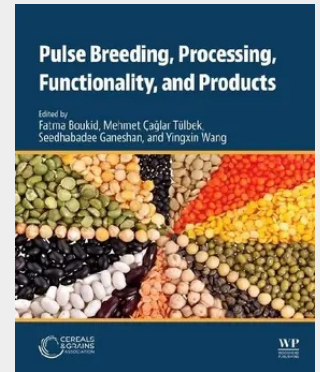


Pulse Breeding, Processing, Functionality, and Products

Pulse Breeding, Processing, Functionality, and Products reflects the shift from animal- to plant-based foods, addressing increased interest in pulses due to their higher protein contents when compared to most cereals. The book provides comprehensive coverage of a wide range of knowledge related to pulses, from breeding approaches and market landscapes to extraction and fractionization, post- treatments for improved ingredients, their nutritional and compositional qualities, advances in testing methods, and their potential industrial applications in food and pet food. With its inclusion of problems/solutions and issues-focused insights, the book's content is valuable for immediate application and for inspiring additional research. The book offers the food industry and researchers the necessary insights to know the latest developments and emerging uses of pulse ingredients. As pulses have high adaptability, versatility, and offer potentially significant contributions to the human diet and pulse ingredient flours, proteins, fibers, and starches, they are increasingly being used in food formulations, hence this book covers the topic with a wide breadth of knowledge. Challenges, including taste, color, bite, mouthfeel, and texture are also covered for innovative products.

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