

<b>Title:</b>	A process for the preparation of heat resistant seeds
<b>Abstract:</b>	<p>The present invention relates to a process for the preparation of heat resistant seeds that are resistant to heat when exposed to high temperatures like baking, frying or roasting (20 - 250°C). Several seeds like sesame, poppy, watermelon, cucumber seeds are added to or sprinkled over buns, bread and confectionery items to make the product more appealing or tasty. The high temperatures of processing result in the browning of seeds, which make the product less appealing. Dehulled sesame seed finds application in the preparation of candies, confections, bakery products and other traditional foods. Sesame seed is also used directly in a variety of confectioneries and bakery products. For this purpose, the seed has to be dehulled. The dehulled seed is white in color and is sprinkled on the products like buns after proofing and before baking.</p>