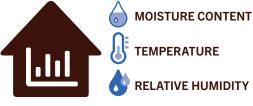


"Proteins aren't designed, they are evolved"
- Frances Arnold

STORAGE OF PULSES

Objective: Designing safe storage guidelines for pulses.

SCIENTIFIC DATA on storage of pulses aids farmers to:



Design spoilage mitigation strategies and postharvest treatments before the grain deteriorates



Attain highest possible value for their product

HEALTHY TO EAT, HEALTHY TO GROW



- 20-25% protein content
- Excellent source of fiber
- · Low fat, low cholesterol
- Improves digestion and heart health



SUSTAINABILITY

 Optimum moisture content, temperature and relative humidity aids longevity:



Moisture Content 12-14%



Temperature Less than 15 °C

- Lower carbon footprint than most foods
- Low water footprint protein source

INDUSTRIAL APPLICATIONS



• Optimally stored pulses can be used for a variety of nutritious foods such as: tortilla shells, pasta, bread, meat alternatives and dairy free foods.

RISKS OF INEFFECTIVE STORAGE

Ageing







Degrades Nutritional Quality

Food photo created by rawpixel.com - www.freepik.com, Background photo created by topntp26 - www.freepik.com, Food vector created by ibrandify - www.freepik.com

- RESEARCH LEAD: Jitendra Paliwal, Biosystems Engineering, University of Manitoba. Content by Sheena Malhotra (MSc student)
- DIG DEEPER! Podcast: <u>Increasing consumption of pulses through optimal storage</u>, <u>milling and processing</u>.

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