FORTIFIED ATTA FROM PULSE MILLING BYPRODUCT

Salient features	➢ Formation of edible fortified atta from fractioned byproducts ➢ Products are 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 pizza, burger, cake etc.
	 **Fortified atta**
Process Technology / Product developed by	Dr. Prasoon Verma Senior Scientist (Agricultural Structures & Process Engineering), Dr. Vaibhav Kumar, Dr. Krishnashish Das and Dr. Man Mohan Deo Division of Crop Production and Division of Basic Sciences, ICAR-Indian Institute of Pulses Research, Kanpur - 208 024 UP, India. Email: director.iipr@icar.gov.in; prasoon.verma@icar.gov.in
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

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