DAL ANALOG FROM PULSE MILLING BYPRODUCT

Salient features	➢ Formation of edible products 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
	 **Dal Analogue**
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More information	**Status of commercialization / Patent / Publications** 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