

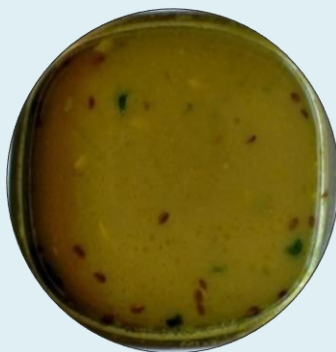
## DAL FROM PULSE MILLING BYPRODUCT

### *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**

### *Process*

Dr. Prasoon Verma Senior Scientist (Agricultural Structures & Process Engineering),

### *Technology /*

Dr. Vaibhav Kumar, Dr. Krishnashish Das and Dr. Man Mohan Deo

### *Product*

Division of Crop Production and Division of Basic Sciences,

### *developed by*

ICAR-Indian Institute of Pulses Research, Kanpur - 208 024 UP, India.

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### *Year*

2018-2021

### *Source of funding*

Ministry of Food Processing Industries

### *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

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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