

A dairy and non dairy based-millet beverages



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INTRODUCTION

- ❖ Pearl millet is a nutri-cereal, rich in, polyphenols, fibre, vitamins B and A, calcium, iron, and zinc, as well as potassium, phosphorus, magnesium, copper, and manganese (Satyavathi *et al.*, 2021).
- ❖ Given its nutritional density, pearl millet presents a promising option for the development of cereal-based dairy and non-dairy beverages.

METHODS

Main Ingredients:



Fig. 1. Pearl Millet



Fig. 2. Dairy Milk solids



Fig. 3. Non Dairy Milk solids

Other Ingredients:



Fig. 4. Sugar

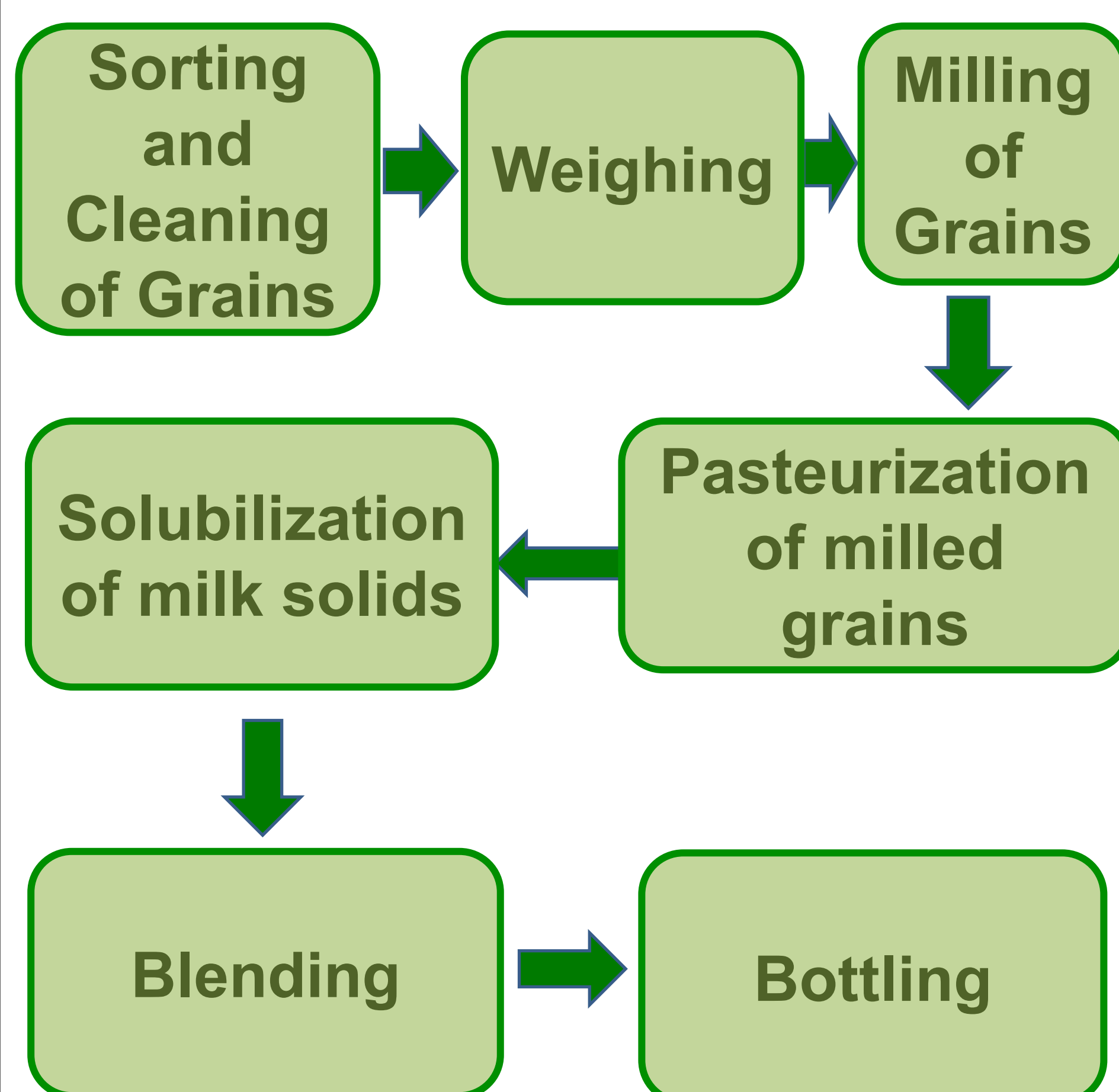


Fig. 5. Salt



Fig. 6. Vanillin Powder

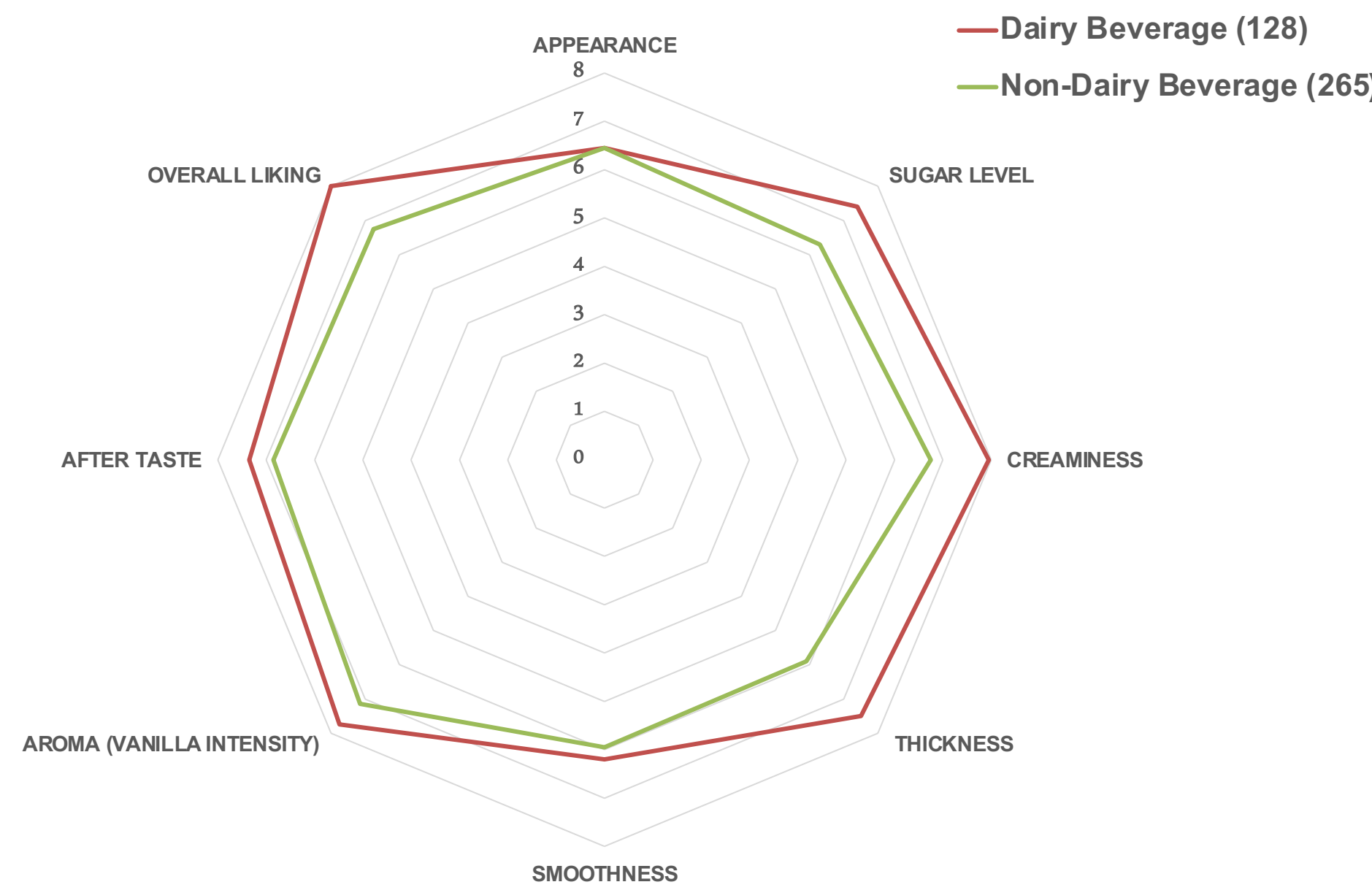
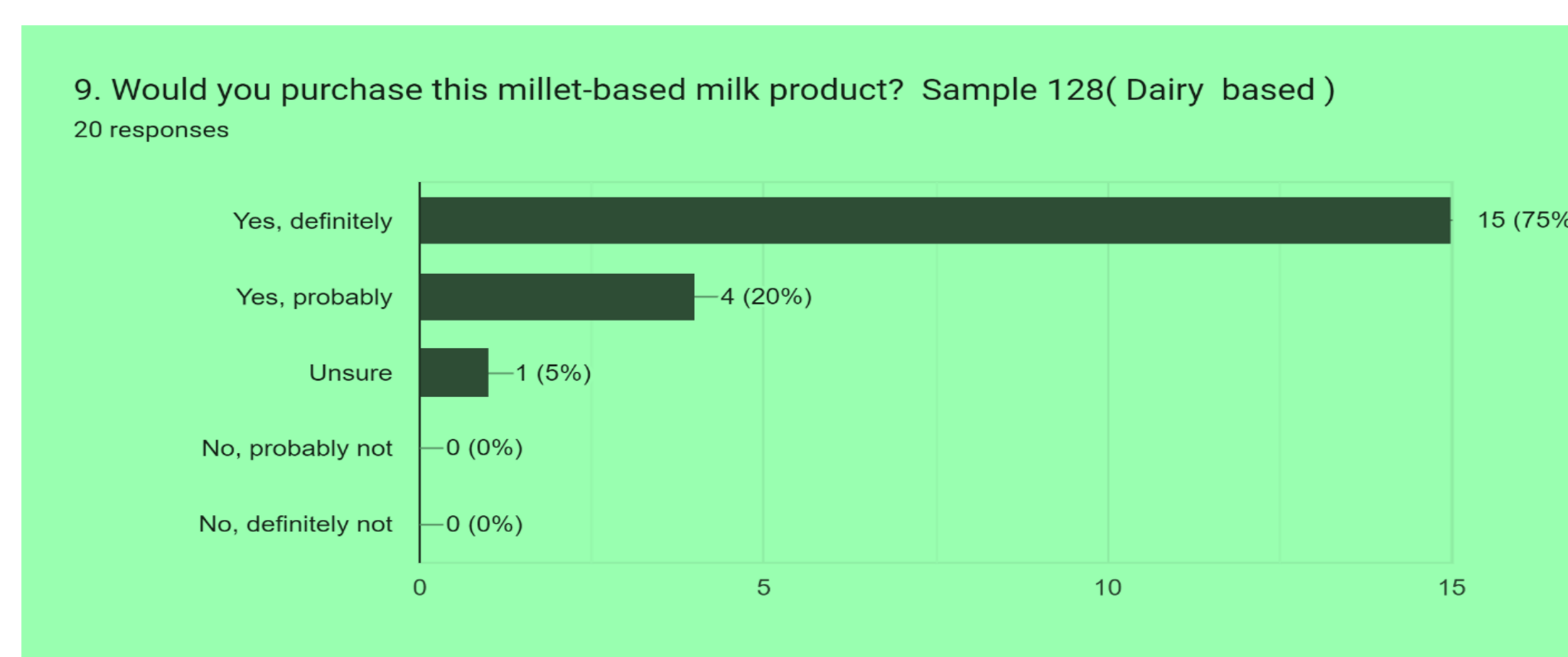
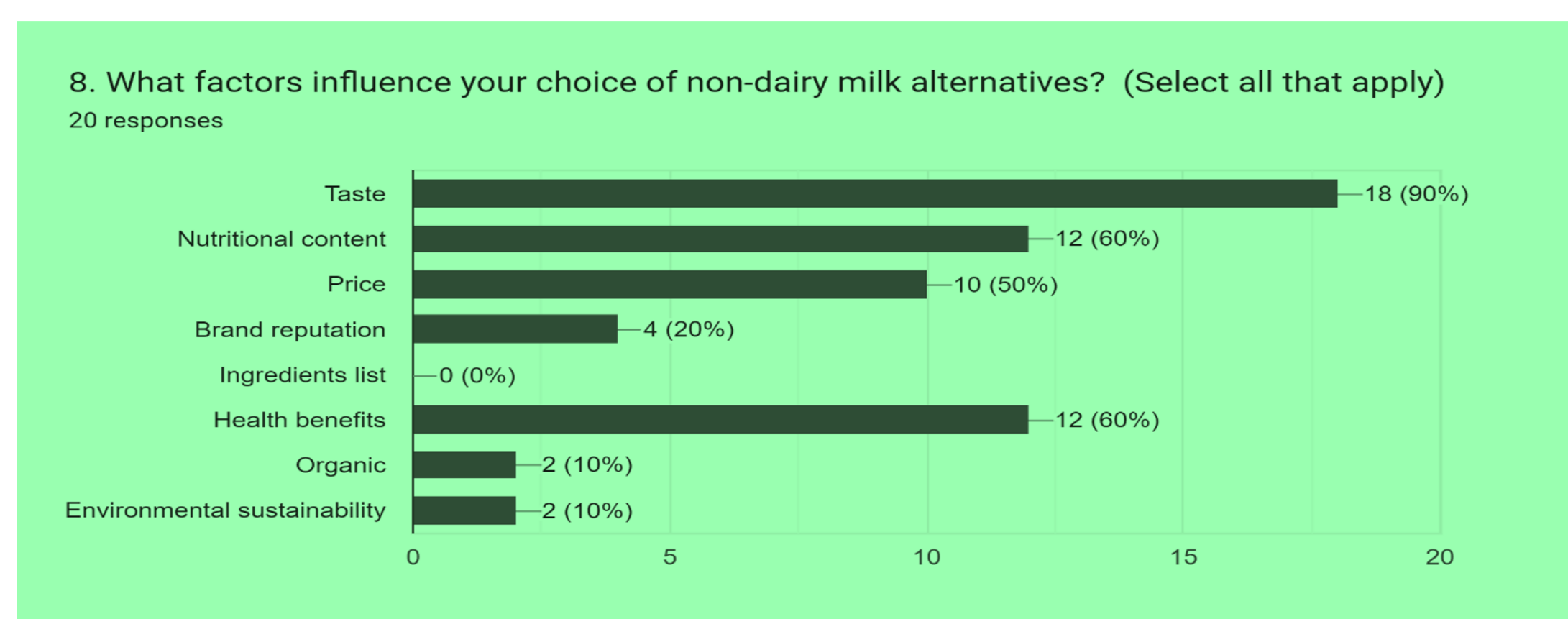
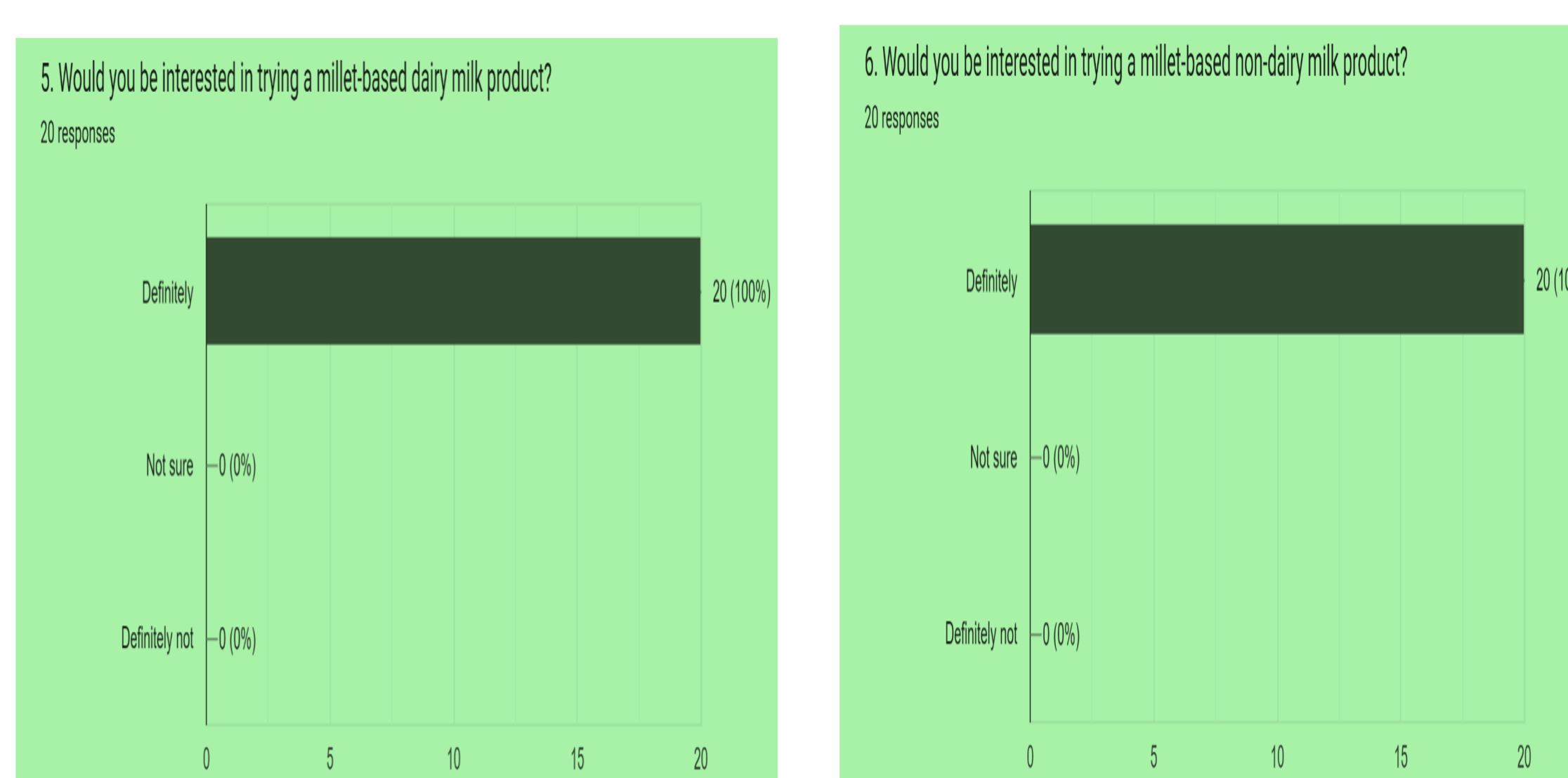
Preparation:



RESULTS



Fig. 7 Non-dairy and dairy millet beverages



INNOVATIONS AND OUTCOMES

- ❖ Using millet as the base for a beverage offers a unique and nutritious alternative to more commonly used grains like wheat, rice, or oats.
- ❖ By offering both dairy and non-dairy versions of the millet-based beverage, the product caters to a wide range of dietary preferences and restrictions

Conclusion

This millet based dairy and non-dairy product has the potential of becoming the most patronized dairy beverage which provides nutrient and convenience to all Ghanaian age groups

Recommendations

- ❖ Physiochemical and microbiological tests should be conducted on the product
- ❖ Development of this product into a shelf - stable product

Reference:

Satyavathi CT, Ambawat S, Khandelwal V and Srivastava RK (2021). Pearl Millet: A Climate-Resilient Nutricereal for Mitigating Hidden Hunger and Provide Nutritional Security. *Front. Plant Sci.* 12:659938 DOI: [10.3389/fpls.2021.659938](https://doi.org/10.3389/fpls.2021.659938)

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