
EXPERIMENT 13 PREPARATION OF MILLET BASED DEEP FRIED SNACKS

Structure

- 13.1 Introduction
 - Objective
- 13.2 Experiment
 - Principle
 - Requirements
 - Procedure
 - Observations
 - Calculations
 - Results

13.1 INTRODUCTION

Crisp and deep fried products of various types are popular. In India and these are normally prepared from mixtures of legumes with rice or wheat flours. Flour prepared from pearled (refined) millet grains can be used as a replacement for rice or wheat flour making deep fried snacks like tengol, chakkali & khara sev.

Objective

- To study the textural/ quality of fried Chakli prepared from corn flour/refined ragi flour/any millet flour.

13.2 EXPERIMENT

13.2.1 Principle

Dough prepared from any flour, when comes in contact with oil, there is a textural change in the endosperm.

13.2.2 Requirements

Millet flour - refined

Steel Basin, Frying pan, Frying spoon, Colander

Food Weighing machine, Measuring cylinder

13.2.3 Procedure

Prepare Chakli as per the procedure give in the text for ragi Chakli and write the observations.

13.2.4 Observations

Weight of the sample W_1

Weight of fried Chakli W_2

Volume of fried Chakli V_C

Volume of oil taken for frying V_1

Volume of oil taken after frying V_2

Quality scores for texture of Chakli : Very crisp (5), Crisp (4), Fairly crisp (3)

13.2.5 Calculations

1. Chakli Yield (%) = $\frac{W2}{W1} \times 100$
2. Expansion Volume (ml/g) = $\frac{VC}{W1}$
3. Percent oil absorption = $\frac{V1 - V2}{V1} \times 100$

13.2.6 Result

Textural quality of Chakli prepared from millets.

