

PROCESSED PRODUCTS

Multigrain weaning mix

Name of the Institute	Brief Description	Photographs
KVK Vaishali ICAR- ATARI Patna	Processing and formulation of germinated weaning food from locally available grains like Wheat, Maize, Ragi and Moong were washed separately soaked in potable water for overnight. The remaining water was drained out and soaked grains were tied in wet muslin cloth separately and allowed for 24 hours for germination at room temperature. After 24 hours, the germinated Wheat, Maize, Ragi and Moong were rinsed with potable water and then dried at 55-60o C. Then, sprouted grains were roasted separately under low flame (70-80o C) to give a pleasant flavour and the roasted samples of Wheat, Maize, Ragi and Moong were into fine powder in an electric grinder and sieved by 80-100 mesh and then stored in plastic containers for further use. The developed multigrain weaning mix is low-cost product (price Rs.5 per 100 gm) as compared to commercial food Cerelac. Technology transferred to Director ICDS, govt. of Bihar under ICDS Project-Supplementary programs for malnourished children of district.	 

