

CAKE FROM PULSE MILLING BYPRODUCT

Salient features

- Formation of cake from fractioned byproducts
- Purely formed by byproducts or in mixture with wheat flour
- Organoleptic test of byproducts has been done
- Biochemical analysis of the products has been done.

Advantages

- ✓ These products are rich in protein, fiber, antioxidant and phenolic compounds.
- ✓ Pulses byproduct-based products are best alternative of the maida based products available in the market.
- ✓ These products provide good impact on children's health in the form of fast food for example cake etc.



Cake

Process

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Technology /

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Product

Division of Crop Production and Division of Basic Sciences,

developed by

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Year

2018-2021

Source of funding

Ministry of Food Processing Industries

More

Status of commercialization / Patent / Publications

information

Yet to be commercialized / Not filed

i) Verma P, Kumar V, Das K, Deepshikha, Parashar M. 2021 Biochemical studies of chickpea grain, *dal* and fractions of milling by-product. Journal of Food Legumes 34(3): 218-224.

ii) Verma P, Kumar V, Das K, Deepshikha, Parashar M. (2022). Biochemical Compositions of Milling Byproduct of Mungbean and its Fractions. Asian Journal of Dairy and Food Research. DOI: 10.18805/ajdfr.DR-1840.

Technology transfer

In Process