Abstract

The functional properties of flours and protein isolates from the seeds of maracuya (Passiflora edulis f.) were studied in this work. The respective protein isolates were obtained from the flours by solubilization alkaline using different concentrations of NaCl follows of isoelectric precipitation, with protein content near at 90%. For flours and protein isolates were evaluated distinct functional properties: water holding capacities, oil-holding capacity, apparent density, emulsifying activities at pH range 4-10 foaming capacity, as apparent viscosity. An increase of the concentration of NaCl contributes to expose more groups hydrophilic on surface, which explains the high CRA and low CRL, emulsion properties of isolates proteins were concentration and pH dependent. A high foaming capacity was observed for the isolates proteins obtained.

Keywords

Passiflora edulis f, functional properties, protein isolates.