

## NACHOS FROM PULSE MILLING BYPRODUCT

### Salient features

- Formation of edible products 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



Nachos

### 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](mailto:director.iipr@icar.gov.in); [prasoon.verma@icar.gov.in](mailto: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