Title:	A process for the preparation of infant food
Abstract:	A new process for preparation of an infant food based on cereal malts and bovine milk was developed. The process involves blending refined malt flours from finger millet and barley in 3:1 proportion, predigesting the malt blend by cooking in water and mixing the same with pasteurized milk, disaccharides such as cane sugar, vegetable oil such as soy oil, emulsifier, buffer salts, vitamins and minerals and concentrating the homogenized mix about 27" Hg of pressure and 40°C temperature to about 40° brix. The concentrate is spray dried in a spray drier at 150°C inlet and 90°C chamber temperature to prepare the infant food. The food thus prepared is of amorphous powder with cream colour with highly accepted taste and aroma. One hundred gram of the dry food contains about 15 g protein, 24 g fat and 54 g carbohydrates and provides 490 Kcal of energy. One feed of about 120 ml of the milk prepared by reconstituting the food in water to milk consistency provides 2.5g protein and 85 Kcal. Controlled feeding trials on the infants (n=10) on the formula indicated good acceptability, tolerance, favourable immuno-modulatory characteristics and normal growth promoting qualities. The food was produced on industrial scale (500 kg batch) availing facilities at a product dairy. The production cost of the formula works out to be Rs. 80 or US $ 2 per kg.