

**International Journal of Current  
Microbiology and Applied Sciences  
(IJCMAS) NAAS RATING-5.38, ICV-95.39**  
**ISSN: 2319-7692 (Print) ISSN 2319-7706 (Online)**

**An International, Monthly, Online, Free Access, Peer Reviewed,  
Indexed, fast track Scientific Research Journal**

**Certificate of Publication**

This is to certify that the following article reviewed by editorial board and published in International Journal of Current Microbiology and Applied Sciences (IJCMAS) ISSN: 2319-7692 (Print) ISSN 2319-7706 (Online).

Int.J.Curr.Microbiol.App.Sci.2019.8.(10):2164-2179

<https://doi.org/10.20546/ijcmas.2019.810.252>

Development of Model for Extrusion Cooking Based on Textural Properties of Extrudate Prepared from Rice Broken and Pigeon Pea Dal Broken Flour Blends

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*Editor-in-chief*

*International Journal of Current Microbiology and Applied Sciences*

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