



# SCIENCE & TECHNICAL INDUSTRY PROGRAM RESULTS

**INDUSTRY METHODS & STANDARDS COMMITTEE**

2025/2026 RESULTS TO DATE PREPARED JANUARY 2026

# SCIENCE & TECHNICAL INDUSTRY PROGRAM RESULTS: INDUSTRY METHODS & STANDARDS COMMITTEE

## MEMBERS:

N/A

**Members of this committee have a mutual interest in establishing common approaches within the pulse value-added processing industry for methods, systems, and standards used by the pulse and pulse ingredient sector.**

## SUMMARY OF 2025-26 ACTIVITIES:

- While this committee was not active this year, work continued under activities defined by previous committee members
- A descriptive sensory panel was conducted to define aroma and flavour attributes for pea, lentil, chickpea, and faba bean flour. The research partner has offered to conduct complementary analytical testing for volatile organic compounds, lipoxygenase activity, fatty acid profile and e-nose. His team will evaluate relationships between measured attributes and assess those most strongly correlated to each of the descriptors identified, with intention to publish the results of the panel combined with chemical and statistical analysis.
- Pulse Canada participated in AOAC's Dietary Carbohydrate Advisory Panel and Working Groups whose goal was to develop a decision-making guidance document to aid with the selection of analytical methods in determining total dietary fibre. The final revisions are being made to the guidance document, and further work continues to develop supporting materials which will cover 1) types of fibre explained, 2) starch and resistant starch tutorials, 3) food-based approaches for method decision making.
- The first draft of a literature review on methods of particle size determination in pulses has been completed and is currently undergoing revisions. The second draft is anticipated to be complete early 2026, with plans to submit for publication by Summer 2026.

## PROJECTS TO DATE:

| Year      | Title   | Description   | Outcomes/Deliverables  | Status    | Funding   |
|-----------|---|---|--|-----------|---|
| 2023-2024 | Understanding the Current Landscape for Evaluating Pulse Quality  | Webinar hosted in October 2023 featuring Dr. Jim House, Dr. Mike Nickerson, and Dr. Ning Wang to provide the latest research related to optimizing analytical techniques that measure: oil absorption capacity, foaming capacity and foam stability, seed hardness, pasting properties, and in-vitro techniques for measuring protein quality | 90 live attendees.<br>134 views of on-demand recording.  | Completed | Pulse Canada in-kind  |
| 2023-2024 | Identifying Challenges Associated with Priority Analytical Methods to Assess Pulse Ingredient Functionality | Survey sent out to Food & Ingredient Processors   | 23 individual responses providing insights to the most common methods used in commercial settings and their associated challenges.<br><br>Insights shared with AACC and AOCS Technical Committees.   | Completed | Pulse Canada in-kind  |
| 2023-2024 | Standardizing Sensory Descriptors for Pulses  | This project will conduct a descriptive sensory panel to define sensory terms associated with of pea, lentil, chickpea, and faba bean flours  | Establishment of standard descriptors for each pulse type.<br><br>Research publication highlighting the result of the panel.   | Ongoing   | \$10,000 STIP funding   |
| 2024-2025 | Particle Size Method Standardization for Pulse Ingredients  | Expansion of the scope of an existing project under agreement between Mitacs, Pulse Canada and a research partner to review methods of particle size analysis and provide guidelines on the most appropriate method(s) of analysis to measure and express particle size in pulse ingredients.   | Literature review on methods of particle size analysis and insights on the relevance of these methods to pulse ingredients.<br><br>Development of new, or improvements to existing, sieving methods to determine the particle size of pulse ingredients. | Ongoing   | \$20,000 STIP funding<br>\$25,000 Pulse Canada funding<br>\$25,000 Mitacs Funding |
| 2024-2025 | Dietary Fibre Method Standardization for Pulse Ingredients  | Seat on AOAC's Dietary Carbohydrates Advisory Committee to ensure pulse industry priorities are sufficiently addressed in review of standard methods of analysis for the determination of total dietary fibre and its constituents.   | Decision making trees and guidelines on the most appropriate method(s) of analysis to quantify pulse fibre in ingredients designated for the food industry.  | Ongoing   | \$15,000 Pulse Canada funding   |



## JOIN US TODAY

To learn more about STIP, contact  
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