

List of tables

Table No.	Title	Page No.
1	Moisture content and germinative capacity of wheat grains soaked for various periods and germinated for 24 h	27
2	Germinative capacity of wheat grains soaked for various periods and germinated for 48 h ..	30
3	Moisture content and germinative capacity of bengal gram grains soaked for various periods and germinated for 24 h	35
4	Germinative capacity of bengal gram soaked for various periods and germinated for 48 h ..	41
5	Changes in weight and sprout length of wheat grains during different stages of malting at different germination periods	81
6	Changes in weight and sprout length of bengal gram during different stages of malting at different germination periods.. .. .	85
7	Changes on malting in carbohydrate profile of wheat grains, soaked for 12 h and germinated for different periods (Mean \pm SE)	88
8	't' values for the variables of Table 7 ..	89
9	Changes on malting in carbohydrate profile of bengal gram grains, soaked for 12 h and germinated for different periods (Mean \pm SE) ..	97
10	't' values for the variables of Table 8 ..	98
11	Changes on malting in protein content of wheat and bengal gram soaked for 12 h and germinated for different periods (Mean \pm SE)	106
12	't' values for the variables of Table 11 ..	107
13	Essential amino acid pattern and amino acid score of wheat and bengal gram (4:1) mix ..	135
14	Responses of mothers to the interview schedule	144
15	Concentrations of sucrose and caffeine solutions used for threshold test	148

Table No.	Title	Page No.
16	Identification taste threshold values expressed as percent concentration and percent correct responses of 17 panel members	150
17	Difference analysis of responses for the triangle test	152
18	Means and standard errors of the composite scoring test scores	155
19	Trend analysis for composite scoring test scores of 5% and 10% colocasia-malted mix biscuits ..	157
20	Means and standard errors of hedonic scale scores	159
21	Trend analysis for hedonic scale of 5% and 10% colocasia-malted mix biscuits.. ..	159
22	Mineral and vitamin contents of 100 g of biscuits with different levels of colocasia leaf powder as compared to the Recommended Daily Allowance for children (4 to 6 years)	160
23	Mean intakes of biscuits in the 3 days' trial	164
24	ANOVA table for the data of Table 23	164
25	Consumption pattern of biscuit intake in 3 to 6 year old children	166
26	Responses of mothers to the interview schedule	168
27	A summary of nutritive composition of biscuits and cookies	195
28	Moisture, protein and fat contents of malted and raw mixes	212
29	Available carbohydrates, ash and fibre contents of malted and raw mixes	216
30	Calcium and phosphorus contents of malted and raw mixes	220
31	Total soluble and ionizable iron contents of malted and raw mixes	222
32	Thiamine and riboflavin contents of malted and raw mixes	225

Table No.	Title	Page No.
33	Moisture, protein and fat contents of biscuits	227
34	't' values for the variables of Table ..	228
35	Moisture contents of biscuits	230
36.	Available carbohydrates, ash and fibre contents of biscuits	233
37	't' values for the variables of Table 36 ..	234
38	Calcium and phosphorus contents of biscuits ..	237
39	't' values for the variables of Table 38 ..	238
40	Total, soluble and ionizable iron contents of biscuits	240
41	't' values for the variables of Table 40 ..	241
42	Carotenes, thiamine and riboflavin contents of biscuits	244
43	't' values for the variables of Table 42 ..	245
44	Cost of one kilogram of MM and RM biscuits ..	249
45	Cost of one kilogram of C-MM and C-RM biscuits	250
46	Nutritive composition of biscuits and RDA of 4 to 6 year old child	252
47	Moisture content (g/100 g) of malted and raw mixes stored under accelerated conditions for 28 days	272
48	Moisture content (g/100 g) of the malted and raw mixes stored under room conditions for 28 days	273
49	Comparison of the moisture content and alcoholic acidity of the malted and raw mixes stored under accelerated and room conditions for 28 days with the PFA 1955 (1985) standards..	274
50	Alcoholic acidity (%) of malted and raw mixes stored under accelerated conditions for 28 days	278
51	Alcoholic acidity (%) of malted and raw mix stored under room conditions for 28 days ..	279

Table No.	Title	Page No.
52	Peroxide value (meq/kg fat) of the malted and raw mixes stored under accelerated and room conditions for 28 days	285
53	Moisture contents (g/100 g) of biscuits stored under accelerated conditions for 21 days ..	288
54	Moisture contents (g/100 g) of biscuits stored under room conditions for 28 days	291
55	Acidity of extracted fat (% oleic acid) of the biscuits stored under accelerated storage conditions for 21 days	294
56	Acidity of extracted fat (% oleic acid) of biscuits stored at room conditions for 28 days	295
57	Peroxide value (meq/kg fat) of biscuits stored under accelerated and room conditions for 21 and 28 days, respectively	298
58	Composition of the diets used for the PER experiments	324
59	Composition of diets used for the NPU, BV and DC experiments	325
60	Composition of water soluble vitamin mixture ..	326
61	Composition of the Hawk-Oser salt mixture No. 4	327
62	Weight gain, food intake and efficiency of food utilization of rats fed malted mix, raw mix and casein diets (28 days)	338
63	Protein quality of malted mix, raw mix and casein diets	342
64	Hepatic protein, serum protein and serum urea contents of rats fed malted mix, raw mix and casein diets	348
65	Weight change and food intake of rats fed biscuits, mixes and casein diets (28 days) ..	351
66	't' values for the variables of Table 65 ..	352
67	Protein quality of biscuits and casein diets ..	359

Table No.	Title	Page No.
68	't' values for the variables of Table 67 ..	360
69	Hepatic protein, serum protein and serum urea contents of rats fed biscuits, mixes or casein diet	366
70	't' values of the variables of Table 69 ..	367
71	Weight change and food intake of rats fed mixes and biscuits	371
72	Highlights of the findings of the study ..	393