

## Quick cooking, germinated and dehydrated pulses

### 1. INTRODUCTION:

Pulses are germinated, processed after the desired chemical treatments and dehydrated to obtain the dried pulses. These are meant for use as cooked pulses and used in the traditional manner. They just need to be boiled in water for a shorter time. After cooking they can be salted and seasoned or further added into sambar, which can be used as food adjuncts along with roti, chapathi or cooked rice as is traditionally practiced. The new products cook within 10 minutes saving thereby time, energy and drudgery to the housewives. Moreover, they are shelf stable (6 months) unlike the fresh germinated pulsed whose shelf is very short (less than a day or two).

### 2. RAW MATERIAL:

Pulses (horse gram, green peas, bengal gram, green gram, moth bean etc.)

### 3. PLANT AND MACHINERY:

**Principle equipments:** Non IBR boiler (small), Tray driers, Autoclave, Trolleys & handling vessels, Soaking tanks, etc.

**Auxiliary equipments:** Weighing balance, Heat sealer

### 4. PROJECT COST - FIXED COST - WORKING CAPITAL (Rs. '000)

(Estimate for a model project).

a. Land & Building	510.00
b. Plant & machinery	499.00
c. Auxiliary Equipments	200.00
d. Pre-operative expenses	140.00
<b>Total Fixed Capital</b>	<b>1349.00</b>
Working capital margin	110.00
<b>Total Project cost</b>	<b>1459.00</b>

#### Means of Finance

LT loan:	1011.00
Promoters share:	448.00

### 5. PRODUCTION CAPACITY-(estimate):

Suggested economic capacity : 100 kg pulses per day

Working : 300 working day/annum

### 6. TECHNOLOGY/MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of Quick cooking, germinated and dehydrated pulses has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.

Brief of the process: Pulses are soaked in water containing the additives at the desired level for the prescribed time and then germinated. The germinated pulses are further process to get the finished product by steaming, drying etc.