

## REFERENCE

- Desikachar HSR (1975). Processing of maize, sorghum and millets for food uses. Journal of Science and Industrial Research, 43: 231-237.
- Hulse JH, Laing EM and Pearson OE (1980). Sorghum and the millets: Their Composition and Nutritive Value, Academic Press, New York, 187-193
- Jaybhaye R.V., . Pardeshi I.L, Vengaiah P.C., and Srivastav P.P (2014) Processing and Technology for Millet Based Food Products: A Review. Journal of Ready to Eat Food 1(1) 32-48.
- Maize in India, Indian Maize summit 2014 KPMG India Pvt Ltd. National Commodity and Derivatives Limited, Mumbai.
- Owens G (Ed) (2000) Cereals processing technology, CRC Washington.
- Watson A and Ramsted P (1994) Corn, Chemistry and Technology, American Association of Cereal Chemists, St. Paul, Minnesota, USA.

## LINKS

[https://en.wikipedia.org/wiki/Fatty\\_acid\\_synthesis](https://en.wikipedia.org/wiki/Fatty_acid_synthesis)

<https://fitnessfusion.com/the-difference-between-essential-and-non-essential-fatty-acids/>

<https://www.rpi.edu/dept/bcbp/molbiochem/MBWeb/mb2/part1/fasynthesis.html>

<http://www.csun.edu/~jm77307/Fatty%20Acid%20Biosynthesis.pdf>

<https://www.cliffsnotes.com/study-guides/biology/biochemistry-ii/lipid-biosynthesis/>

<http://www.businessdictionary.com/definition/reduction.html>