

# Effect of *Ragi* (*Eleusine coracana*) for the development of value added products and their nutritional implication

■ MANVI RASTOGI AND MAMTA JOSHI

Received: 21.11.2014; Revised: 01.03.2015; Accepted: 11.03.2015

■ **ABSTRACT :** The paper is an extension of minor research project titled effect of *Ragi* (*Eleusine coracana*) for the development of value added products and their nutritional implication. The present study was carried out to utilize, develop and evaluate value added products of underutilized grains like *Ragi* for their sensory characteristics. The products which Uttam, with in the ratio of 75 per cent semolina and 25 per cent *Ragi* flour. Cutlets, with in the ratio of 60 per cent potato, 15 per cent bread and 25 per cent *Ragi*, 60 per cent bread. Disco wheel with in the ratio of 60 per cent bread, 15 per cent vegetables and 25 per cent of *Ragi*, respectively. All the products were found acceptable by the panel of judges. It is concluded that all the four products viz., uttpam, cutlets, disco wheel, were acceptable in terms of colour, flavour wise uttpam, Disco wheel (90 %) liked very much as cutlets (75 %) liked moderately. Over all acceptability of uttpam, disco wheel were high whereas cutlets was least acceptable. So, incorporation of *Ragi* flour into existing dietary pattern is very beneficial because of its therapeutic benefits.

■ **KEY WORDS:** *Ragi*, Cereals, Value added, Nutritional implication

■ **HOW TO CITE THIS PAPER :** Rastogi, Manvi and Joshi, Mamta (2015). Effect of *Ragi* (*Eleusine coracana*) for the development of value added products and their nutritional implication. *Asian J. Home Sci.*, 10 (1) : 1-5.

See end of the paper for authors' affiliations

MANVI RASTOGI  
Department of Home Science,  
Teerthanker Mahaveer  
University, MORADABAD (U.P.)  
INDIA