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(57) Abstract :
MILLET-BASED PROBIOTIC FUNCTIONAL FOOD PRODUCTS AND PREPARATION THEREOF The present invention relates to millet-based probiotic functional food products and processes for preparation thereof. The invention provides a Probiotic Millet Jelly (PMJ) comprising barnyard millet and a Probiotic Millet Spread (PMS) comprising kodo millet and soybean. The PMJ is prepared by processing and fermenting barnyard millet and incorporating the fermented millet into a jelly matrix. The PMS is prepared by processing and fermenting kodo millet, separately processing soybean, and blending the same to obtain a spreadable composition. The developed products exhibit distinct starch-digestibility characteristics, wherein PMJ shows a comparatively higher resistant starch fraction and PMS shows a comparatively higher slowly digestible starch fraction. The products further exhibit acceptable sensory characteristics and probiotic-associated microbial properties. FIG. 1

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