

Method for preparing chickpea seeds for processing into grain products includes removing impurities, sorting out small seeds, steaming, and drying. Chickpea seeds are soaked in water heated to 40-60 °C for 6-12 hours, after which they are dried in two stages. In the first stage, 5-10% of the moisture is removed, in the second stage, they are dried to a moisture content of 15-16%, cooled, and steamed at a pressure of 0.12-0.14 MPa for 10–15 minutes. They are dried again to a moisture content of 14%, cooled, and hulled using a single system with a hulling index of 1.5-2.0%.