



## Summary

Legumes are the plants belonging to the family of *Leguminosae*. Around 20 leguminous species are used as dry grains in appreciable amounts for human nutrition. In many developing countries they are the main sources for human nutrition while in developed countries, legumes have an increasing use in dietetic formulations. However, several antinutritional factors are reported in legumes which reduce their nutritional value. Processing of legumes is therefore aimed at, to reduce antinutritional factors, make them more palatable, value addition and add convenience to the consumer. Common domestic methods of processing include soaking, cooking, germination, fermentation and roasting. At industrial level milling, canning, puffing, flour making and fractionation (wet and dry milling) are generally practised. Each method has its own advantages and disadvantages and selection of particular method depends on particular end use. Most of the common processing methods like cooking, germination, roasting etc. involve processing of whole seed or dhal for food use. However, fractionation of legume seeds is practised to fractionate legume seeds into starch and proteins which are used in functional ingredients in formulated foods at industrial level.