33NS	0.03*	
<b>Proso millet based instant upma mixes</b>						
<b>RPUM</b>	7.20a±0.92	7.80a±1.03	8.10a±0.87	6.80a±1.54	7.10a±1.45	82.2
<b>SPUM</b>	6.30a±1.25	5.80b±1.22	6.40b±0.84	6.5a±0.85	6.30a±0.95	69.6
<b>APUM</b>	6.50a±0.97	6.10b±0.74	7.00b±0.67	6.10a±1.19	6.20a±1.47	70.9
<b>F-Value</b>	1.99	11.17	11.60	0.81	1.41	
<b>p-value</b>	1.55NS	0.00**	0.00**	0.45NS	0.26NS	
<b>Little millet based instant upma mixes</b>						
<b>RLKM</b>	8.20a±0.78	7.30a±0.95	7.10a±1.28	7.50a±0.97	7.20a±1.13	82.9
<b>SLKM</b>	6.70b±1.34	6.60a±1.43	7.00a±1.15	6.80ab±1.47	6.90ab±0.87	75.6
<b>ALKM</b>	6.60b±0.97	6.40a±0.84	6.90a±0.87	6.00b±1.15	6.00b±1.33	70.9
<b>F-Value</b>	7.21	1.83	0.08	3.79	3.05	
<b>p-value</b>	0.00**	0.18NS	0.92NS	0.03*	0.06NS	
<b>Barnyard millet based instant upma mixes</b>						
<b>RBKM</b>	7.80a±0.92	8.10a±0.74	7.80a±1.03	8.10a±0.74	7.90a±0.99	88.2
<b>SBKM</b>	7.00ab±0.82	7.30a±1.25	7.60a±0.96	7.30ab±0.94	7.10ab±1.19	81.1
<b>ABKM</b>	6.60b±0.97	6.20b±1.31	7.10a±1.19	6.40b±0.97	6.50b±1.26	72.9
<b>F-Value</b>	4.28	7.10	1.14	9.12	3.67	
<b>p-value</b>	0.02*	0.00**	0.34NS	0.00**	0.03*	

Note: The values are presented as the mean±SD of (n=15) replications. SEM-Standard error mean, CD-Critical Difference, NS-non-significant, \*Significant at 5%, \*\*Significant at 1%. Values with a different superscript in the same column are significantly different (p≤0.05).

**RKUM:** Roasted kodo millet based khichdi mix  
**SKUM:** Soaked kodo millet based khichdi mix  
**AKUM:** Autoclaved kodo millet based khichdi mix

**RLUM:** Roasted little millet based khichdi mix  
**SLUM:** Soaked little millet based khichdi mix  
**APUM:** Autoclaved little millet based khichdi mix

**RPUM:** Roasted proso millet based khichdi mix  
**SPUM:** Soaked proso millet based khichdi mix  
**APUM:** Autoclaved proso millet-based khichdi mix

**RBUM:** Roasted little millet based khichdi mix  
**SBUM:** Soaked little millet based khichdi mix  
**ABUM:** Autoclaved little millet based khichdi mix

**Cooking Parameters:** The selected upma mixes were analysed for the cooking parameters such as water uptake, cooking time and rehydration capacity. Cooking time and cooked

weight of RKUM, RPUM, RLUM and RBUM was 11 min & 138g, 12 min & 128 gm, 14 min & 160 gm and 15 and 170 gm respectively. Rehydration ratio (RR) is a measure of water absorption by the dehydrated product, rehydration ratio of RKUM, RPUM, RLUM and RBUM was 5.52, 5.12, 6.40 and 6.80 respectively. The results of the study showed that RBUM showed high water uptake (240ml/25gm), high cooking time (15min), high cooked weight (170gm) and high rehydration ratio (6.8) whereas PMUM has low cooked (128gm) and rehydration ratio (5.12).

**Nutritional composition of instant upma mixes:** The nutritional composition of developed upma mixes were presented in Table-3. Significant difference was observed in the moisture, fat, protein, energy, total and available carbohydrate content of developed instant upma mixes. Moisture content of RKUM, RPUM, RLUM and RBUM was 8.80%, 9.47%, 7.89% and 7.16% respectively. Ascending order of protein content of instant mixes were RKUM (6.26%) < RBUM (6.89%) < RLUM (7.87%) < RPUM (10.68%). Among the four products, highest moisture (9.47%) ash (5.14%) and protein (10.68%) content was found in RPUM. RLUM found high energy (373.70Kcal), total carbohydrate (76%) and available carbohydrate (74.61%). High fat content was observed in RKUM (6.47%) whereas RLUM scored lowest (4.86%). Crude fiber content of all the developed product was almost similar and no significant difference was observed between them.

Minerals are essential micronutrients to the body, as body unable to generate its own minerals. Minerals are vital for the normal and healthy functioning of the body. Among all the minerals, iron and zinc are the major global concerns of public health (Shankar, 2013). Mineral content of instant upma mixes were analysed and reported in Table-4. Minerals like iron, zinc and phosphorus content of developed products was ranged between 7.32mg/100g (RPUM)-11.28mg/100g (RKUM), 3.65mg/100g (RLUM)-5.73mg /100g (RPUM) and 490.0mg/100g (RLUM)-583.33mg/g (RPUM) respectively. Among the developed products, highest zinc and phosphorus content was found in RPUM whereas highest iron content was seen in RKUM (11.28mg/100gm). The total mineral content of foxtail, little and barnyard millet was higher than commonly consumed cereals. The iron content of barnyard and little millet was very high 9-12% (Himanshu *et al.*, 2018). High iron content of selected minor millets significantly increased the iron content of instant upma mixes.

Phytonutrients are the plant secondary metabolites having protective effects against degenerative diseases. Millets are rich sources of phytochemicals and antioxidants, such as phenolic acids and flavonoids (Stanly and Shanmugam, 2013; Thara and Nazni, 2021). Development of instant upma mixes with minor millets significantly increased the phytonutrient content of developed upma mixes. Total phenol, tannin and antioxidant activity of developed products was ranged between 1.98mg GAE/100g-6.07mg GAE/100g, 0.45mg TAE/100g-0.58mg TAE/100g and 9.10%-25.58% respectively. The results of the study found that total phenol and tannin content of RLUM was high, but RKUM had the highest antioxidant activity.

**Storage stability of developed instant upma mixes:** Shelf life of any food product is altered due to lipid peroxidation and enzymatic hydrolysis. Autooxidation of fats and oils is the major limiting factor that influences the shelf life of dehydrated instant mixes (Semwal *et al.* 1999; Balasubramanian *et al.*, 2012). Developed minor millet based instant upma mixes were stored in airtight LDPE pouches at ambient conditions (20–35 °C) and continuously monitored for moisture content, TBC and TMC content during storage (Table-5). Increase in moisture content and microbial load of all the products was observed during the storage period 0-120<sup>th</sup> day. Overall, the study found that all the developed instant upma mixes can be stored upto 90 days at ambient temperatures.

**Table-3: Nutritional composition of instant upma mix**

Sample	Moisture (%)	Fat (%)	Protein(%)	Crude fibre (%)	Ash (%)	Total carbohydrate (%)	Available carbohydrate (%)	Energy (kcal)
RKUM	8.80±0.32 <sup>b</sup>	6.47±0.56 <sup>a</sup>	6.26±0.10 <sup>d</sup>	1.50±0.63 <sup>a</sup>	4.27±1.06 <sup>ab</sup>	74.21±1.64 <sup>b</sup>	72.71±0.01 <sup>c</sup>	374.08±1.91 <sup>a</sup>
RPUM	9.47±0.22 <sup>a</sup>	5.41±0.61 <sup>b</sup>	10.68±0.10 <sup>a</sup>	1.80±0.85 <sup>a</sup>	5.14±0.08 <sup>a</sup>	69.29±0.73 <sup>c</sup>	67.49±1.50 <sup>d</sup>	361.41±1.43 <sup>b</sup>
RLUM	7.89±0.21 <sup>c</sup>	4.86±0.19 <sup>b</sup>	7.87±0.10 <sup>b</sup>	1.39±0.16 <sup>a</sup>	3.37±0.22 <sup>b</sup>	76.00±0.14 <sup>a</sup>	74.61±0.08 <sup>a</sup>	373.70±1.75 <sup>a</sup>
RBUM	7.16±0.06 <sup>d</sup>	5.41±0.34 <sup>b</sup>	6.89±0.14 <sup>c</sup>	2.42±0.10 <sup>a</sup>	4.07±0.07 <sup>b</sup>	76.46±0.45 <sup>a</sup>	74.04±0.54 <sup>ab</sup>	372.45±1.52 <sup>a</sup>
F-Value	63.49	6.43	900.51	2.24	5.44	37.42	35.39	39.62
SEM	1.01	0.67	1.95	0.46	0.73	3.28	3.25	6.04
CD	4.56**	3.02*	8.79**	NS	3.05*	14.76**	14.61**	27.18**

**Table-4:Antioxidants and mineral composition of instant upma mix**

Sample	Total Phenols (mg GAE)	Tannins(mg TAE)	Antioxidant activity (%)	Iron(mg/100g)	Zinc(mg/100g)	Phosphorus(mg/100g)
RKUM	4.17±0.03 <sup>b</sup>	0.45±0.03 <sup>b</sup>	25.58±0.08 <sup>a</sup>	11.28±0.01 <sup>a</sup>	4.76±0.01 <sup>b</sup>	580.00±100.00 <sup>a</sup>
RPUM	3.28±0.04 <sup>c</sup>	0.46±0.03 <sup>b</sup>	11.42±0.43 <sup>c</sup>	7.32±0.01 <sup>d</sup>	5.73±0.01 <sup>a</sup>	583.33±15.28 <sup>a</sup>
RLUM	6.07±0.05 <sup>a</sup>	0.58±0.01 <sup>a</sup>	9.10±0.08 <sup>d</sup>	8.49±0.01 <sup>b</sup>	3.65±0.01 <sup>d</sup>	490.00±100.00 <sup>a</sup>
RBUM	1.98±0.21 <sup>d</sup>	0.46±0.03 <sup>b</sup>	17.05±0.05 <sup>b</sup>	7.77±0.01 <sup>c</sup>	4.57±0.77 <sup>c</sup>	493.33±20.82 <sup>a</sup>
<b>F-Value</b>	709.14	17.24	3221.11	94832.45	21832.59	1.57
<b>SEM</b>	1.71	7.33	0.06	1.78	0.85	52.00
<b>CD</b>	7.72**	33.00**	0.27**	8.00**	3.84**	NS

Note: The values are presented as the mean±SD of three replications. SEM-Standard error mean, CD-Critical Difference, NS-non-significant,

\*\*Significant at 1%. Values with a different superscript in the same column are significant.

RKUM: Roasted kodo millet based instant upma mix

RPUM: Roasted proso millet based instant upma mix

RLUM: Roasted little millet based instant upma mix

RBUM: Roasted barnyard millet based instant upma mix

**Table-5: Microbial studies of Instant Upma Mix**

Variety name	Kodo millet upma mix			Proso millet upma mix			Little millet upma mix			Barnyard millet upma mix		
	Moisture (%)	TBC (Cfu/ml) 10 <sup>-5</sup>	TMC (Cfu/ml) 10 <sup>-5</sup>	Moisture (%)	TBC (Cfu/ml) 10 <sup>-5</sup>	TMC (Cfu/ml) 10 <sup>-5</sup>	Moisture (%)	TBC (Cfu/ml) 10 <sup>-5</sup>	TMC (Cfu/ml) 10 <sup>-5</sup>	Moisture (%)	TBC (Cfu/ml) 10 <sup>-5</sup>	TMC (Cfu/ml) 10 <sup>-5</sup>
0 <sup>th</sup> Day	7.69	11	ND	6.87	4	ND	7.01	17	ND	7.21	17	ND
30 <sup>th</sup> Day	8.22	17	ND	6.93	11	ND	7.22	23	ND	7.87	27	ND
60 <sup>th</sup> day	8.63	27	ND	7.15	26	ND	8.10	27	ND	7.96	36	ND
90 <sup>th</sup> day	9.07	30	2	7.41	33	ND	8.66	34	ND	8.42	47	ND
120 <sup>th</sup> day	9.88	42	4	7.93	41	8	9.11	40	3	9.23	59	7

Note: The values are presented as cfu per ml of the batter. TBC: Total bacterial count, TMC: Total mold count, ND: not detected.

Note: The values are presented as the mean±SD of three replications. SEM-Standard error mean, CD-Critical Difference, NS-non-significant,

\*\*Significant at 1%. Values with a different superscript in the same column are significant.

RKUM: Roasted kodo millet based instant upma mix

RLUM: Roasted little millet based instant upma mix

RPUM: Roasted proso millet based instant upma mix

RBUM: Roasted barnyard millet based instant upma mix

**Conclusion:** Millets are vital in the standardisation and development of modern meals such as multigrain and gluten-free cereals. The findings of this study are that minor millet-based instant upma mixes have good sensory, nutritional and phytonutrient properties. Millet-based instant upma mixes are a good source of energy, protein, minerals and phytonutrients, that can be included in the mid-day meal or other feeding programmes for additional dietary diversification and increase in the sales of minor millets.

**Disclaimer (Artificial intelligence)**

Option 1:

Author(s) hereby declare 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.

**Competing interest:** Authors here declared that no competing interest exist.

**References**

AOAC, Official method of analysis for fiber, *Association of Official Analysis Chemists*. 14<sup>th</sup> Edition. Washington DC. USA, (1995).

AOAC, Official Methods of Analysis for ash in flour. *Association of Official Analytical chemists*, (2005a).

AOAC, Official Methods of Analysis for fat (crude) or ether extract in flour, *Association of Official Analytical Chemists*, 16<sup>th</sup> Ed. 3<sup>rd</sup> Revision. Gaithersburg, Maryland, 20877-2417. AOAC 920.85, chap 32 (1997) 05.

AOAC, Official Methods of Analysis for PH in fruits leather rolls. AOAC international 19th Edition. Volume II. *Association of Official Analytical Chemists*. Gaithersburg (2012).

AOAC, Official Methods of Analysis for protein. *Association of Official Analytical Chemists*. 18<sup>th</sup> Ed, Arlington VA 2209, USA. AOAC 984.13, (2005c) chap 04, pp 31.

AOAC, Official methods of analysis, Association of Official Analytical Chemists. Washington, D.C. USA (1980).

Balasubramanian, S., Yadav, D.N., Kaur, J and Anand, T. 2012. Development and shelf-life evaluation of pearl millet based upma dry mix. *Journal of Food Science Technology*. 1-8.

- Himanshu, Chauhan, M., Sonawane, S.K and Arya, S.S. 2018. Nutritional and Nutraceutical Properties of Millets: A Review. *Clinical Journal of Nutrition and dietetics*. 1(1): 1-10.
- Meilgaard, M., Civile, G.V and Carr, B.T. 1999. *Sensory Evaluation Technique*. 3<sup>rd</sup> Edition. CRC press, Boca Raton.
- Rana, S.S., Tiwari, S., Gupta, N., Tripathi, M.K., Tripathi, N., Singh, S and Bhagyawant, S.S. 2023. Validating the Nutraceutical Significance of Minor Millets by Employing Nutritional–Antinutritional Profiling. *Life*. 13(1918): 1-16.
- Ransumithila, C. and Saravanakumar, R. (2019). Development of value added millet based nutritious Instant Dhokla Mix. *International Journal of Chemical Studies*, 7(3): 4878-4882.
- Rodge, S.M., Bornare, D.T and Babar, K.P. 2018. Formulation and quality evaluation of instant upma mix of foxtail millet and garden cress seed. *International Journal of Chemical Studies*. 6(3): 1854-1857.
- Semwal AD, Sharma GK, Arya SS (1999) Pro or anti-oxygenic activity of tezpat (*Cinnamomum tamala*) and red chilli (*Capsicum annum*) in sunflower oil. *J Sci Food Agric* 79:1733–1736.
- Shankar, A.H. 2013. Mineral Deficiencies. In A.J. Magill, D.R. Hill, T. Solomon and E.T Ryan. *Hunter’s Tropical Medicine and Emerging Infectious Disease* 9 th ed. Elsevier W.B. Saunders. 1003–1010. Doi:10.1016/b978-1-4160-4390-4.00140-5.
- Slinkard, K and Slingleton. 1997. Total phenolic analyses: Automation and comparison with manual method. *American Journal Enology and Viticulture*. 28: 49-55.
- Stanly, J.M.P and Shanmugam, A. 2013. A study on milletsbased cultivation and consumption in India. *International Journal of Marketing Financial Services and Management Research* Vol 2 No 4 Pages 49–58.
- Tadhani, M.B., Patel, V.H and Subhash, R. 2007. In vitro antioxidant activities of *Stevia rebaudiana* leaves and callus. *Journal of Food Composition and Analysis*. 20: 323-329.
- Tambekar, D.H., Jaiswal, V.J., Dhanorkar, D.V., Gulhane, P.B., Dudhane, M.N. 2008. Identification of microbiological hazards and safety of ready-to-eat food vended in streets of Amravati City, India. *J. Appl. Biosci.*, 7: 195-201

Thara, D.K and Nazni, P. 2021. Formulation and Quality Evaluation of Foxtail Millet and Semolina Incorporated Ready-To-Cook Upma Mix. Bioscience Biotechnology Research Communications. 14(4): 1531-1537.

Upadhyaya, H.D., Vetriventhan, M., Dwivedi, S.L., Pattanashetti, S.K and Singh, S.K. 2016. Proso, barnyard, little, and kodo millets. Genetic and Genomic Resources for Grain Cereals Improvement. Chapter-8. 321-342.

UNDER PEER REVIEW