






“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:



-  **MOISTURE CONTENT**
-  **TEMPERATURE**
-  **RELATIVE HUMIDITY**

Design spoilage mitigation strategies and post-harvest treatments before the grain deteriorates



Attain highest possible value for their product

RISKS OF INEFFECTIVE STORAGE



Microbial Contamination



Seed Ageing



Degrades Nutritional Quality

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.

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

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