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| **Title:** | A process for the preparation of semolina from pearl millet with enhanced shelf life |
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| **Abstract:** | The process of producing semolina from pearl millet grains has been developed which utilizes the use of tartaric acid at very low concentration of 0.01 N to 0.1 N during soaking in water having a temperature of 70-75°C, and later steaming the soaked grains at atmospheric pressure for 10-15 minutes, thus avoiding complicated milling systems. The processed grains are now suitable to be converted to semolina which is hitherto not available. The semolina thus obtained had an improved colour, cooking quality and shelf life almost similar to semolina obtained from wheat / rice and can replace rice or wheat in ready mix formulations for Indian traditional foods. |