Effect of addition of ARF at graded levels (1-5% of total solids) and viscosity reduction

Effect of temperature on the activity of ARF.

Effect of period of germination on -
1. Elaboration of HCN
2. Distribution of HCN in vegetative portion and the grain
3. Effect of heat treatment on HCN content

Microbial quality of-
1. Ingredients used for the preparation of gruel
2. Effect of addition of ARF stored for 0-6 months on the microbial proteins of raw and cooked gruels.
3. Microbial quality of cooked gruels with and without ARF stored under ambient conditions for 0-8 hours

To study the effect of addition of oil and jaggery and/or salt on viscosity and viscosity reduction power of ARF

To compare the invitro starch digestibility of gruels with ARF versus gruels without ARF

SUMMARY & CONCLUSIONS
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APPENDICES