
Sprouted Green Gram Flakes

Salient features

- Standardization of process parameters for preparation of green gram flakes
- Best conditions: sprouted green gram with 24.5% moisture, 160 °C baking temperature and 3 minutes baking time
- Improved *in-vitro* protein digestibility (76 %) and overall better acceptability.

Advantages

- ✓ High in *in-vitro* protein digestibility.
- ✓ Reduced levels of anti-nutritional factors
- ✓ Increased the bioactive components in the developed products.



Process

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Technology / Product developed by

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2016-2019

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ICAR-CIPHET

More information

Status of commercialization / Patent / Publications
Technology awaiting commercialization