

NFSM Coarse Cereals

A Centrally Sponsored Scheme, 'National Food Security Mission' (NFSM), was launched in October 2007. The Mission is being continued during 12th Five Year Plan with new targets of additional production of food grains of 25 million tonnes of food grains comprising of 10 million tonnes rice, 8 million tons of wheat, 4 million tonnes of pulses and **3 million tonnes of coarse cereals** by the end of 12th Five Year Plan.

NFSM – Coarse cereals is being focusing on:-

Demonstrations will be on coarse cereal crops and coarse cereal based cropping- systems. The crops involved are maize, sorghum, barley, pearl millet, finger millet and small millets (Kudos, Barnyard, Foxtail, Proso and Little millet (Kutki). Intercropping systems such as maize + urd/ moong/ pigeonpea, sorghum + kharif pulses, pearl millet + urd/ moong/pigeonpea/mothbean/any otherpulse should be selected depending on the area.

Centre of Excellence

Under NFSM Coarse Cereals, Centre of Excellence established under INSIMP would continue work during 12th plan. This project of CoEs on Sorghum, Pearl millet, small millet has already approved upto 2016-17.

- Sorghum - Directorate of Sorghum Research (DSR), Hyderabad
- pearl millet - CCS HAU, Hisar
- Small Millets - UAS, Bengaluru

Purpose of CoEs

- These Centres have standardized large number of bakery and other food products.
- Technology for improvement of shelf life of pearl millet flour was also standardized by CoE (Pearl millet). Normally Pearl Millet flour cannot be stored/ used beyond a fort night because of rancidity developed due to presence of vegetable oil. With the use of parboiling treatment **shelf** life of pearl millet flour, increases upto six month.
- Commercialization of recipes developed by CoEs millets.

Achievements of CoE on Sorghum Hyderabad from 2011 to 2014 :

- More than 200 processing clusters rolled out across the country being backstopped by DSR technologies.
- Entrepreneurship development trainings on (i)PPP mode of sorghum cultivation (ii) processing (iii) branding, labeling and marketing disseminated to around 3000 trainees visitors from various states.
- 10 post harvest training programmes for the entrepreneurs, technical assistants, farmers and rural women.
- 11 other trainings on processing technologies and value addition to various stakeholders and farmers.

- Developed 4 ready to cook products, 3 types of lassi, 4 types of biscuits, 5 kinds of ready to eat mixes, 4 recipes, 3 value added products, 5 variants of semolina- khichidi & idli rawa, dosa mies.
- Shelf life of idli and upma increased by 30 days and 90 days with use of parboiling treatment.
- Entered MoU with M/s Britannia industries Ltd, M/s Mahava kalian food products and M/s ISA to either produce or market product technologies.
- Showcased the sorghum processing technologies in 12 international and national events.

Achievements of CoE on Pearl Millet, Hissar from 2011 to March 2014 :

- Refinement of technology for processing and value addition of pearl millet.
- Technology for improving shelf life of pearl millet flour has been standardized.
- Shelf life of bajra flour increased upto 6 months with use of par boiling.
- Different types of value added products were developed.
- Gluten free pearl millet based biscuits for celiac patients were developed.
- 5 trainings organized for scientists of KVKs on nutritional importance and 4 national training organized for entrepreneurs.
- 15 trainings were organized in which 450 rural women participated.
- 150 trainings were organized through KVKs
- 4 trainings organized for ICDS functionaries.
- 9 trainings organized for SHG/women groups of different villages.
- 20 awareness campaigns and millet meals were organized in which about 10,000 people attended.
- Organized 58 campaigns in Haryana. Displayed posters and published recipe book of bajra products.
- 2 MoUs have been signed with Kamboj Foods Pvt Ltd and DKS enterprises for value added products of Pearl Millets.
- Recipe booklets, leaflets, handouts, posters and compendiums were prepared and used for publicity.

Achievements of CoE on Small Millets Bangalore from 2011 to March 2014 :

- Primary and secondary processing machineries have been set up at the Centre of Excellence on Small Millets at UAS, Bangalore for providing commodity – wise demonstrations – cum – training for finger millet and other small millets like Proso millet, Little millet, Barnyard millet, Kodo millet and Foxtail millet.
- The machinery for dehusking powder packaging etc are present at CoE on Small millets for diversified utilization and value addition .
- Developed pro-biotic fibre rich curd, dosa mix, idli mixture etc
- Developed Small millet products for commercialization like kurkures, pastas, instant dosa mix, ragi malt, hurihittu, vermicelli, pasta, biscuits rusk, bread and various ragi based products.
- Organized Hands – on- Trainings on primary processing of small millets and preparation of Millet based value added products for Entrepreneurs.

- Organized training on primary processing and value addition of small millets for millet farmers
- Organized exhibition of millets products.
- Radio talk on nutritional importance of Small Millets Daily Diet was organized.