

## **DRDO – FICCI Accelerated Technology Assessment and Commercialization Programme**

### **Thermally Stable Whole/Split Legumes Based Ready To Eat Curry Concentrate**

Preparation of legume based delicacies begins with washing, soaking and then cooking with sub-constituents. Hydration/soaking of pulses before cooking usually extends the total processing/preparing time. Most of the thermally processed foods under goes excessive heating abuse which results in significant loss of the vital nutrients like vitamins, minerals etc resulting in less acceptable product with reduced keeping quality. Thus it would be desirable to devise a method for whole/Split legumes based curry concentrate which is neither time not energy intensive.

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