



Dry Beans and Pulses 2022
Production, Processing and Nutrition
Second Edition

Dry Beans and Pulses Production, Processing and Nutrition, Second Edition

Edited by:
M. Siddiq and M.A. Uebersax

The second edition of the most complete and authoritative reference on dry beans production, processing, and nutrition available

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Dry Beans and Pulses Production, Processing and Nutrition, Second edition: The most up to date reading for food scientists, nutritionists, agronomists, food processing specialists, food biochemist and food security experts, involved in dry beans production, processing, nutrition, and value-added technologies.

Since the first edition of *Dry Beans and Pulses Production, Processing and Nutrition* was published in 2012, the popularity of pulse crops as sustainable, nutritionally-rich food ingredients for alternate meat and other food products has increased significantly beyond traditional utilization. Retaining its distinctive value-chain approach to the subject, the new edition is fully revised to provide up-to-date coverage of breeding, composition, quality, nutritional profiles, postharvest and processing technologies, food safety and security, significance to human health, and more.

A team of more than fifty contributors review recent research, consumer trends, new products, and food security issues in dry beans processing and value-added practices. New chapters address Hard-to-cook phenomenon and other storage-induced quality defects, quality assessment of raw and processed legumes using innovative technologies, utilization of dry beans and pulses as ingredients in diverse food products, and the production, processing, and nutritional profile of Faba beans and chickpeas and lentils. Covering both traditional and non-traditional bean classes, this comprehensive volume:

- Features new topics, expanded discussion, updated references, and additional figures and tables throughout
- Provides in-depth information on key aspects of production technologies, value-added processing, and Culinology®
- Examines global production and consumption, packaging and distribution, and nutrient bioavailability of bioactive compounds
- Highlights worldwide efforts to improve the quality and utilization of dry beans and pulses
- Discusses emerging trends and new applications of antioxidant properties of dry beans as functional foods
- Features chapters written by experts in disciplines such as crop science, horticulture, food science and technology, food biochemistry and engineering, and nutritional and environmental sciences

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