

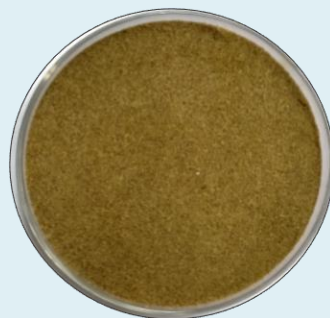
INSTANT SOUP POWDER FROM PULSE MILLING BYPRODUCT

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 are provided good impact on children's health.



Instant soup powder

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.

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