



Glossary

Legume - A flowering plant belonging to the Leguminosae family.

Antinutritional factors - Substances that reduce the nutritional value of a food by reducing its nutrients content, bioavailability, digestibility or utilization.

Husk -Seed coat, hull, or covering surrounding the legume seed.

Decortication- Removal of the hull, husk, or outer seed coat of the legume seed.

Dhal - Dehusked, split grain legume.

Milling - Process of husking and subsequent splitting of pulse or legume usually taking place simultaneously in reference to pulse milling and dhal preparation.

Extrusion - Process of shaping items by forcing them through a die.

Starch - Polysaccharide that is the main energy store of plants and is composed of molecules of amylose and amylopectin.

Protein - Nitrogenous organic compounds consisting of linked amino acids.

Protein efficiency ratios - Biological method for evaluating protein quality in terms of weight gain per amount of protein consumed by a growing animal. It assumes that all protein is used for growth and no allowance is made for maintenance.

Pitting - Pitting is a process of cracking and scratching pulses by passing through emery coated rollers so to facilitate the penetration of oil.

Germination - It is a process by which plants, fungus and bacteria emerge from seeds and spores, and begin growth.



Sprouting - It is the practice of germinating seeds to be eaten raw or cooked.

Saponins – Saponins are a class of secondary metabolites abundantly found in plant sources.

Canning –It is a process of preservation by giving heat treatment in a hermetically sealed containers.

