

CONTENTS

CHAPTER NO.	TITLE	PAGE NO.
	List of Tables List of Figures List of Plates	
1.0	Introduction	1-3
2.0	Review of Literature	4-33
3.0	Materials and Methods	34-37
4.0	Results and Discussion	38-81
5.0	Summary and Conclusion	82-84
	Bibliography	
	Appendices	

LIST OF TABLES

TABLE NO.	TITLE	PAGE NO.
2.1	Glossary – Names of Millets in Different Languages	6
2.2	Nutrition Aspects of Pearl Millet	8
2.3	Possible Health Benefits of Pearl Millet on Various Diet Related Disease/ Disorders and Deficiency	9
2.4	Properties of Finger Millet	12
2.5	Nutrition Aspects of Finger Millet	12
2.6	Nutrition Aspects of Little Millet	14
2.7	Nutrition Aspects of Foxtail Millet	17
2.8	Nutrition Aspects of Kodo Millet	19
4.1	Selected biochemical composition and antioxidants content of the Pearl millet under the influence of soaking and germination	42
4.2	Selected biochemical composition and antioxidants content of the Finger millet under the influence of soaking and germination	51
4.3	Selected biochemical composition and antioxidants content of the Little millet under the influence of soaking and germination	57
4.4	Selected biochemical composition and antioxidants content of the Foxtail millet under the influence of soaking and germination	65
4.5	Selected biochemical composition and antioxidants content of the Kodomillet under the influence of soaking and germination	72

LIST OF FIGURES

FIGURE NO.	TITLE	PAGE NO.
2.1	Millet Production rate of the world	7
2.2	<i>Pennisetum glaucum</i>	8
2.3	<i>Eleusine coracana</i>	12
2.4	<i>Panicum sumatrense</i>	14
2.5	<i>Setaria italica</i>	17
2.6	<i>Paspalum scrobiculatum</i>	19
4.1	Changes in selected biochemical constituents in pearl millet during soaking and germination	43-44
4.2	Changes in enzymic antioxidant levels in pearl millet during soaking and germination	45
4.3	Changes in non-enzymic antioxidant levels in pearl millet during soaking and germination	46-47
4.4	Changes in selected biochemical constituents in finger millet during soaking and germination	49-50
4.5	Changes in enzymic antioxidant levels in finger millet during soaking and germination	52-53
4.6	Changes in non-enzymic antioxidant levels in finger millet during soaking and germination	54-55
4.7	Changes in selected biochemical constituents in Little millet during soaking and germination	58-59
4.8	Changes in enzymic antioxidant levels in Little millet during soaking and germination	60-61
4.9	Changes in non-enzymic antioxidant levels in Little millet	62-63

	during soaking and germination	
4.10	Changes in selected biochemical constituents in foxtail millet during soaking and germination	66
4.11	Changes in enzymic antioxidant levels in foxtail millet during soaking and germination	67-68
4.12	Changes in non-enzymic antioxidant levels in foxtail millet during soaking and germination	69-70
4.13	Changes in selected biochemical constituents in kodo millet during soaking and germination	73-74
4.14	Changes in enzymic antioxidant levels in kodo millet during soaking and germination	75-76
4.15	Changes in non-enzymic antioxidant levels in kodo millet during soaking and germination	77

LIST OF PLATES

PLATE NO.	TITLE	PAGE NO.
2.1	Different Types of Millets	5
3.1	Five different millets used in the study	35
4.1	Pearl millet (<i>Pennisetum glaucum</i>)	41
4.2	Finger millet (<i>Eleusine coracana</i>)	48
4.3	Little millet (<i>Panicum sumatrense</i>)	56
4.4	Foxtail millet (<i>Setaria italica</i>)	64
4.5	Kodo millet (<i>Paspalum scrobiculatum</i>)	73