

Title (en)
METHOD FOR PRODUCING PREGELATINIZED CHICKPEA FLOUR

Title (de)
VERFAHREN ZUR HERSTELLUNG EINES KICHERERBSENQUELLMEHLS

Title (fr)
PROCÉDÉ DE FABRICATION D'UN AMIDON GONFLANT DE POIS CHICHES

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Application
EP 18766284 A 20180918

Priority

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Abstract (en)
[origin: WO2019057680A1] The invention relates to a method for producing pregelatinized chickpea flour, which is characterized by the following steps: grinding chickpeas to chickpea flour; acidifying the chickpea flour to a pH of 4.5 to 6.0, thereby producing an acidified chickpea flour suspension; heating the acidified chickpea flour suspension; and drying the heated suspension to pregelatinized chickpea flour by roller drying.

IPC 8 full level
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