

## WHY MILLING?

Milling determines particle size, starch damage and the overall protein starch matrix in flours

These properties affect the functional and nutritional quality

To increase utilization of pulses, characterization of their flours is important



## WHY PULSES?

Ethical and sustainable source of protein

Reduces Cardiovascular Diseases

Important source of micronutrients

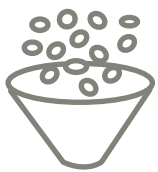
Helps with weight management

Builds muscles

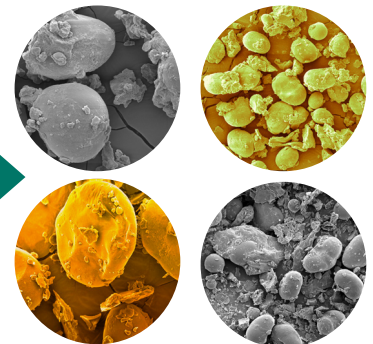
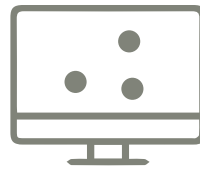
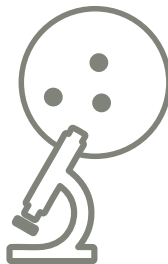
# MICRO-STRUCTURAL ANALYSIS OF PULSE FLOURS

Objective: To characterize the changes in starch - protein matrix as a consequence of milling using Scanning Electron Microscopy (SEM).

## ANALYSIS PROCESS



ROLLER MILL  
FERKAR MILL



Pulse photos created by luis\_molinero - www.freepik.com, Microscope vector created by alvaro\_cabrera - www.freepik.com

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**DIG DEEPER!** Podcast: [Increasing consumption of pulses through optimal storage, milling and processing.](#)

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