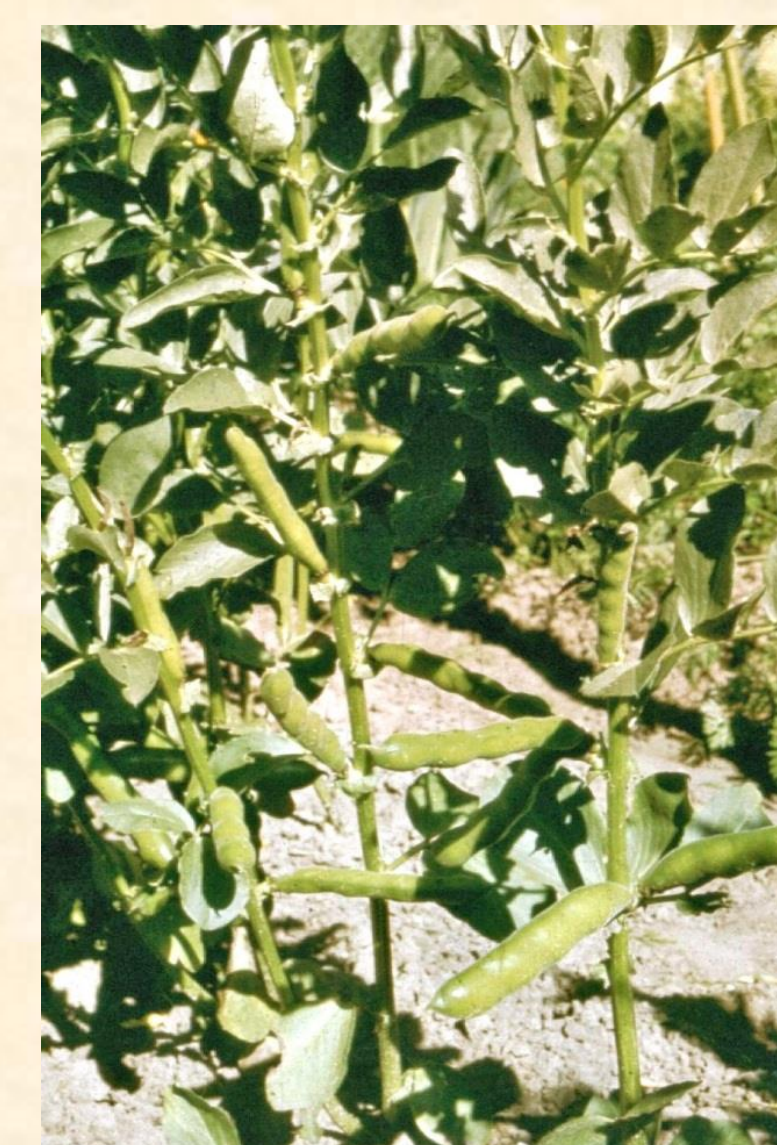


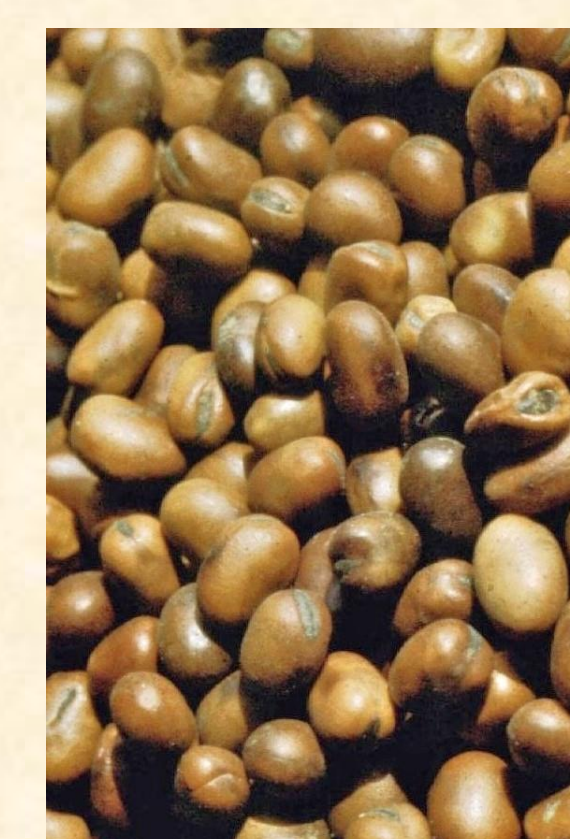
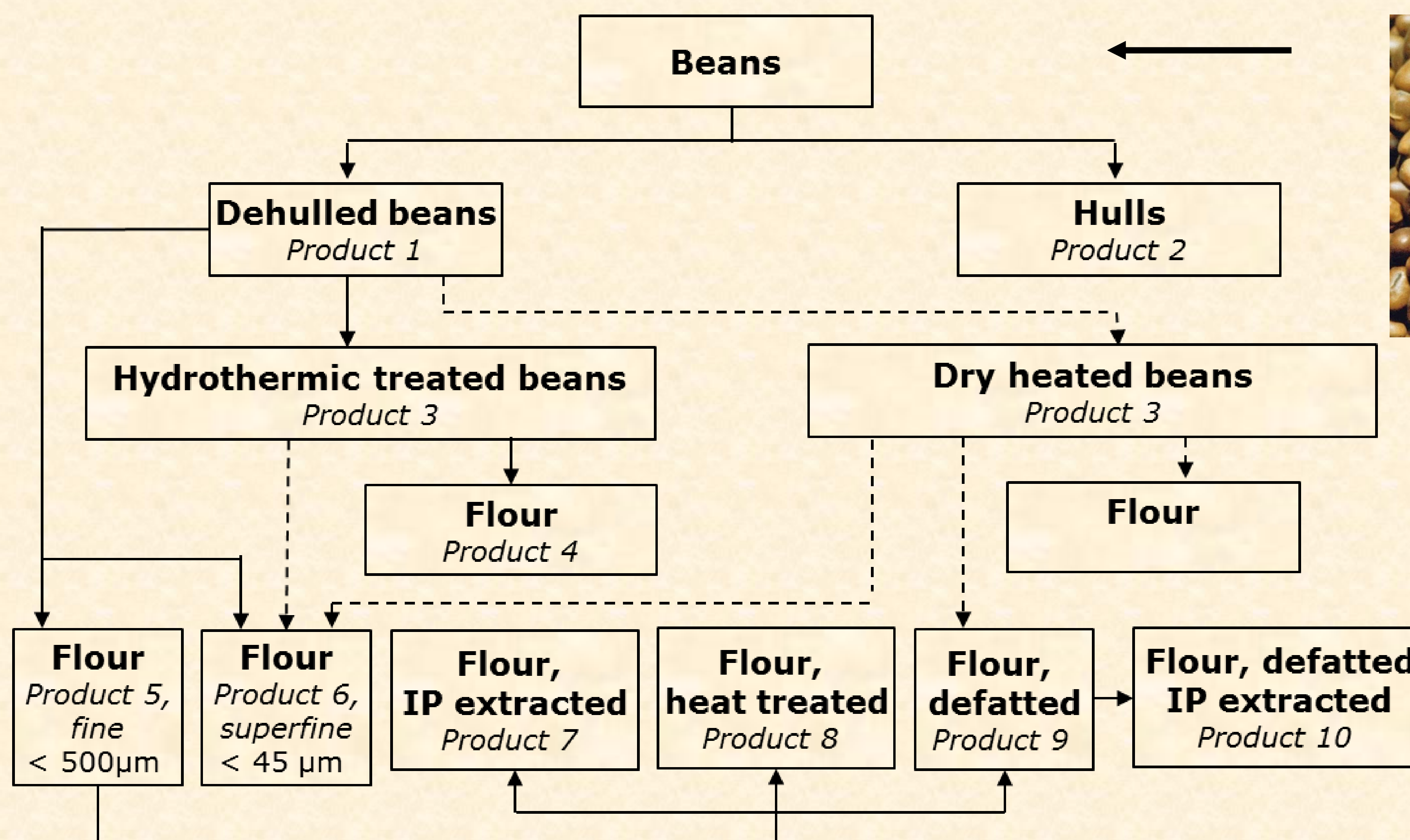


Functional Ingredients from Faba bean (*Vicia faba var. minor*)

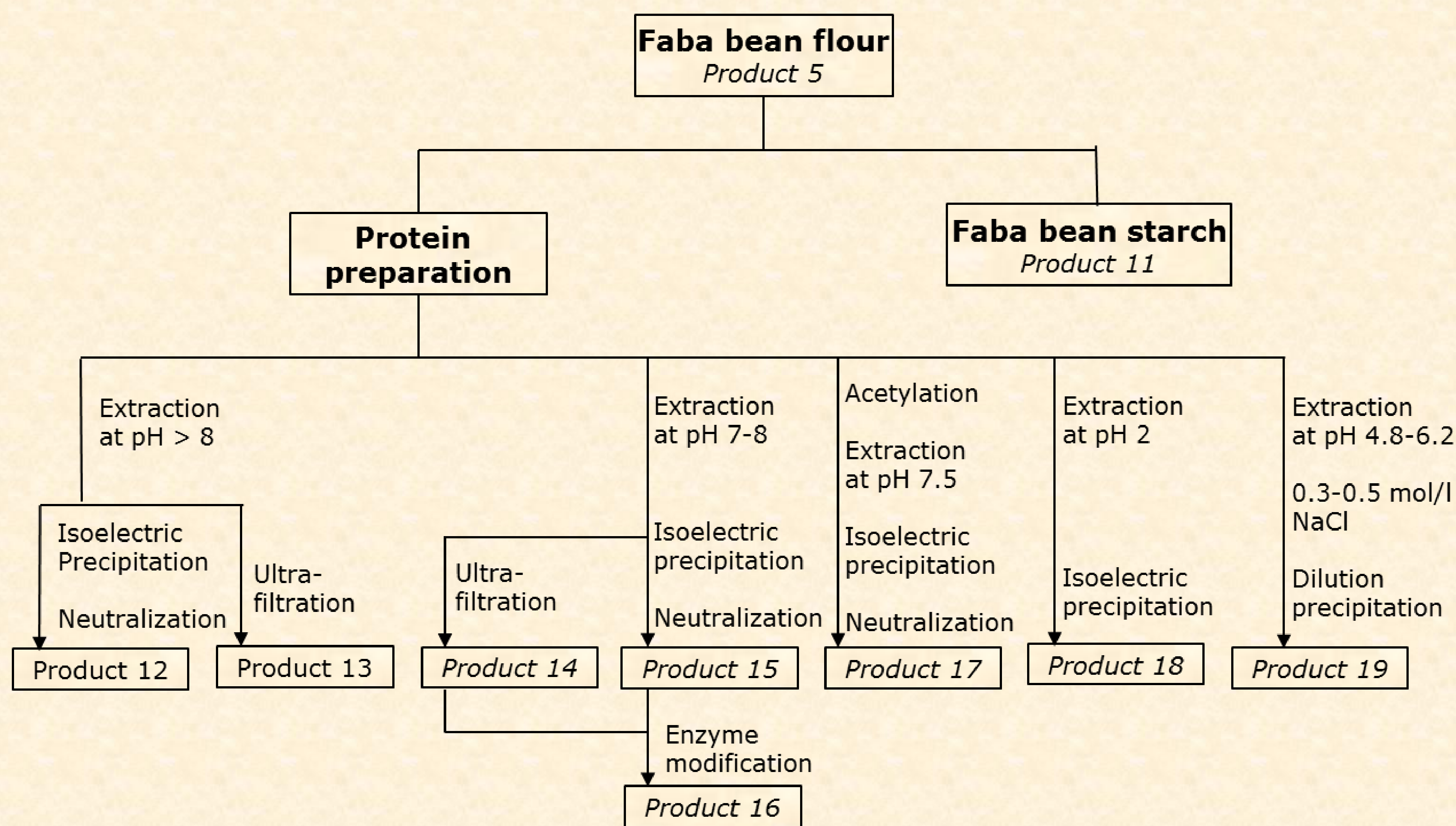
Gerald Muschiolik* and Horst Schmandke
 *Food Innovation Consultant, Potsdam
 www.muschiolik.de



Flour-products of different modification



Functional proteins of different modification



Product application (examples)

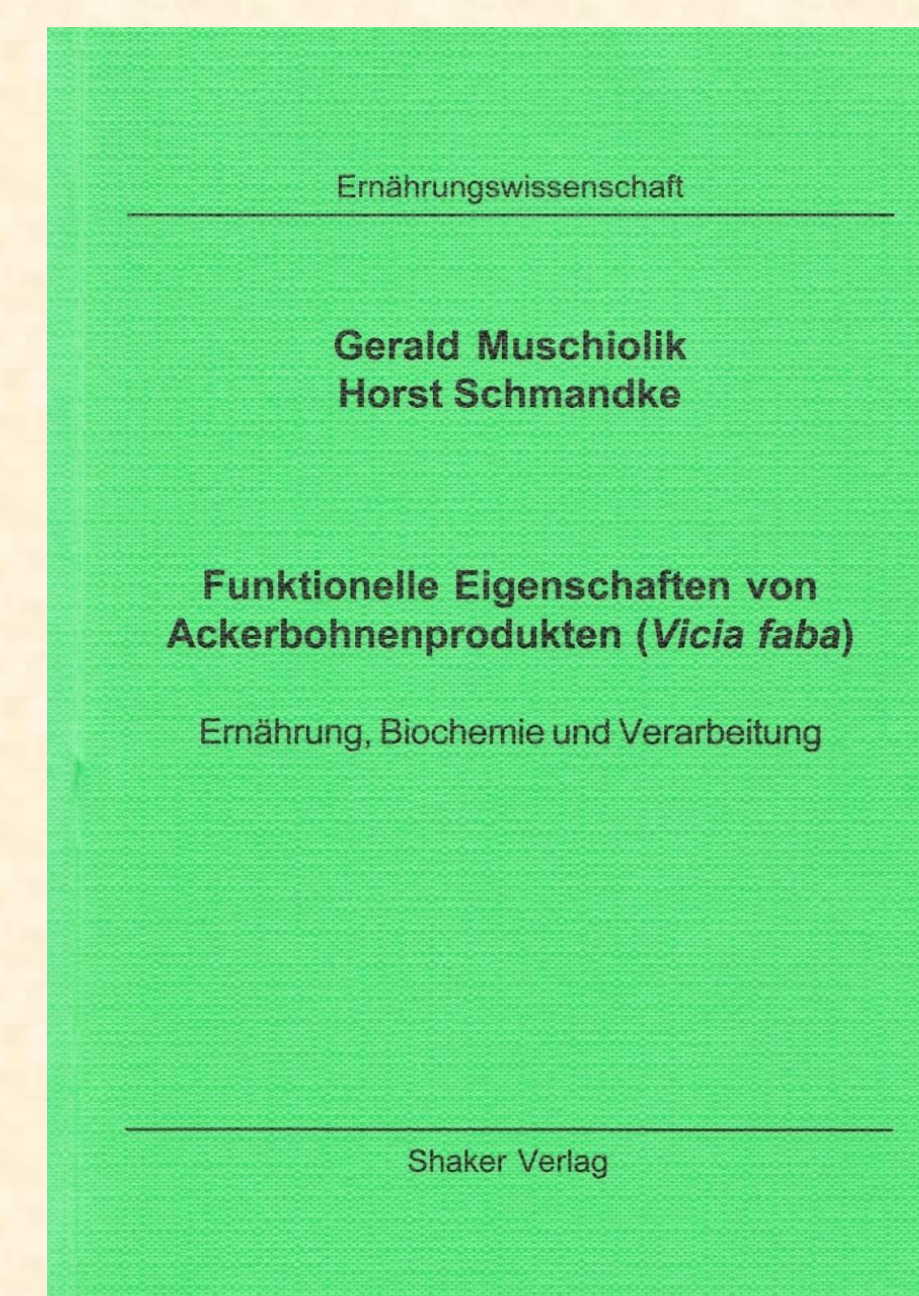
- 1 Protein and starch source
- 2 Dietary fiber and feed
- 3 Flour, protein and starch source
- 4-10 Thickener, stabilizer, binder
- 11 Thickener, gelling agent, binder
- 12-19 Emulsifier, foaming agent, thickener, texturizer, gelling agent

Summarized research and application results

Content of the Book

„Functional Properties of Faba Bean Products“:

- Faba bean history
- Chemical composition
- Biologically active components
- Isolation of protein and starch
- Properties of protein and starch
- Modification of protein
- Protein and starch as food ingredients
- Nutritional value and toxicological evaluation



300 Pages
 1133 References