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Titolo	Handbook of Millets - Processing, Quality, and Nutrition Status / / edited by C. Anandharamakrishnan, Ashish Rawson, C. K. Sunil
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Sommario/riassunto	The book offers an updated perspective on the unique characteristics of millets. Millets are consumed for their health/nutritional benefits, and in the preparation of specialty foods for target groups – from pediatrics to geriatrics. Recent trends suggest the importance of millet

in the human diet due to their nutritional importance, ability to grow in high temperatures and drought conditions, and their resistance to pests and diseases. This book highlights different types of millet and discusses their properties as well as nutritional and anti-nutritional values. In addition, the book also provides information on the physiochemical properties, future prospects, current methodologies, and agricultural practices. The last few parts cover the emerging technologies in millet processing, by-products utilization, quality standards, and the current millet industry scenario. The book provides a comprehensive overview of the status of millet processing, quality, and nutraceutical product manufacture. The book is a resourceful read for students and researchers in food sciences, as well as industry experts.