

---

## PIZZA BASE 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 for example pizza etc.



**Pizza Base**

### *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](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