

## Exploitation of green lentil as a substitute for Indian pulses

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SPG Contributions	Project Status	Duration/Timeline of Project (Year to Year)	Total Project Cost
\$231,154.00	Completed	July 2008 – January 2010	\$231,154.00

### Project Description

To conduct a market survey for native pulse based products in collaboration with food processors and vendors; to conduct a comparative study of the physical, chemical, nutritional and rheological characteristics of native pulses and green lentil; to develop green lentil based food products; to transfer technology of green lentil-based food processing, on a pilot scale, to processors for production of green lentil based food products.

### Outcome

Lentil is a nutritious pulse comparable to the native Indian pulses and is highly suitable for use in most of the pulse based traditional recipes. Results of sensory evaluation of the food products from lentil and native pulses showed that lentil supplemented and substituted food formulations were acceptable as compared to control products prepared from red gram, green gram and black gram. The survey report revealed that there is no awareness among the Indian population about lentil utilization for preparing nutritionally rich Indian recipes. Creating awareness and making lentils available regularly in the market and popularizing products on a large scale will increase the usage of lentils among the Indian community which will be beneficial to both India and Canada.

### Research Objective

#### OBJECTIVE 1

To conduct a market survey for native pulse based products in collaboration with food processors and vendors.

#### OBJECTIVE 4

To transfer technology of green lentil-based food processing, on a pilot scale, to processors for production of green lentil based food products.

#### OBJECTIVE 2

To conduct a comparative study of the physical, chemical, nutritional and rheological characteristics of native pulses and green lentil.

#### OBJECTIVE 3

To develop green lentil based food products.