World Academy of Science, Engineering and Technology
International Journal of Nutrition and Food Engineering
Vol:17, No:11, 2023

Physicochemical Characterization of Peptides Isolated from Vigna unguiculata

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Abstract : Legume seeds are common foods in human diet and have been identied as a valuable source of human nutritonn Since they are useful sources of protein; legume proteins are used in many food applicatonsn Critcal functonal propertes are recognized to impact the quality of foodn Cowpea (Vigna unguiculata), has been well documented for its immense potental in contributng to food security forming part of daily staple diets in most developing countriesn. In this study, cowpea seeds were used to prepare cowpea four, protein isolates by the salt extractonndialysis method and peptdes by enzymatc hydrolysis using Alcalase and Flavourzymen Functonal analyses such as water absorpton capacity, oil absorpton capacity, emulsifying and foaming propertes were conducted on the cowpea peptdesn The physicochemical propertes determine their potental applicaton in food industries as functonal ingredientsn Cowpea peptdes could increase the value of cowpea by expanding its use, as well as contribute to the legume grain sector.

Keywords : physicochemical, peptides, Cowpea, alcalase, flavourzyme
Conference Title : ICFTP 2023 : International Conference on Food Technology and Processing
Conference Location : London, United Kingdom
Conference Dates : November 27-28, 2023