II Year B.Tech Food Technology II - Semester

LEGUME AND OIL SEED TECHNOLOGY

UNIT – I

UNIT – II

UNIT – III
Dhal milling equipments and effect on quality - Principal products. Fermented products of legumes - Idli, Dosa, Soya curd(Tofu), Textured Vegetable Protein (TVP), Soya sauce, Tempeh, Natto and Miso. Cooking quality of dhal - Factors affecting cooking quality of dhal and Legumes – Processed legume products - Puffed chick pea and Peas, Canned dry pea. Quick cooking dhal and instant dhal - Uses of pulses - Role of pulses in cookery – Medicinal value of pulses. Present status and future prospects of oil seeds - Annual oil crops, Perennial oil seed plants and Minor oil seeds - Chemical composition and characteristics of oil seeds and oils. Anti-nutritional factors in oil seeds - Elimination methods

UNIT – IV

UNIT – V

References