(19) INDIA

(22) Date of filing of Application :31/07/2025 (43) Publication Date : 22/08/2025

(54) Title of the invention: MILLET-BASED SNACK PRODUCT

(51) International classification (86) International Application No Filing Date (87) International Publication No (61) Patent of Addition to Application Number Filing Date (62) Divisional to Application Number Filing Date	1 :NA :NA :NA :NA :NA :NA	(71)Name of Applicant: 1)Chitkara University Address of Applicant: Chitkara University, Chandigarh-Patiala National Highway, Village Jhansla, Rajpura, Punjab - 140401, India
---	---------------------------	--

(57) Abstract:

The millet cookie composition includes kodra millet flour, chickpea flour, wheat flour, jaggery, fat, baking powder, baking soda, and green cardamom powder. This combination results in cookies with a crispy and consistent texture. The method involves selectively mixing the flours to optimize ratios and address sensory and structural restrictions, substituting jaggery for refined sugar, and adjusting baking powder based on dough density. The cookies are designed to be an affordable and appealing snack option, addressing issues of malnutrition and unhealthy eating habits. Reference Fig 2

No. of Pages: 16 No. of Claims: 10