

**Title:** A process for the extraction of amylase rich fraction from malted cereals

The present innovation deals with obtaining maximum amylase activity in ragi as well as cereal malts which can be used for improving the dough characteristics of hypo-diastatic flours for various wheat based product preparation. Ragi as well as cereal malts are used in India to prepare infant, geriatric and health foods in addition to their usage in brewing and baking industries.