CONTENTS

Lists of tables iii
List of figures v
List of plates vi
List of symbols and abbreviations vii

1. INTRODUCTION 1

2. REVIEW OF LITERATURE 6

2.1 Millet production 6
2.2 Pulse production 6
2.3 Nutritional aspects of millets 6
2.4 Nutritional aspects of pulses 7
2.5 General aspects of extrusion technology 10
2.6 Extrusion cooking raw materials 11
2.7 Expansion ratios of extrudates 14
2.8 Extrusion cooking and nutrient availability 18
2.9 Extrusion cooking and anti nutritional factors 21
2.10 Extrusion cooking processing variables and extrudate characteristics 22
2.11 Behaviour of starch during extrusion cooking 30
2.12 Applications of response surface methodology 32
2.13 Conclusions 35

3. MATERIALS AND METHODS 37

3.1 Materials 37
3.2 Selection of the input parameters 38