



TRAINING PROGRAM

Processing of Millets & Alternate Grain Foods

21 - 25 November 2022

9:30 AM - 5:30 PM

Division of Food Science and PHT, ICAR-IARI, New Delhi-110012



Nutritive value & usage
of alternate food grains



Technological insights of
Millets & Pseudocereals



Participation Certificate

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Millets and Pseudocereals are alternate sources of food which are considered nutritionally superior to conventional grains in terms of nutrients, functional compounds and dietary fibre. Over the past few years, diversity in diets has been stressed upon to overcome the modern lifestyle disorders. Besides being nutritious, these millets and pseudocereals can grow in arid climates and are much more climate and disease resilient. These therefore provide us the benefit of lower inputs and chemical load in food crops resulting from use of fertilisers and pesticides.

Thus, this training programme shall strive to impart knowledge on nutritional and technological aspects of alternate grain foods like major and minor millets and pseudocereals (buckwheat, quinoa, grain amaranth) to enable their incorporation in conventional foods. Developments in the processing of pearl millet, finger millet and sorghum have been phenomenal at laboratory scale but the adoption and success in the small scale processing sector is still lagging behind. Besides these major millets, minor millets like kodo, little millet, proso millet, barnyard millet and soybean products shall be introduced to the trainees. Value added products from these shall be demonstrated through hands-on training in the laboratory. Trainees will be exposed to various aspects of labelling, packaging and certification norms of FSSAI. Knowledge on potential funding agencies and business development and promotion aspects shall also be imparted.

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Deadline: 20 November 2022