

Energy and cost efficient removal of anti-nutritional compounds and negative flavours in pulses using electromagnetic wave

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SPG Contributions	Project Status	Duration/Timeline of Project (Year to Year)	Co-funders	Total Project Cost
\$110,655.00	Active	April 2018 – March 2023	Agriculture and Agri-Food Canada; Prairie Agricultural Machinery Institute; Saskatchewan Food Centre; Viterra	\$425,653.00

Project Description

To develop an energy and cost efficient process that uses electromagnetic waves to eliminate anti-nutritional compounds and negative flavours in pulses.

Outcome

Research Objective

OBJECTIVE 1

To develop an energy and cost efficient process that uses electromagnetic waves to eliminate anti-nutritional compounds and negative flavours in pulses.