PHYSICO-CHEMICAL CHARACTERISTICS OF MILLET BASED COMPOSITE FLOUR

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Abstract: *Ragi* is considered to be ideal food for diabetic individuals due to its low sugar content. A composite flour utilizing *ragi* and wheat flour is is used to prepare composite flour ratio being 70:30 (Wheat: Finger millet). The composite flour contains fairly good amount protein (10.49%), ash (1.38%) and 251.724 (mg/ 100 g) calcium which shows that the product is nutritionally rich especially in terms of calcium and protein. The fat content (1.5%) is quite low. Therefore, it is also a low fat food which is also good for the peoples suffering from the obesity. For good human health the requirement of calcium and protein is 16:1 (mg: g). The calcium and protein ratio of the developed product is 23.99:1 which is quite higher than the recommended value and also its calcium contain is 251.724 mg/ 100 g. Therefore, it can be able to protect human body from calcium deficiency.

Keywords: Composite flour, ragi, physico-chemical characteristics

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