

| Q. # | Question  | Answer(s) in sessions | Classification | Discussed in session | Answers from Dwiji Post webinar first cut  |
|------|---|-----------------------|----------------|----------------------|--|
| 1    | in webinar you had mentioned about the bran of millet..Dr Khadar Valli of sridhanya says we should consume millets using Buchchi method..In this method, is the bran intact?  |                       | topical        | yes                  |  |
| 2    | Is there any nutritional analysis of Puffed Millet Vs Rice Puff   |                       | topical        | yes                  |  |
| 3    | Where the processing machineries are available?   |                       | topical        | yes                  | There are machine fabricators in TN (Salem, Coimbatore, Erode, etc.), AP (Kadiri), TS (Hyd), KA (Mysuru,Haveri) and from some other fabricators and manufactures.  |
| 4    | Is dehulling after parboiling grains better than dehulling raw grains?  |                       | topical        | yes                  |  |
| 5    | Can we use the mixer-grinder available at home to mill the finger millet into flour ?   |                       | topical        | yes                  |  |
| 6    | Does RRA promote any efforts on investment by non-farmers for machines, tools to help small, medium farmers for millet processing, and expect financial returns (so that funds are not charity or donations) , and primarily non financial outcomes, where the community farming is restored, empowerment is complete with millet growing, farming, processing and marketing... |                       | topical        | yes                  |  |
| 7    | Is there a shortage of machines for processing produced indigenously, locally in india, not referring to imported machines, is there an opportunity for MSME small industrial sectors to cater to this millet farming community?  |                       | topical        | yes                  | Yes, there is a shortage of appropriately designed machines. There are major issues with available designs and given the demand for millets in the market place, the processors are buying whatever machines are sold to them.<br><br>So yes, there is ample scope for setting up new MSMEs in this segment.   |
| 8    | Any financial schemes available for setting up processing setups by small entrepreneurs/farmer groups?  |                       | topical        | yes                  |  |
| 9    | Do you have any info on the metrics from sowing inputs to processed outputs? in terms of economy and food security?   |                       | topical        | yes                  |  |
| 10   | Millet processing training.. where I get?   |                       | topical        | yes                  |  |
| 11   | is processing after parboiling better than processing raw grain.  |                       | topical        | yes                  |  |
| 12   | what innovative practices need to be adopted during millet processing to make them attractive to the food market and competitive wrt other grains?  |                       | topical        | yes                  |  |
| 13   | What could be the 1st step towards skill revival at district level or village level based on your experiences in other regions?R there any small scale training programmes that r organized and can be replicated?  |                       | topical        | yes                  | discussed in detail during the Q & A. Please watch the video   |
| 14   | Is it because of the obvious impediments in processing husked millets that they are not much taken up in state millet missions?   |                       | topical        | no                   | Yes, to some extent that is true. Though many of them do have plans to include these grains as they build confidence among the producer community  |
| 15   | Value added product from millet, and Machineries for flour and broken   |                       | topical        | no                   |  |
| 16   | Does we not required to remove husk from naked millet like ginger millet will it not increase the rancidity time ? sorry its finger millet. please do include it. please  |                       | topical        | no                   | Yes, you are correct. Removing the dark portion of the grain helps reduce rancidity rates and therefore increases shelf life of the finger millet flour.<br><br>BUT, that dark layer (aka epicarp of the grain) is where most of the fiber, minerals and essential fatty acids are. So removing it is similar to the bleaching (also referred to as polishing) of paddy rice or the removal of the nutritive components of wheat flour to make maida.<br><br>So removing the dark layer and grinding the rest is going to give us a nutrient poor, longer shelf life flour, very similar to maida. It would still be better than maida, but would not provide the full benefit one with a maida equivalent of finger millet !<br><br>BTW, the dark layer is the tight/snug layer and not the loosely held outermost layer, i.e. the glume. |
| 17   | How to increase the shelf life of Millet products( rice and value added products)?  |                       | other session  | no                   | this shall be discussed in the very next webinar on Sat. 16 <sup>th</sup> . Do join us for that ! :-)  |
| 18   | Kindly always share zoom webinar ID everytime or paste it on your webpage, its now difficult to enter zoom without ID, please.....  |                       | admin          | no                   | Our apologies for the inconvenience caused. Given the limited capacity of the Zoom webinar session, it would not be wise to post the session ID on public fora.<br><br>We shall try to ensure that the emails are sent in advance. But in the meantime, do join us on the livestream of the webinar on the RRA-N YouTube channel.  |
| 19   | questions posed on zoom app conference calls are not being addressed, is there a technical problem or issue, if yes, i can understand..   |                       | admin          | no                   | The moderator of the session can see all the questions as they are posted on either media. They select the questions for discussion in the session.<br><br>Though, please note that all questions shared in the webinar or in the online forms/ fora are all being gathered and addressed in these Q&A files   |
| 20   | thanks question was answered just now on RRA facilitation..   |                       | admin          | no                   | :-)  |