

Value Added Products from Pulse Milling By-products

Salient features

- About 10-30% of pulse grain is lost during milling in form of milling byproduct
- Protein, fiber and antioxidant rich byproduct goes for low value cattle feed
- Efforts were made to utilize the byproduct for edible purposes
- It can be used for grinding of spices and other agricultural commodities

Advantages

- ✓ Low cost ingredient can be used to make high value edible products
- ✓ Utilization of waste from pulse milling industry
- ✓ Rich in protein, fiber, phenols and antioxidants
- ✓ Can be used for making various traditional and ready-to-cook or eat products



Process Technology / Product developed by

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ICAR-IIPR, Kanpur & MoFPI, New Delhi

More information

Status of commercialization / Patent / Publication

Paper submitted for publication: Evaluation of biochemical components of milling byproduct and various fractions of whole seeds of Pigeonpea (*Cajanus cajan* L.)

Technology transfer

Yet to be transferred