Summary:

Legumes, or pulses, are flowering plants in the *Leguminosae* family. Pulses are the cheapest and rich source of protein. Apart from being the good source of protein, pulses also contain substantial quantity of minerals, vitamins, crude fiber etc. Amino acid composition of pulses is complementary to that of cereals. In India, pulses are the second major source of dietary protein after cereals. Legumes go through several processes before they are ready to be used as an ingredient in food preparations. These processes include cleaning, drying, sorting, splitting, milling, and fractionating. During milling, dal is split into smaller sizes which renders it convenient for cooking. Traditional methods for processing of pulses were labour intensive, time consuming and incurred losses. Modern technologies for processing of pulses have replaced old age methods and thus avoid losses and saves time. Polishing is the last step of milling, which increase the consumers appeal. Advanced milling technologies includes, Pantnagar–Chemical and Enzyme treatment, CIAE and CFTRI Process. The physical, chemical and structural strength of grain coupled with the functional and mechanical characteristics of processing units jointly play an important role in milling.