

III. TECHNOLOGIES

1. Sorghum Composite biscuits



1. SORGHUM COMPOSITE BISCUITS

Details of Technology

- Sorghum contains more energy, protein, fat, and fiber compared to rice
- The optimized sorghum biscuits ingredients used in the preparation are refined wheat flour (45%) sorghum flour (50 %), defatted soy flour (5%) fat (30%), sugar (10%), baking powder (0.5%), flavour (0.5%) and require amount of water
- Sorghum chilly biscuits - refined wheat flour (45%) sorghum flour (50%), defatted soy flour (5%) fat (30%), sugar (5%), salt (0.3%), chilly paste (10%), baking powder (0.5%), flavour (0.5%) and require amount of water
- Sorghum salt biscuits - refined wheat flour (45%) sorghum flour (50%), defatted soy flour (5%) fat (30%), sugar (5%), salt (0.3%), baking powder (0.5%), flavour (0.5%) and require amount of water

Benefits

- Suitable for diabetic patients as sorghum has a Low glycemic index
- Popularization of the composite biscuit will help in value addition for sorghum. It will increase the income of the sorghum growers, bakers and entrepreneurs and will improve the health profile

Economics

- Cost of production : Rs.10.50 / 100 gm