

NUTRITIVE VALUE OF MILLETS
II. NITROGENOUS MATERIAL, NITROGEN DISPERSIBILITY, IN-VITRO
PROTEIN DIGESTIBILITY AND PROTEINASE INHIBITORS

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Total Nitrogen, Non-protein Nitrogen (NPN), Nitrogen dispersibility, in-vitro protein digestibility, trypsin and Chymotrypsin inhibitory activities were investigated in three varieties of finger millet (CO 10, MI 302 and KM 1), five varieties of foxtail millet (SIC 1, SIC 7, SIC 15, IPM 1006 and KHS 1) and five varieties of common millet (Raum 1, BR 7, MS 4872, MS 2420 and Heen Mineri).

The in-vitro digestibility of proteins ranged from 65 - 75% for samples with husk and 69 to 78% for those without husk. The antinutritional studies revealed the presence of both trypsin (63 units/g seed) and Chymotrypsin inhibitors (14 units/g seed) in finger millet. Foxtail millet had an average 24 units/g seed antitryptic activity and no measurable antichymotryptic activity. Common millets displayed no antitryptic or antichymotryptic activities.

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