

Click [www.researchjournal.co.in/online/subdetail.html](http://www.researchjournal.co.in/online/subdetail.html) to purchase.

A CASE STUDY

Research Journal of Animal Husbandry and Dairy Science

⇒ e ISSN-2231-6442

Volume 5 | Issue 2 | December, 2014 | 151-153

■ DOI: 10.15740/HAS/RJAHDS/5.2/151-153



Visit us: [www.researchjournal.co.in](http://www.researchjournal.co.in)

## Milling quality of raw and parboiled *Kodo* (*Paspalum scorbiculatum* L.) by various hand grinders

A.K. AGRAWAL, A. VERMA, C. SAHU AND GEETESH SINHA

**ABSTRACT :** *Kodo*, a neglected but useful grain, holds promise for future food security. *Kodo* is nutritionally comparable with other cereals and in some respect superior to rice and wheat. In India, it is mainly consumed by tribal people, who dehusk it by hand pounding. In the present investigation milling quality of raw as well as parboiled *Kodo* were determined. The *Kodo* grains were parboiled by soaking grain at 50°C for 3 h, then steamed for 15 min. followed by shed drying for 24 h. *Kodo* millet was dehusked using hand grinders to assess the maximum possible value of milling parameters. Three types of hand grinders namely dried mud, Plaster of Paris (POP) and cement were used. In the preliminary experiment POP hand grinders was found totally unsuitable for milling of *Kodo* because grains were severely damaged and mixing of POP powder. Raw and parboiled *Kodo* grains were dehusked on dried mud and cement hand grinders in two passes. With dried mud grinder head yield and milling efficiency of raw *Kodo* samples were found 84.8 per cent and 70.07 per cent while parboiled *Kodo* sample had shown 98.79 per cent and 96.03 per cent. Similarly with cement grinder head yield and milling efficiency of raw *Kodo* samples were found 13.72 per cent and 41.45 per cent while parboiled *Kodo* sample had shown 84.14 per cent and 84.0 per cent.

**KEY WORDS :** Grinding, Hand grinder, Millets, Raw *Kodo*, Parboiled *Kodo*

**HOW TO CITE THIS PAPER :** Agrawal, A.K., Verma, A., Sahu, C. and Sinha, Geetesh (2014). Milling quality of raw and parboiled *Kodo* (*Paspalum scorbiculatum* L.) by various hand grinders. *Res. J. Animal Hus. & Dairy Sci.*, 5(2) : 151-153.

---

### MEMBERS OF RESEARCH FORUM

---

**Address for correspondence :**

A.K. Agrawal, Department of Dairy Engineering, College of Dairy Technology,  
RAIPUR (C.G.) INDIA  
Email : [akagrwal.raipur@gmail.com](mailto:akagrwal.raipur@gmail.com)

**Associated Authors' :**

A. Verma and Geetesh Sinha, Department of Agricultural Processing and Food  
Engineering, Faculty of Agricultural Engineering, RAIPUR (C.G.) INDIA

C. Sahu, Department of Dairy Engineering, College of Dairy Technology,  
Chhattisgarh Kamdhenu Vishwavidyalaya, RAIPUR (C.G.) INDIA

---