

<b>Title:</b>	A process for preparation of ready-to-eat puffed (expanded) product from minor cereals
<b>Abstract:</b>	<p>The minor cereals are nutritionally superior to other cereals and are underutilized because of non-availability of processing technologies to utilize them for other food purposes like ready-to-eat products. The present invention deals with the utilization of these minor cereals in a ready-to-eat expanded form by adopting a natural and convenient method to alter the endosperm texture and making the grains to expand to their full capacity. This method improved the expansion volume, color/appearance and texture of the products significantly and also the original shape of the grains was retained. There was an improvement in carbohydrate digestibility and the total sugar content of the products. These products could be used as ready-to-eat breakfast cereals, snacks and as constituents in health food formulations and also as adjuncts in soup and confectioneries.</p>