

Vermicelli made from mungbean by local producers

OVER 50% of Thailand's annual production of mungbean is used in processed form. The most common products are mungbean threads or vermicelli, starch, high-protein supplements, mungbean flour, mungbean sprouts, and different kinds of desserts and snacks. These products are made at both household

and industrial level, and are sold for both domestic and overseas consumption. Recently, the Chai Nat Field Crops Research Center has developed a process of mungbean vermicelli production for local markets (Figs. 1 and 2). The process of making mungbean vermicelli starts with dry mungbean starch production (Fig. 3),

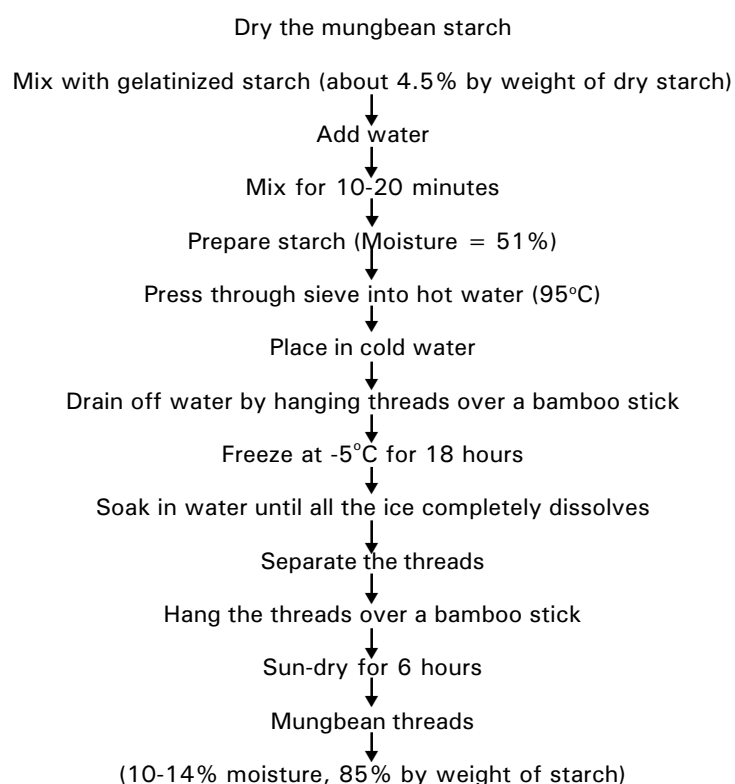


Fig. 1. The procedure for making vermicelli out of mungbean



Fig. 2. Village plant for producing vermicelli made from mungbeans

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followed by the production of mungbean noodles.

Production of mungbean starch

The starch from the process is in dry form (moisture content around 8-10%), and is used for mungbean vermicelli production. The procedure for mungbean starch production is shown in Fig. 1.

Mungbean vermicelli production

The process of mungbean vermicelli production is shown in Fig. 2. Fig. 3 shows a village level vermicelli production plant.

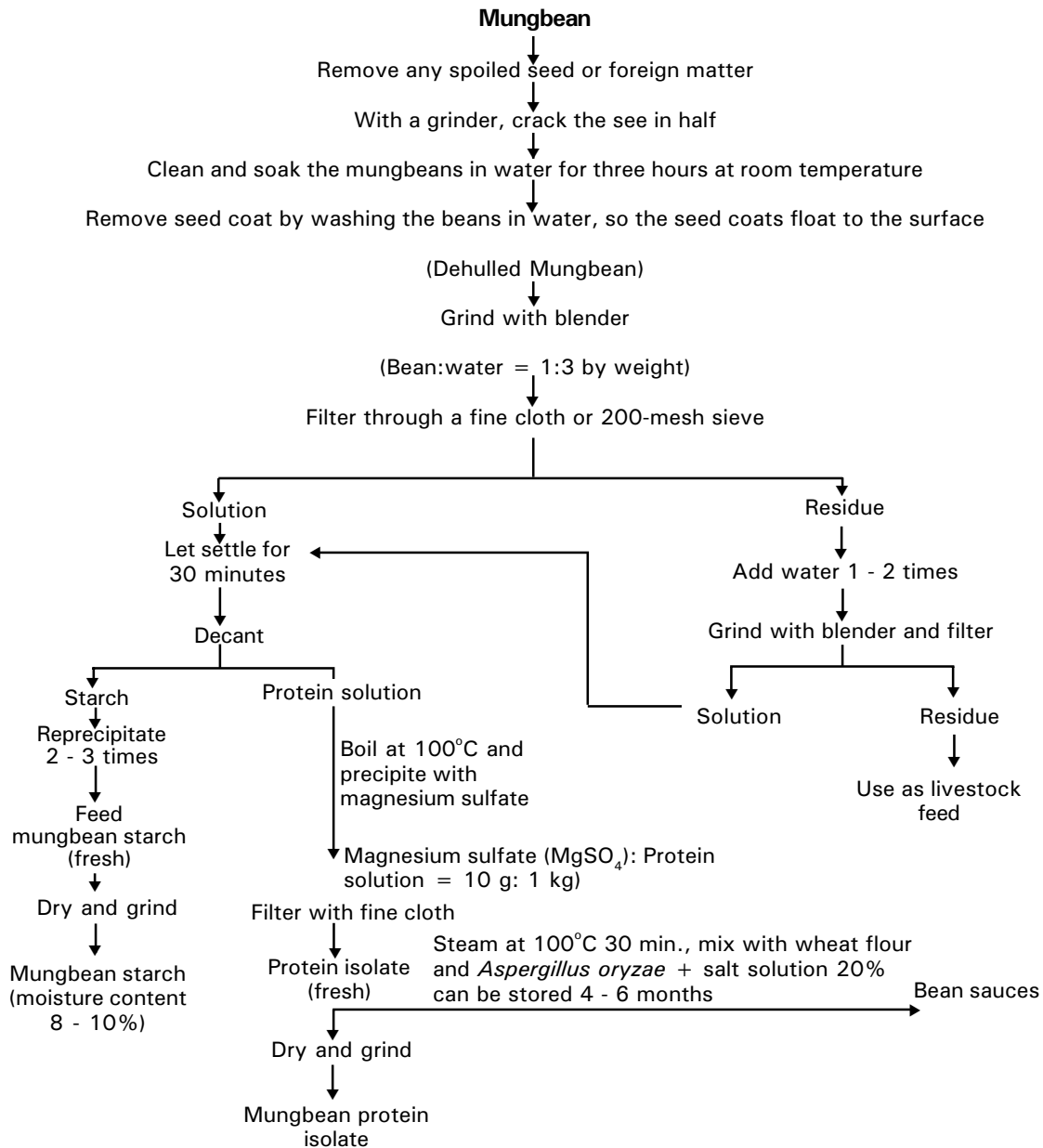


Fig. 3. The procedure for mungbean starch production