Know Millets Webinars May 2020

Session #09



# Quality assessment & consumer price concerns

For staple forms of millets

*Dwiji Guru*28<sup>th</sup> *May* 2020

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#### About the Know Millets Webinars

- ▲ Different aspects of millets
  - + Ecology
  - + Historical context
  - + Sustainable food systems
  - + Community centric
  - + Nutrition & Socio economics
  - + Technology & Engineering

Sustainable food systems perspective



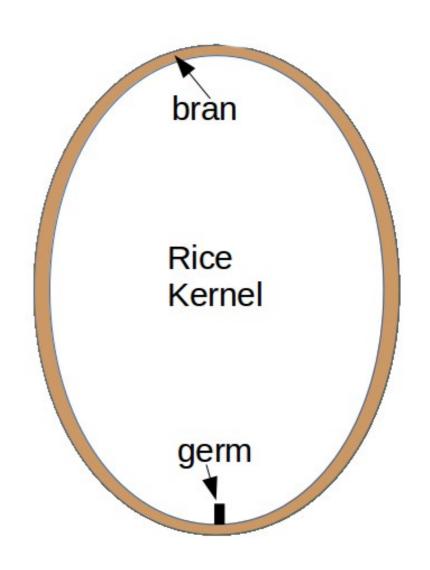
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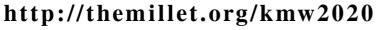


# In this presentation

- ▲ Quality Parameters
- ▲ Assessing quality
  - + MOTG
  - + Pests
  - + Bran
    - \* Retention
    - **★** Damage
- ▲ Price Concerns
- **▲** Summary









#### Desired Qualities in Millet Rice

- ▲ No MOTG (Clean rice)

  (Material Other Than Grains)
  - + No stones & pebbles
  - + No straws & sticks
  - No weed seeds & other objects
- ▲ Minimum unhulled grains

- ▲ No pest infestation
- ▲ Uniform sized rice kernels
- ▲ Minimum broken / shattered rice kernels
- ▲ (some) Bran retained
- ▲ Minimum bran damage





## Checking for MOTG

- ▲ Observe visually
  - + Spread a thin layer over a surface
  - + Use a magnifying glass
- ▲ Use a winnowing pan
  - + Toss up the material
  - + Straw, light sticks, dust, husk, etc. separate out

- ▲ Add to a bowl of water
  - + Lighter objects and grains float up
  - + Heavier objects and grains settle down
- ▲ Agitate and pour into another bowl/vessel
  - + Pebbles, sand settle at the bottom





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## Checking for Pest infestation

- ▲ Observe visually
  - + Creepy crawlies!
  - + Nests & clumps
  - + Dust
- ▲ Use a winnowing pan
  - + Hollowed out grains
  - + Nests and clumps

- ▲ Add to a bowl of water
  - Worms and hollowed out rice grains float up
- ▲ In a packet
  - + Air sucked out
  - Cob web like inside the packet
  - + Dust / sediment





## Checking for Bran retention

- ▲ Observe visually
  - + Colour not white
  - + Dull not bright
- ▲ By touch
  - + Hold a fistful & drop it after 10 to 15 seconds
  - + Feel the contrast in oiliness

- ▲ Wash in a bowl of water
  - + The bran sediments
- ▲ While cooking
  - + Oil film on the top
  - + Residue on the inside of the lid cooker / utensil





## Checking for Bran damage

- ▲ Observe visually using a magnifying glass
  - Minimum scratches on the rice kernel surface
  - → Residual dust on surfaces the material has come in contact with

- ▲ Change in the odour as the bran on the millet rice kernel goes rancid
- ▲ Need to come up with ways to objectively quantify extent of bran damage





#### Recommendation

- **▲** Cook a sample
  - + Check for bran content
  - Check for cooking quality

- Satisfied? Great!
  Let the vendor know
- x Not happy? Try a different source





#### Consumer Price Concerns

- ▲ If its a hardier crop and grows without input why is it more expensive?
- ▲ Polishing involves additional steps in processing, even after that why are polished millets cheaper?
- ▲ We agree millets are healthy and good for the environment, but its too expensive!!





# Hardier crop, yet more expensive?

- ▲ Millet supply chain is much weaker
  - + Gaps lead to buffering and an increase in cost
  - + Inefficiencies
- ▲ Millet rice are good food for pests too
  - + Protection from pests is a challenge
  - + Especially when not using chemical agents





# Why are polished millets cheaper?

- ▲ Bleaching (a.k.a. *polishing*)
  - + reduces the grains to their lowest common factor
  - + Allows for larger scale processing
- ▲ A brazen display of market inclination for
  - + short term individual financial benefit
  - → over a long term societal benefit





# Are millet rice are too expensive?

- ▲ Per kg cost (Approximately)
  - + Natural (some bran retained) millet rice ... Rs. 100/kg
  - + Bleached (aka polished) paddy rice ... Rs. 40/kg
- ▲ Quantity required per meal cooked per person
  - + 300 to 400 gms of cooked natural millet rice / meal
  - + 600 gms of cooked bleached paddy rice / meal





# Are millet rice are too expensive?

- ▲ Qtty used for cooking a meal
  - + Natural millet rice typical takes 1:3 water
    - ★ For 400 gms cooked natural millet rice, need 100 gms of dry rice
  - + Bleached paddy rice typical takes 1:2 water
    - \* For 600 gms cooked bleached paddy rice, need 200 gms of dry rice
- **▲** Cost per meal
  - + (Rs. 100 x 100 /1000) = Rs 10 / meal for natural millet rice
  - + (Rs. 40 x 200 / 1000) = Rs. 8 / meal for bleached paddy rice





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# Are millet rice are too expensive?

- ▲ Per day cost
  - + One feels full longer after a natural millet rice meal
  - + Expenses on snacks goes down
- ▲ This does not take into account
  - + Health benefits
  - + Better Comfort between meals
  - + Improved Efficiency, productivity, etc.





### Summary

- ▲ Quality Checks: very very important
  - Cannot sell philosophy,
     product has to talk
- ▲ Need to address consumer concerns
  - + Price
  - + Authenticity
  - + Reliable supply



Consumer engagement

is the crux





## Thank you!

For more info ...

http://themillet.org

http://millets.wordpress.org

http://rainfedindia.org



