

Title:	An improved process of making coated high-protein breakfast cereals and snacks
Abstract:	<p>The present invention provides a process of making coated high-protein ready-to-eat cost-effective and nutritious breakfast cereals and snacks useful as health foods. In an embodiment of the process, extrusion cooking of a blend of corn (to obtain a expanded, low density product), defatted soyabean flour (to obtain high protein content at a low cost) and hydrolysed defatted soybean flour (to develop crispness in the product and aid in digestion) in a single- or twin-screw extruder with appropriate processing conditions, followed by toasting (to develop additional crispness) in a rotating hot surface, and finally coating with a sweet (honey and powdered sugar) tasting material(s) at an elevated temperature (to reduce the viscosity of honey and to remove the moisture from same) or coating with molten hydrogenated fat (to hold} the fine spice powders on the surface of the product, to increase the shelf-life compared to application of oil and to provide a glossy appearance to the product) - spice powders (to make the product attractive in colour and taste) and added minerals and vitamins, permitted colours and preservatives (if needed) employing a rotary pan coating equipment to obtain the final coated product (sweet/salty or sull-spicy) having less than 4% moisture content, low in cost and possess adequate shelf-life to be used as a health food and in nutritional intervention programmes.</p>