



International Journal of ChemTech Research

CODEN (USA): IJCRGG, ISSN: 0974-4290, ISSN(Online):2455-9555
Vol.13 No.01, pp 30-37, 2020

Characteristic of Cowpea (*Vigna unguiculata*) Protein Concentrates Protein Fraction on their Solubility

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Abstract : Cowpea (*Vigna unguiculata* L. Walp) has a protein content of 22,9% to obtain the protein in high concentrations, is made as a concentrates or isolates protein. The aim of study to determine of chemical and functional properties of flour and cowpea protein concentrates on their solubility. The study uses a completely randomized design with precipitation method based on solvent, there is distilled water, 5% salt solution, alkaline solution (NaOH 0,5 N) and ethanol 70%. The result showed that cowpea protein fractions of albumin, globulin, glutelin and prolamin had different minimum and maximum solubility. Flour and cowpea protein concentrates had different chemical composition and functional properties. Flour and cowpea protein concentrates can be develop in various food product.

Keywords : isoelectric point, functional properties, elektroforesis, albumin, globulin, glutelin, prolamin

Ika Ratna Agustin *et al* / International Journal of ChemTech Research, 2020,13(1): 30-37.

DOI= <http://dx.doi.org/10.20902/IJCTR.2019.130104>
