

Title: An improved process for the popping of coarse cereal grains

This invention relates to an improved process for the popping of coarse cereal grains. Sorghum and millet grains are consumed in many forms and preparation of snack products is one such form. The process eliminates the critical moisture content adjustments which is very important to achieve the maximum expansion volume, which also depends on the variety. The process further enhances the popping quality of sorghum and millet grains with good popping quality by increasing the expansion volume further. Novelty and inventive steps of this invention lie in the fact that the process developed utilizes simple steaming of the grains and immediate popping of the grains in hot sand/salt. Sorghum or millet grains with no popping ability can be popped and also grains with good popping ability can yield even higher expansion volume.