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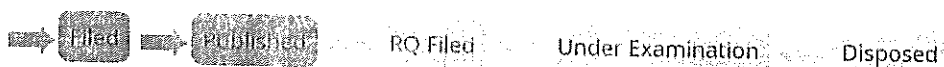
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TITLE OF INVENTION	A METHOD OF PREPARING LIGHT SEQUENCE FROM MICROSCOPY TO TRANSCRIPTOMICS
FIELD OF INVENTION	BIO-CHEMISTRY
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(54) Title of the invention : A COMPOSITION AND A METHOD FOR PREPARING FERMENTED MILLET-BASED FOOD COMPOSITION

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(57) Abstract

This invention provides a method for preparing fermented millet-based food composition comprising at least one of finger millets and foxtail millets, pumpkin seeds, watermelon seeds, flax seeds, sunflower seeds, almonds, cashews, honey, jaggery, and dates in appropriate ratios. The method comprises inoculating goat and camel milk with curd and fermenting it with the millets for 14 to 15 hours. The millets are then washed, dried, and roasted at different temperatures before being ground and mixed with the roasted seeds and nuts. The resulting mixture is cut into small cubes to make bars. Additionally, the invention provides a fermented millet-based food composition comprising at least one of finger millets and foxtail millets, pumpkin seeds, watermelon seeds, flax seeds, sunflower seeds, almonds, cashews, honey, jaggery, and dates in specific weight/volume percentages. This composition is a nutritionally rich and tasty snack that can be enjoyed at any time.

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