

6.0 Bibliography

- Abdel Rahaman S M, ElMaki H B, Idris W H, Hassan A B, Babiker E E and Tinay A H (2007). Antinutritional factor content and hydrochloric acid extractability of minerals in pearl millet cultivars as affected by germination, *International Journal of Food Science and Nutrition*, 58: 6–17.
- Achmadm, Ismail, Saamuel, Abdul and Aty (2014). Free- Radical Scavenging activity screening of some Indonesian Plants, *International Journal of Pharmacy and Pharmaceutical Sciences*, 6: 115-117.
- Adewale I O, Agumanu E N and Oti-Okoronkwo F I (2006). Comparative studies on α -amylases from malted maize (*Zea mays*), millet (*Eleusine coracana*) and sorghum (*Sorghum bicolor*), *Carbohydrate Polymer*, 66: 71-74.
- Afify A M R, El-Beltagi H S, Abd El-Salam S M, Omran A A (2011). Bioavailability of iron, zinc, phytate and phytase activity during soaking and germination of white sorghum varieties, *PLoS ONE* 6: 1-7.
- Agricultural Statistics Division (2011). Directorate of Economic and Statistics, Department of Agriculture and Cooperation. [http:// economicstimes. indiatimes](http://economicstimes.indiatimes).
- Ahmed S, Saleh M, Zhang M, Chen J and Shen Q (2013). Millet grains: Nutritional quality, processing and potential health benefits, *Comprehensive Reviews in Food Science and Food Safety*, 12:281-295.
- Akingbala J O (1991). Effect of processing on flavonoids in millet (*Pennisetum americanum*), flour, *Cereal Chemistry*, 68: 180-183.
- Amadou I, Gbadamosi O S and Guo-Wei L (2011). Millet based traditional processed foods and beverages—A review, *Cereal Food World*, 56: 115–121.
- Anonymous (2002). All India Co-ordinated research project for dryland agriculture, Kovilpatti Centre, 34.
- Archana S S and Kawatra A (2001). *In vitro* protein and starch digestibility of pearl millet (*Pennisetum glaucum L.*) as affected by processing techniques. *Nahrung Food* 45:25–7.
- Archana S S, Sehgal S and Kawatra A (1998). Reduction of polyphenols and phytic acid content of pearl millet grains by malting and blanching, *Plant Foods Human Nutrition*, 53:93–98.
- Arora P, Sehgal S and Kawatra A (2003). Content and HCl-extract ability of minerals as affected by acid treatment of pearl millet, *Food Chemistry* 80:141–144.
- Arora S, Jood S and Khetarpaul N (2011). Effect of germination and probiotic fermentation on nutrient profile of pearl millet based food blends, *British Food Journal* 113:470–481.
- Asharani V T, Jaydeep A and Malleshi N G (2010). Natural antioxidants in edible flours of benefits, *Cereal Foods World*, 52: 105-111.
- Asharani V T, Jayadeep A and Malleshi N G (2010). Natural antioxidants in edible flours of selected small millets. *International Journal of Food Properties*, 13:41–50.

- Asp N G (1996). Dietary Carbohydrate: Classification by Chemistry and Physiology, *Journal of Food Chemistry*, 7:9-14.
- Badau M H, Nkama I and Jideani I A (2005). Phytic acid content and hydrochloric acid extractability of minerals in pearl millet as affected by germination time and cultivar, *Food Chemistry*, 92, 425–435.
- Bahuguna Y M, Rawat M S M, Juyal V and Gnanarajan G (2009). Antilithiatic effect of grains of *Eleusine coracana*, *Saudi Pharmaceutical Journal*, 17: 2.
- Balasubramanian S, Singh K K, Patil R T and Kolhe K O (2012). Quality evaluation of millet-soy blended extrudates formulated through linear programming, *Journal of Food Science and Technology*, 49: 450-458.
- Barrier G B, Casado P, Maupetit P, Jondreville C and Gatel F (1996). Wheat phosphorus availability: 2- *in vivo* study in broilers and pigs; relationship with indigenous phytase activity and phytic phosphorus content in wheat, *Journal of Science Food Agriculture*, 70: 69–74.
- Begum J M, Vijayakumari, Begum S, Pandey A, Shivaleela H and Meenakumari (2003). Nutritional composition and sensory profile of baked products from finger millet.). *In: Recent Trends in Millet Processing and Utilization, CCS Hisar Agril. Univ., Hisar, India*, 82-87.
- Bruntha Devi P, Vijayabharathi R, Sathyabama S, Malleshi N G and Priyadarisini V B (2014). Health benefits of finger millet (*Eleusine coracana* L.) polyphenols and dietary fiber: a review, *Journal of Food Science and Technology*, 51: 1021-1040.
- Chakraborty P, Kumar S, Dutta D and Gupta V (2009). Role of Antioxidants in Common Health Diseases, *Research Journal of Pharmacy and Technology*, 2: 238-244.
- Chandrakasan G and Chandra T (2002). Inhibition of collagen glycation and crosslinking *in vitro* by methanolic extracts of Finger millet (*Eleusine coracana*) and Kodo millet (*Paspalum scrobiculatum*), *Journal of Nutritional Biochemistry*. 13: 517-521.
- Chandrasekara A and Shahidi F (2011). Determination of antioxidant activity in free and hydrolyzed fractions of millet grains and characterization of their phenolic profiles by HPLC-DAD-ESI-MS,
- Chavan J K and Kadam S S (1989). Nutritional improvement of cereals by fermentation. *Critical Reviews in Food Science and Nutrition*, 28: 349-400.
- Chethan S, Sreerama Y N and Malleshi N G (2008b). Mode of inhibition of finger millet malt amylases by the millet Phenolics, *Food Chemistry*, 111:187–19.
- Choi Y Jeong H S and Lee J (2007). Antioxidant activity of methanolic extracts from some grains consumed in Korea, *Food Chemistry*, 103:130–138
- Cisse D, Diahm A T, Souane M, Doumbouya N T and Wade S (1998). Effect of food processing on iron availability of African pearl millet weaning foods, *International Journal of Food Science and Nutrition*, 49: 375-381.
- Dahlin K and Lorenz K (1992). Protein digestibility of extruded cereal grains, *Food Chemistry*, 48: 13-18.

- Dangeti S R, Karthikeyan S, Kumar G R and Desai S (2013). Proximate and Phytochemical Analysis of Seed Coat from *P. sumantrase* (Little Millet), *Biochemistry and Analytical Biochemistry*, 2: 234-245.
- Desai A D, Kulkarni S S, Sahu A K, Ranveer R C and Dandge P B (2010). Effect of supplementation of malted *ragi* flour on the nutritional and sensorial quality characteristics of cake, *Advanced Journal of Food Science Technology*, 2: 67-71.
- Desikachar H S R (1975). Processing of maize, sorghum and millets for food uses, *Journal of Science and Industrial Research*, 43: 231-237.
- Devaraju B, Begum M, Begum S and Vidya K (2006). Effect of temperature on physical properties of pasta from finger millet composite flour, *Journal of Food Science and Technology*, 43: 341-343.
- Dhumal C V, Pardeshi I L, Sutar P P and Jayabhaye R V (2014). Development of Potato and Barnyard Millet Based Ready to Eat (RTE) Fasting Food, *Journal of Ready to Eat Food*, 1: 11-17.
- Diplock AT, Charleux L J Crozier-Willi G Kok F T, Rice-Evan C and Roberfroid M (1998) Functional food science and defence against reactive oxidative species, *British Journal of Nutrition*, 80:97–112.
- Dogra J, Dhaliwal Y S and Kalia M (2001). Effect of soaking, germination, heating roasting on the chemical composition and nutritional quality of soybean and its utilization in various Indian leavened products. *Journal of food science and technology*. 38:453-457.
- Dykes L and Rooney L W (2006). Sorghum and millet phenols and antioxidants, *Journal of Cereal Science*, 44: 236– 251.
- En H, Pang Z H and Xiong B H (2008). Comparative analysis of composition and nutritive value of millet bran feed, *China Feed*, 18, 39–41.
- Esterbauer H, Schwartz Z and Hayan M (1977). A rapid assay for catechol oxidase and laccase using 2-nitro-5 thio benzoic acid, *Analytical Biochemistry*, 4: 489-494.
- Everitt A V, Hilmer S N, Brand-Miller J C, Jamieson H A, Truswell A S, Sharma A P, Mason R S, Morris B J and Le Couteur D G (2006). Dietary approaches that delay age-related diseases. *Clinical Inter Aging* 1:11–31.
- FAO (2012). Food and Agriculture Organization. Economic and Social Department: The Statistical Division. Statistics Division, Available from FAO 567.
- FAO (2012). Food and Agriculture Organization. Economic and Social Department: The Statistical Division. Available from FAO [<http://faostat.fao.org/site/567/DesktopDefault.aspx?PageID=567>]. Posted September 29, 2012.
- Gadaga T H, Mutukumiraa A N, Narvhusb J A and Feresu S B (1999). A review of traditional fermented foods and beverages of Zimbabwe. *International Journal of Food Microbiology*, 53: 1-11.
- Geervani P and Eggum B O (1989). Nutrient composition and protein quality of minor millets, *Plant Foods and Human Nutrition*, 39:201–208.

- Geetha R, Mishra H N and Srivastav P P (2012). Twin screw extrusion of kodo millet-chickpea blend: process parameter optimization, physico-chemical and functional properties, *Journal of Food Science and Technology*, 10: 850-855.
- Geetha V and Bhaskaran M (2013). Ragi Seed Quality Enhancement Techniques under Rainfed Conditions of Tribal Habitations of Hosur Forest Division, *Journal of Academia and Industrial Research*, 2: 63-67.
- GOI (2008). Agricultural statistics at a glance. Department of Agriculture and Cooperation Ministry of Agriculture, Government of India, New Delhi.
- Graf E and Eaton J W (1990). Antioxidant functions of phytic acid. *Free Radical Biology and Medicine* 8:61–69.
- Grewal A and Jood S (2006). Effect of processing treatments on nutritional and antinutritional contents of green gram, *Journal of Food Biochemistry*, 30:535–546.
- Gupta N, Srivastava A K and Pandey V N (2012). Biodiversity and nutraceutical quality of some indian millets. Proceedings of the National Academy of Sciences, India Section B: Biological Sci [DOI: 10.1007/s40011-012-0035-z].
- Gupta C and Sehgal S (1991). Development, acceptability and nutritional value of weaning mixtures, *Plant foods and Human Nutrition*, 41:107–116.
- Gurupavithra S, Jayachitra A and Dilna K (2013). Study on biochemical and nutritive value of popped foxtail millet, *International journal of pharma and science*, 4 : 549 – 558.
- Hahn D H, Rooney L W and Earp C F (1984) Tannins and phenols of sorghum. *Cereal Foods World*, 29:776–779.
- Hall R D Harris G and MacWilliam I C (1956). Carbohydrates in malting and brewing. V. Further studies on the carbohydrates of barley malt and wort, *Journal of Institutional Brewing*, 62:233–238.
- Hassan A B, Ahmed I A M, Osman N M, Eltayeb M M, Osman G A and Babiker EE (2006). Effect of processing treatments followed by fermentation on protein content and digestibility of Pearl millet (*Pennisetum typhoideum*) cultivars. *Pakistan Journal of Nutrition*, 5:86–89.
- Hedge J E and Hofreiter B T (1962). In: Carbohydrate chemistry, 17 (Eds. Whistler RL and Be Miller JN), Academic Press, New york.
- Hedge M G I, Cromhout D and Chandra TS (2002). Inhibition of collagen glycation and cross linkage in vitro by metabolic extracts of finger millets (*Eleusine coracana*) and kodo Millet (*Paspalum scrobiculum*), *Journal of nutrition biochemistry*, 13:315-347.
- Hedge P S, Rajasekaran N S and Chandra T S (2005). Effect of the antioxidant properties of millet species on oxidative stress and glycemic status in alloxan – induced rates, *Nutritional Research*, 25, 1109-1120.
- Hegde P S and Chandra T S (2005). ESR spectroscopic study reveals higher free radical quenching potential in kodo millet (*Paspalum scrobiculatum*) compared to other millets. *Food Chemistry*, 92:177– 182.

- Hodge J E and Hofreiter B T (1962). In: *Methods in carbohydrates chemistry*, (Eds. Whistler, R.L. and Be Miller, J.N.), Academic Press, New York.
- Hodzic Z, Pasalic H, Memisevic A, Sravobic M, Saletovic M and Poljakovic M (2009). The Influence of total phenols content on antioxidant capacity in the whole grain extracts, *European Journal of Scientific Research*, 28:471-477.
- Hosseinian F S, Muir A D, Westcott N D and Krol E S (2006). Antioxidant capacity of flaxseed lignans in two model systems, *Journal of American oil Chemists Society*, 83:835-840.
- Hotz C and Gibson R S (2007). Traditional food-processing and preparation practices to enhance the bioavailability of micronutrients in plant-based diets. *Journal of Nutrition*, 37:1097–100.
- Hu F B (2002). Dietary pattern analysis: a new direction in nutritional epidemiology. *Current Opin Lipidology*. 13:3–9.
- Huang M T and Ferraro T (1992). Phenolics compounds in food and cancer prevention. In: Phenolic Compounds in Food and Their Effects on Health II, *ACS Symposium Series*, 507:8–34.
- Hulse J H, Laing E M and Pearson O E (1980). Sorghum and the millets: their composition and nutritive value, New York: *Academic Press*, 1–997.
- ICRISAT and FAO (1996). The world sorghum and millets economics, International crops research institute for the semi-arid tropics, Patancheru, India. *Food and Agriculture Organisation of the United Nations, Rome*, 31–53.
- Ilango S and Antony U (2014). Assessment of the microbiological quality of *koozh*, a fermented millet beverage. *African Journal of Microbiological Research*, 8: 308-312. in finger millet on grain and malt fungal load, and malt quality, *Food Chemistry*, 121: 443–449.
- Inyang C U and Zakari U M 2008. Effect of Germination and Fermentation of Pearl Millet on Proximate, Chemical and Sensory Properties of Instant “Fura”- A Nigerian. *Cereal Food. Pakistan Journal of Nutrition* 7: 9-12.
- Ismail A I, Chan K W, Moriod A A and Ismail M 2010. Phenolic content and antioxidant activity of cantaloupe (*Cucumis melo*) methanolic extracts, *Food Chemistry*, 119:643-647.
- Itagi, S Naik R and Yenagi N (2013). Versatile little millet therapeutic mix for diabetic and non diabetics, *Asian journal of science and technology*, 4: 33-35.
- Jain R K and Bal S (1997). Properties of pearl millet, *Journal of Agriculture Engineering Research*, 66:85–91.
- Jaybhaye R V, Pardeshi I L, Vengaiah P C and Srivastav P P (2014). Processing and Technology for Millet Based Food Products: A Review. *Journal of Ready to Eat Food* 2:32-48.
- Jenkins D J A, Wolever T M S and Leeds A R (1978). Dietary fibres, fibre analogues and glucose tolerance: importance of viscosity, *British Medical Journal*, 1:392-394.

- Kamara M T, Zhu K, Amadou I, Tarawalie F and Zhou H (2009). Functionality, *in vitro* digestibility and physicochemical properties of two varieties of defatted foxtail millet protein concentrates, *International Journal of Molecular Sciences*, 10: 5224–5238.
- Kamara M T, Amadou I, Tarawalie F and Zhou H (2010). Effect of enzymatic hydrolysis on the functional properties of foxtail millet (*Setaria italica* L.) proteins, *International Journal of Food Science and Technology*, 45: 1175–1183.
- Kamaraddi V and Shanthakumar G (2003). Effect of incorporation of small millet flour to wheat flour on chemical, rheological and bread characteristics. In: *Recent Trends in Millet Processing and Utilization*, CCS Hisar Agril, Univ, Hisar, India, 74-81.
- Kamatar M Y, Hemalatha S, Meghana D R, Talawar S and Naik R K (2013). Evaluation of little millet (*Panicum sumatrense*) land races for cooking and nutritional composition, 2: 7-11.
- Kang R K, Jain R and Mridula D (2008). Impact of indigenous fiber rich premix supplementation on blood glucose levels in diabetics, *American Journal of Food Technology*, 3:50–55.
- Kayodé A P P (2006). Diversity, Users' Perception and Food Processing of Sorghum: Implications for Dietary Iron and Zinc Supply. Ph.D. Thesis, Wageningen Univ., Netherlands, Wageningen, 151.
- Kearney J (2010). Food consumption trends and drivers. Philips Transport Resreach Society B, 365:2793–2807.
- Khetarpaul N (2003). Improvement of nutritional value of pearl millet by fermentation and utilization of the fermented products. In: *Recent Trends in Millet Processing and Utilization*, CCS Hisar Agril. Univ., Hisar, India, 67-73.
- Khetarpaul N and Chauhan B M (1991). Effect of natural fermentation on phytate and polyphenolic content and *in vitro* digestibility of starch and protein of pearl millet (*Pennisetum typhoideum*), *Journal of the Science for Food and Agricultural Reserach*, 55: 189- 195.
- King R D and Puwastien P (1987). Effect of germination on the proximate composition and nutritional quality of winged bean. *Journal of Food Science*, 53: 106-108.
- Kotagi K, Chimmad B, Naik R and kamatar M Y (2013). Nutrient enrichment of little millet (*Panicum miliare*) flakes with garden cress seeds, *International journal of food and nutritional sciences*, 2. 8-16.
- Kumar A and Chauhan B M (2006). Effect of phytic acid on protein digestibility (*in vitro*) and HCL extractability of minerals in pearl millet sprouts, *Chemistry* 70: 504-506.
- Kushi L H, Meyer K A and Jacob D R (1999). Cereal, legumes and chronic disease risk reduction; Evidence from epidemiological studies, *American Journal of Clinical Nutrition*, 70: 451- 458.
- Laberge D E MacGregor A W and Meredith W O S (1973). Changes in the free sugar content of barley kernels during maturation, *Journal of Institutional Brewing*. 79:471–477.

- Lasekan O O (1996). Effect of germination on alphaamylase activities and rheological properties of sorghum (*Sorghum bicolor*) and acha (*Digitaria exilis*) grains, *Journal of Food Science and Technology*, 33: 329-331.
- Leder I (2004). Sorghum and millets, In *Cultivated plants, Primarily as Food Sources*, (Ed. G.Fuleky) *Encyclopedia of Life Support System, EOLSS Publishers, Oxford*. 7-15.
- Lehmann U and Robin F (2007). Slowly digestible starch its structure and health implications: A review, *Trends in Food Science and Technology*, 18: 346-355.
- Liang S, Yang G and Ma Y (2010). Chemical characteristics and fatty acid profile of foxtail millet bran oil, *Journal of the American Oil Chemists' Society*, 87: 63– 67.
- Lowry O H, Resenbrough N J Ferur A L and Randall R J (1951). Protein measurement with Folin phenol reagent, *Journal of Biological Chemistry*, 193: 265–275.
- Maha A, Ali M, Tinay A H and Abdalla A H (2003). Effect of fermentation on the in vitro protein digestibility of pearl millet, *Food Chemistry*, 80: 51-54.
- Mahajan P V and Chattopadhyay P K (2000). Development of a chemically leavened
- Makuru S Z (1992). Traditional Technologies in small grain processing. In : Gomez, M.I, Housse, L.R. Rooney, L.W and Dendy, D.A.V (Eds.). *Utilization of sorghum and millets*, ICRISAT Patancheru, India, 47-56.
- Mal B, Padulosi S and Ravi S B (2010). *Minor millets in South Asia: learnings from IFAD-NUS Project in India and Nepal*. Maccaresse, Rome, Italy: Bioversity Intl and Chennai, India: M.S. Swaminathan Research Foundation. 1–185.
- Malick C P and Singh M B (1980). In *plant enzymology and histoenzymology*, *Kalyani Publishers, New Delhi*, 286.
- Malik M, Singh U and Dahiya S (2002). Nutrient composition of pearl millet as influenced by genotypes and cooking methods. *Journal of Food Science and Technology*, 39:463–468.
- Malleshi N G (2014). Post-harvest processing of millets for value addition. <http://isites.harvard.edu/fs/docs/icb.topic868074.>, cited on 21.07.2014.
- Malleshi, N G and Desikachar H S R (1986B). Nutritive value of malted millet flours. *Plant Foods and Human Nutrition*, 36:191-196.
- Mani U V, Prabhu B M, Damle S S and Mani I (1993). Glycemic Index of some commonly consumed foods in Western India, *Asia Pacific Journal of Clinical Nutrition*, 2: 111-114.
- Maqbool S B Devi P and Sticklen M (2007). Biotechnology: genetic improvement of sorghum (*Sorghum bicolor*). *In vitro Cell Developmental Biology- Plant*, 37: 504-515.
- Marero L M, Payumo EM, Librando E C, Lainez W, M D Gopez and Homma S (1989). Technology of weaning food formulations prepared from germinated cereals and legumes *J. Food. Sci.*, 53: 1391-13395.
- Mathanghi S K and Sudha K (2012). Functional and phytochemical properties of finger millet (*eleusine coracana*) for health, *International journal of pharmaceutical, chemical and biological sciences*, 2: 431-438.

- Mishra V, Yadav N, Pandey S and Puranik V (2014). Bioactive components and nutritional evaluation of underutilized cereals. *Annals of Phytomedicine* 3: 46-49.
- Misra H P and Fridovich I (1972). The role of superoxide anion in the auto-oxidation of epinephrine and a simple assay for superoxide dismutase, *Journal of Biological Chemistry*, 247: 3170-3175.
- Mohamed E A, Ahmed I A M, Yagoub A E A and Babiker E E (2010b). Effects of radiation process on total protein and amino acids composition of raw and processed pearl millet flour during storage, *International Journal of Food and Technology*, 45: 906–912.
- Mohankumar and Vaishnavi R I (2012). Nutrient and antioxidant analysis of raw and processed minor millets Jemima Beryl, *Food Science* 52: 11279-11282.
- Murali A and Kapoor R (2003). Effect of natural and pure culture fermentation of finger millet on zinc availability as predicted from HCL-extractability and molar ratios. *Journal of Food Science and Technology*, 40: 112-114.
- Nambiar V S, Dhaduk J J, Sareen N, Shahu T and Desai R (2011). Potential Functional Implications of Pearl millet (*Pennisetum glaucum*) in Health and Disease, *Journal of applied pharmaceutical science*, 01: 62-67.
- National Health and Medical Research Council (2003). Dietary guidelines for Australian adults. Endorsed 10 April 2003. Commonwealth of Australia: Canberra.
- Nehir E S and Simsek S (2012). Food technological applications for optimal nutrition: An Overview of opportunities for the Food Industry, *Comprehensive Reviews in Food Science and Food Safety*, 11: 1-11.
- NIN (2003). Nutritive value of Indian Foods, Ed Gopalan and Deosthale, National Institute of Nutrition, Hyderabad.
- Nirmala M, Subba Rao M V S S T and Muralikrishna G (2000). Carbohydrates and their degrading enzymes from native and malted finger millet (Ragi, *Eleusine coracana*, Indaf-15), *Food Chemistry*, 69: 175-180.
- Nonogaki H, Bassel G W and Bewley J W (2010). Germination-still a mystery. *Plant Science*, 02-10.
- Obilana A O, Odhav B and Jideani V A (2014). Functional and physical properties of instant beverage powder made from two different varieties of pearl millet, *Journal Food Nutrition Research*, 2: 250-257.
- Odusola K B, Ilesanmi F F, Akinloye O.A. Assessment of nutritional composition and antioxidant ability of pearl millet (*Pennisetum glaucum*). *American Journal of Research Communication*, 2013, 1: 262-272.
- Opoku A R, Ohenhen S A and Ejiofor N (1981). Nutrient composition of millet (*Pennisetum typhoides*) grains and malt. *Journal of Agriculture and Food Chemistry*. 1981; 29: 1247-1248.
- Oshodi A A, Ogungbenle H N and Oladimeji M O (1999). Chemical composition, nutritionally valuable minerals and functional properties of Bennis seed, pearl millet and quinoa flours, *International Journal of Food Science and Nutrition*, 50: 325 – 331.

- Padmanabhan P and Jangles D (2012). Evaluation of DPPH Radical Scvanging Activity and Reducing Power of Four Selected Medicinal Plants and Their Combinations, *International Journal of Pharmaceutical Science and Drug Research* , 4 :143-146.
- Pande A, Singh S, Samad J, Saurabh, K and Haider Z A (2015). Studies on potential of finger millet (*eleusinecoracacnagaertn. l.*) amylases for industrial applications, *International journal of biotechnology*. 4: 20-29.
- Parameswaran K and Sadasivam S (1994). Changes in the carbohydrates and nitrogenous components during germination of proso millet (*Panicum miliaceum*). *Plant Foods and Human Nutrition*, 45:97–102.
- Patel M M and Rao V (1996). Influence of untreated, heat treated and germinated black flours on biscuit making quality of wheat flour, *Journal of Food Science and Technology*, 33: 53-56.
- Pradeep P M and Sreerama Y N (2015). Impact of processing of the phenolic profiles of small millets:Evaluation of their antioxidant and enzyme inhibitory properties associated with hyperglycemia, *Food Chemistry*, 169:455-463.
- Prashant S H, Namakkal S R and Chandra T S (2005). Effect of the antioxidant properties of millet species on oxidative stress and glycemic status in alloxan-induced rats, *Nutrition Research*. 25: 1109–1120.
- Punia D, Dalal A and Sindhu S (2003). Nutritional evaluation of kangini (*Setari italica*): An under utilised millet and sensory evaluation of value added products from kangini. *In: Recent Trends in Millet Processing and Utilization, CCS Hisar Agril. Univ., Hisar, India*, pp: 32-37.
- Rajasekaran N S, Nithya M, Rose C and Chandra T S (2004). The effect of finger millet feeding on the early responses during the process of wound healing in diabetic rats, *Biochemistry Biophysics Acta*. 1689:190–201.
- Rao B R, Kumar M H, Nagasampige H and Ravikiran M (2011). Evaluation of nutraceutical properties of selected small millets, *Journal of Pharmacy and Bioallied Sciences*, 3:277-279.
- Reddy K P, Subhani, S M, Khan P A and Kumar K B (1995). Effect of light and benzyl adenine on dark-treated growing rice leaves, II changes in peroxidase activity, *Plant cell Physiology*, 24: 987-994.
- Roe J H and Kuether A (1953). The determination of ascorbic acid in whole blood and urine through 2, 4-dinitrophenyl hydrazine derivative of dehydro ascorbic acid, *Journal of Biological Chemistry*, 147: 399-404.
- Rupa U, Kasturiba B, Naik R, Malagi U, Shanthakumar G, Hemalatha S and Mirajkar K Physico-chemical and functional properties of little millet genotypes, *Karnataka Journal of Agriculture and Science*, 26 : (539-542).
- Seetharam A and Ravikumar R L (1994). Blast resistance in finger millet— its inheritance and biochemical nature. *In: Riley K W, Gupta S C, Seetharamn A and Mushonga J N (eds) Advances in small millets. International Science Publisher, New York*, 449–465.

- Seetharama N and Rao B D (2004). Sustaining nutritional security, *The Hindu, Survey of Indian Agriculture*, 37-38.
- Seth D and Rajamanickam G (2012). Development of extruded snacks using soy, sorghum, millet and rice blend – A response surface methodology approach, *International Journal of Food Science and Technology*, 47: 1526-1531.
- Sharma A and Kapoor A C (1996). Levels of antinutritional factors in pearl millet as affected by processing treatments and various types of fermentation, *Plant Foods and Human Nutrition*, 49: 241-252.
- Shashi B K, Sharan S, Hittalamani S, Shankar A G and Nagarathna T K (2007). Micronutrient composition, antimicronutrient factors and bioaccessibility of iron in different finger millet (*Eleusine coracana*) genotype, *Karnataka Journal Agricultural Science*, 20:583-585.
- Shobana S, Sreerama Y N and Malleshi N G (2009). Composition and enzyme inhibitory properties of finger millet (*Eleusine coracana* L.) seed coat phenolics: mode of inhibition of α -glucosidase and pancreatic amylase. *Food Chemistry*, 115:1268–1273.
- Singh A and Hathan B S (2014). Comparative Characterization of Foxtail Millet, Physico-Chemical Approach for its Suitability to Celiacs, *Journal of Food Processing Technology*, 5: 382.
- Singh D, Patel A, Tiwari K and Singh M (2008). Extrusion characteristics of green gram broken and sawan (Barnyard millet) blends for the preparation of extruded snack food. Proceedings of the 42nd ISAE Convention held at CIAE, Bhopal.
- Singh K P, Mishra A, Mishra H N (2012). Fuzzy analysis of sensory attributes of bread prepared from millet-based composite flours. *LWT, Food Science and Technology*, 48:276–82.
- Singh N, Meenu G, Sekhar A and Abraham J (2015). Evaluation of antimicrobial and anticancer properties of finger millet (*Eleusine coracana*) and pearl millet (*Pennisetum glaucum*) extracts, *The Pharmaceutical Innovation Journal*, 3: 82-86.
- Singh P and Raghuvanshi R S (2012). Finger millet for food and nutritional security. *African Journal of Food Science*, 6:77–84.
- Singh P, Singh G, Srivastava S and Agarwal P (2005). Physico-chemical characteristics of wheat flour and millet flour blends, *Journal of Food Science and Technology*, 42: 340-343.
- Srinivasahan V and Durairaj B (2009). Antioxidant and free radical scavenging effect of *Morinda citrifolia* fruit Extract, *International journal of pharmacy and pharmaceutical sciences*, 6: 55-59.
- Sripriya G, Antony U and Chandra T S (1996b). Changes in carbohydrate, free amino acids, organic acids, phytate and HCL extractability of minerals during germination and fermentation of finger millet (*Eleusine coracana*), *Food Chemistry*, 58: 345- 350.
- Sripriya G, Chandrasekharan K, Murthy V S and Chandra T S (1996). ESR spectroscopic studies on free radical quenching action of finger millet (*Eleusine coracana*), *Food Chemistry*, 57: 537-540.

- Srivastava R and Nahar A (2014). Retention of nutrients of pearl millet using conventional and solar cooking, *African Journal of Food Science*, 8:216-224.
- Srivastava S, Dhyani M and Singh G (2003). Popping characteristics of Barnyard and foxtail millet and their use in preparation of sweets. *In: Recent Trends in Millet Processing and Utilization, Hisar, India: Chaudhary Charan Singh Hisar Agril. University*, 38-40.
- Steiner T, Mosenthin R, Zimmermann B, Greiner R and Roth S (2007). Distribution of total phosphorus, phytate phosphorus and phytase activity in legume seeds, cereals and cereal by-products as influenced by harvest year and cultivar, *Animal Feed Science and Technology*, 133:320-334.
- Suda M, Watanabe T, Kobayashi M and Matsuda K (1986). Changes in starch content and related enzyme activities during the growth of germinating soybeans. *Agricultural and Biological Chemistry*. 50: 3195-3196.
- Sudhadevi G, Palanimuthu V, Arunkumar H S, Arunkumar P and Naveen Kumar D B (2013). Processing, packaging and storage of pasta from proso millet, *International Journal Agricultural Engineering*,6: 151-156.
- Suhasini A W, Malleshi N and Nahrung G (1994). *Journal of food science and Technology*. 38: 568-577.
- Suma P F and Urooj A (2012). Antioxidant activity of extracts from foxtail millet (*Setaria italica*) *J Food Sci Technol Journal of food science and technology* 49:500–504.
- Surekha N, Rohini Devi and Naik RS (2013). Development of value added low glycemic index barnyard millet (*echinochloa frumentacea* link) noodles, *International Journal Food and Nutritional Science*,2: 20-24.
- Taylor J R N (2004). Millet: pearl in encyclopaedia in grain science, Ed. by Wrigley C, Corke H and Walker CE, Elsevier, London, 2: 253–261.
- Taylor J R N, Barrion S C and Rooney L W (2010). Pearl millet-New developments in ancient food grain, *Cereal Foods World*, 55:16-19.
- Taylor J R, Schober T J and Bean S C (2004). Novel and non food uses for sorghum and millets. *Journal of Cereal Science*, 44: 252-271.
- Thompson LV (1993). Potential health benefits and problems associated with antinutrients in foods, *Food Research International journal*, (26)131–149.
- Tovey F I (1994). Diet and duodenal ulcer, *Journal of gastroent hepatology*, 9: 177-185.
- Truswell A S (2002). Cereal grain and coronary heart disease. *European Journal of Clinical Nutrition*, 56: 1–4.
- Tsaio C Y Dalby A and Jones R A (1975). Lysine and tryptophan increase during germination of maize seed, *Cereal Chemistry*, 52: 356-358.
- Ushakumari S R, Shrikantan L and Malleshi N G (2004). The functional properties of popped, flaked, extruded and roller dried foxtail millet (*Setaria italica*), *International Journal of Food Science and Technology*, 39: 907-915.

- Vanisha S, Nambiar, JJ, Sareen D N, Shahu T and Desai R (2011). Potential Functional Implications of Pearl millet (*Pennisetum glaucum*) in Health and Disease, *Journal of Applied Pharmaceutical Science*, 1: 62-67.
- Varsha V, Urooj A and Malleshi N G (2008). Antimicrobial and antioxidative studies of polyphenol extracted from milled fractions of finger millet (*Eleusine coracana*), *Food chemistry* (Online).
- Veena B (2003). Nutritional, functional and utilization studies on barnyard millet. *M. Sc. Thesis, University of Agricultural Sciences, Dharwad (Karnataka), India.*
- Veena B (2003). Nutritional, functional and utilization studies on barnyard millet. *M. Sc. Thesis, University of Agricultural Sciences, Dharwad (Karnataka), India.*
- Verma V and Patel S (2013). Value added products from nutri-cereals: Finger millet (*Eleusine coracana*), *Emirates Journal Food Agriculture*, 25: 169-176.
- Vidal-Valverde C, Frias J, Sierra I, Blazquez I, Lambein F and Kuo Y (2002). New functional legumefoods by germination: effect on the nutritive value of beans, lentils and peas. *European Food Research and Technology*, 215: 472-477.
- Vidyavati H, Begum M J, Vijayakumari J, Gokaki S and Begum S (2004). Utilization of finger millet in the preparation of papad. *Journal of Food Science and Technology*, 41: 379-382.
- Von Holdt M M and Brand J C (1960). Kaffircorn malting and brewing studies. VII. Changes in the carbohydrates of kaffircorn during malting, *Journal of Science Food and Agriculture*. 11:467–471.
- Wankhede D B, Shehnaj A and Raghavendra Rao M R(1979).Carbohydrate composition of finger millet (*Eleusine coracana*) and foxtail millet (*Setaria italica*), 28: 293-303.
- Welch R M (2005). Biotechnology, biofortification, and global health, *Food and Nutrition Bulletin*, 26:419- 421.
- WHO (1998). Complementary feeding of young children in developing countries. *A review of current scientific knowledge*, Geneva, 133-134.
- Woolard G R, Rathbone E B and Novellie L (1976b).Structural studies on a glucuronoarabinoxylan from the husk of Sorghum grain, *Carbohydrate Research*. 51:239–247.
- Woolard G R, Novellie L and Van der Walt I J (1976a). Note on the isolation of sorghum husk polysaccharides and fractionation of hemicelluloses, *British Cereal Chemistry*. 53:601–608.
- Xue Y Y, Li P and Lin Q B (2008). Research evolution on chemical component and physical character of foxtail millet, *Journal of the Chinese Cereals and Oils Association*, 22: 51–56.
- Yenagi N, Joshi R, Byadgi S and Josna B (2013). A hand book for school children: Importance of Millets in Daily Diets for Food and Nutrition Security, *University of Agricultural Sciences, Dharwad, India*, 1-24.

- Zhishen J, Mengcheng A and Jianming W (1999). Determination of flavonoids contents in mulberry and their scavenging effects on superoxide radicals, *Food Chemistry*, 64: 555-559.
- Zuzana S, Edita G and Ernest S (2009). Chemical composition and nutritional quality of wheat grain, *Acta Chimica Slovaca*, 2:115- 138.
- www.icrisat.org.