

PROCESSED PRODUCTS

Nutrient-dense Ragi Ladoo

Name of the Institute	Brief Description	Photographs
KVK Ranchi ICAR-ATARI Patna	Nutrition dense food is the current interest of the society due to the increase in disease condition and changes in life style in present generations. Development of nutrient dense Ragi laddoo was done by processing ragi (finger millet) with other ingredients such as sugar, ghee, and nuts (optional) into various combining. Three trails were undertaken to standardize Nutrient dense ragi laddoo. The product was evaluated by the sensory evaluation technique with the selected panel members. The five-point hedonic scale was used for the development of score card for various sensory characteristic like appearance, taste, color, texture, flavor and overall acceptability. KVK Ranchi provided training technical support for marketing of ragi to how to facilitate the production in the market.	 