Nutrihub - IIMR

Nutrihub is the Department of Science & Technology (DST), Govt, of India supported Technology Business Incubator hosted by the Indian Institute of Millets Research, ICAR - IIMR, Hyderabad.

Nutrihub caters to innovations in the Nutricereals sector in the country. ICAR-IIMR through its TBI would like to contribute to the success of the National Innovation system, by nurturing innovation, technical skills and entrepreneurial talents of thousands of millets' stakeholders.

Nutrihub is a focal point for entrepreneurs, agriprenuers, start-ups, experts, the academic and the funding agencies converging for creation of a new knowledge-based economy.

Nutrihub Incubation Program is designed to help Nutricereal startups by providing them technology and business support system.

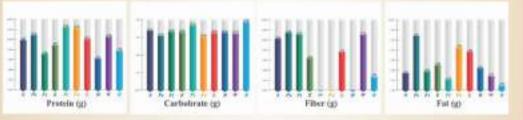
Startups in Millets sector are incubated under NEST & NGRAIN to facilitate funding to idea stage and seed stage funding.



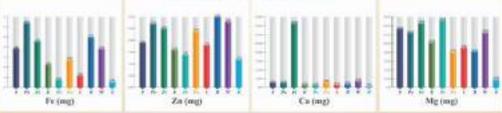


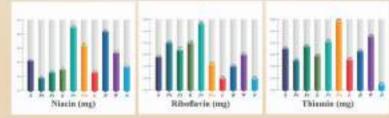


MACRO NUTRIENTS



MICRO NUTRIENTS







ICAR - Indian Institute of Millets Research (IIMR) Brand and its Products.



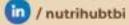
Nutrihub, ICAR - Indian Institute of Millets Research, Rajendra Nagar, Hyderabad, Telangana, India - 500 030

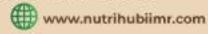
















INTERNATIONAL YEAR **MILLETS 2023**

Moving Towards Nutritional Security

Eat Millets Stay Healthy

conditions with marginal irrigation requirements. and later spread across the globe as a cereal crop for the evolving civilizations."

















millets, including sorghum, bajra, and ragi, and minor millets, including foxtail, Kodo, barnyard. proso, browntop, and little millet.

Sorghum is the major millet grown globally constituting 55.8% of total millets. During 2010-19 million hectares to 40.27 million hectares while production between 60.18 million metric tonnes to 57.89 million metric tonnes.

In India, millets are cultivated in an area of 13.83 million hectares, producing 17.26 million tonnes with a yield of 1248 kg/ha. Sorghum is the fourth, most important food grain in India after rice, wheat, and maize in terms of area (4.09 m ha) and production (3.47 m Mt), India is the topmost producer of Barnyard (99.9%), Finger (53.3%), Kodo (100%), Little (100%) and Pearl (44.5%), producing about 12.46 million metric tonnes from an area of 8.87 million hectares.



Startups







GRAM







Millets Health Benefits Helps improve heart hearth & an ideal food. for distraction, as it provests abnormal spike Anticylchem reduces the risk of CVD in blood sugar levels and color sanos: High in souble liber and reduces the risk of diseases such as type 2 diabetes. common high amounts of Hon. of transoglobin It is a rich season of vitamin E. Protects All Milleto sire body fishue from free codicals damag Gluben-free and an Excellent for strengthening

Millets are nutritionally superior as their grains contain high amounts of protein, essential amino acids, minerals, and vitamins. Millets are known for their high dietary fiber and protein content, and hence preferred as dietary foods for people with diabetes and cardiovascular diseases. Millets contain health promoting phenolic compounds which play a vital role in combating multiple lifestyle related diseases.

High in Calasian. Telps fight diseases such as communication and reduces the risk of fraction

Controls depression, lowers bland pressure and also acts as anti-inflammatory Helps in strongthoring & diversorment of books.

and helps in fighting applicat anemia.



Value added processing can resolve inconveniences associated with millets due to lack of gluten content with the existing machinery used in rice and wheat needed to make suitable for millet processing.

Traditional techniques that are commonly used include decortication (usually by pounding followed by winnowing or sometimes sifting), malting, fermentation, roasting, flaking and pounding.

Value addition in millet processing has high degree of interdependence with forward and backward linkages and hence can play an important accelerating role economic development.













