Scope of Investigation
This study on "The technology of handwa - a traditional cereal-pulse based food of Gujarat" was planned with the following scope of investigations:

1. To survey the typical Gujarati households with particular reference to their handwa consumption, preparation and storage practices.

2. To standardise handwa making technology with respect to baking conditions, mesh size of mix, moisture content of the batter and acidity of the fermented batter.

3. To characterise standard handwa for its gross composition and study its shelf-life at both room temperature and refrigerated conditions.

4. To study the effect of technology modification in handwa making with respect to the incorporation of wheat, millets, pulses, vegetables, using steaming cum baking operations, use of microwave and solar baking, and development of ready-to-bake handwa mixes.

5. To prepare handwas from the nutritionally balanced formulations for various target groups such as the adults, adolescents and the school age group children.