

## REFERENCE

- Hui, Y. H. (2006). Handbook of Food Science, Technology and Engineering. CRC Press Taylor & Francis Group, Boca Raton.
- Rahman, M. S. (2007). Handbook of Food Preservation (Second Edt.). CRC Press Taylor & Francis Group, Boca Raton.
- Salunkhe, D. K., & Kadam, S. S. 1989. Introduction In D. K. Salunkhe, & S. S. Kadam (Eds.), CRC handbook of world food legumes: nutritional chemistry, processing technology and utilization (pp. 1–4). Boca Raton, FL: CRC Press Inc.
- Satya, S., Kaushik, G. & Naik, S. N. (2010). Processing of food legumes: a boon to human nutrition. Mediterrian Journal of Nutrition and Metabolism, 3,183–195.
- Siegel, A. & Fawcett, B. (1976). Food Legume Processing and Utilization. International Development Research Centre, Ottawa, Canada.
- Singh, U. (1999). Cooking Quality of Pulses. Journal of Food Science and Technology, 36, 1-14.

## LINKS

<http://www.ncbi.nlm.nih.gov/pubmed/23224442>  
<http://farrp.unl.edu/informallegumes>  
<http://archive.unu.edu/unupress/food/8F012e/8F012E01.htm>  
<http://link.springer.com/article/10.1007%2FBF01091191>