







Pulse

The word pulse originates directly from the Latin *puls* meaning "thick gruel, porridge, mush."

Pulses vs. Legumes



Legume

refers to the plants whose fruit is enclosed in a pod.



a subgroup of the legume family; refers only to the dried seed.

Crops of ancient origin

Pulses have been an essential **part** of the human diet for centuries.





The agricultural production of beans, chickpeas & lentils dates back to 7000 - 8000 B.C.

Versatile ingredient with long shelf life



Pulses can be **stored** for months without losing their high nutritional value, providing increased food availability between harvests.



A key ingredient

in many national and regional dishes such as:

- Baked beans
- Daal

Falafel

Chilli

Part of the vital web of biodiversity



Intercropping with pulses increases farm biodiversity and creates a more diverse landscape for animals and insects.



Surprising facts about



you might not know,





Foster sustainable agriculture

and soil protection



The nitrogen-fixing properties of pulses can improve soil fertility, which improves and extends the productivity of farmland.

Highly water efficient

Water efficency of pulses compared to other protein sources:



1 250 litres

1 kg

Chicken

4 325 litres

1 kg

1 kg Mutton 1 kg Beef



5 520 litres



13 000 litres

Unexpected ally against climate change



Pulses species have a **broad** genetic diversity from which climate resilient varieties can be selected.



By producing a smaller carbon footprint pulses indirectly reduce greenhouse gas emissions.

Economically accessible and multipurpose



Farmers who cultivate pulses have the option to both eat and/or sell their harvest.



Pigeon peas & Bambara beans

Can be cultivated in very poor soils and semi-arid environments.



Crop residues from grain legumes can also be used as animal fodder.

Zero cholesterol

High content of **iron** and **zinc**

Rich in nutrients

Gluten free



A powerful superfood

Rich in minerals and **B-vitamins**

Source of **protein**

Low glycaemic index

Low fat content

Source of dietary **fibre**