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DESCRIPTION

FIELD OF THE INVENTION

[0001] The present invention relates to the production of pulse protein products, preferably pulse protein isolates.

BACKGROUND TO THE INVENTION

[0002] In US Patent Applications Nos. 13/103,528 filed May 9, 2011 (US Patent Publication No. 2011-027497 published November 10, 2011), 13/289,264 filed November 4, 2011 (US Patent Publication No. 2012-0135117 published May 31, 2012), 13/556,357 filed July 24, 2012 (US Patent Publication No. 2013-0189408 published July 25, 2013) and 13/642,003 filed January 7, 2013 (US Patent Publication No. 2013-0129901 published May 23, 2013), assigned to the assignee hereof, there is described the provision of a novel pulse protein product having a protein content of at least about 60 wt% (N x 6.25) on a dry weight basis, preferably a pulse protein isolate having a protein content of at least about 90 wt% (N x 6.25) d.b.. The pulse protein product has a unique combination of properties, namely:

- completely soluble in aqueous media at acid pH values of less than about 4.4
- heat stable in aqueous media at acid pH values of less than about 4.4
- does not require stabilizers or other additives to maintain the protein product in solution
- is low in phytic acid
- requires no enzymes in the production thereof

[0003] This novel pulse protein product is prepared by a method which comprises:

1. (a) extracting a pulse protein source with an aqueous calcium salt solution, preferably an aqueous calcium chloride solution, to cause solubilization of pulse protein from the protein source and to form an aqueous pulse protein solution,
2. (b) separating the aqueous pulse protein solution from residual pulse protein source,
3. (c) optionally diluting the aqueous pulse protein solution,
4. (d) adjusting the pH of the aqueous pulse protein solution to a pH of about 1.5 to about 4.4, preferably about 2 to about 4, to produce an acidified pulse protein solution,
5. (e) optionally clarifying the acidified pulse protein solution if it is not already clear,
6. (f) alternatively from steps (b) to (e), optionally, diluting and then adjusting the pH of the combined aqueous pulse protein solution and residual pulse protein source to a pH of about 1.5 to about 4.4, preferably about 2 to about 4, then separating the acidified, preferably clear, pulse protein solution from residual pulse protein source,
7. (g) optionally concentrating the aqueous pulse protein solution while maintaining the

- ionic strength substantially constant by a selective membrane technique,
8. (h) optionally diafiltering the optionally concentrated pulse protein solution, and
 9. (i) optionally drying the optionally concentrated and optionally diafiltered pulse protein solution.

[0004] The pulse protein product preferably is an isolate having a protein content of at least about 90 wt%, preferably at least about 100 wt% (N x 6.25) d.b..

[0005] In certain acidic beverages, particularly those having a pH at the low end of the acceptable pH range for acidic beverages, the novel pulse protein product tends to induce an undesirable astringent sensation in the mouth.

SUMMARY OF THE INVENTION

[0006] It has now been found that this undesirable astringency can be reduced or eliminated by modifying the procedure used to manufacture the novel pulse protein product.

[0007] In accordance with the present invention, there is provided a method of preparing pulse protein product with reduced astringency when tasted in aqueous solution at a pH below 5, which comprises:

1. (a) extracting a pulse protein source with an aqueous calcium salt solution to cause solubilization of pulse protein from the protein source and to form an aqueous pulse protein solution, and then either:
 - (b1) separating the aqueous pulse protein solution from residual pulse protein source,
 - (b2) optionally diluting the aqueous pulse protein solution,
 - (b3) adjusting the pH of the aqueous pulse protein solution to a pH of 1.5 to 4.4 to produce an acidified pulse protein solution, and
 - (b4) optionally clarifying the acidified pulse protein solution if it is not already clear; or:
 - (c1) optionally diluting the combined aqueous pulse protein solution and residual pulse protein source, and
 - (c2) adjusting the pH of the optionally diluted combined aqueous pulse protein solution and residual pulse protein source to a pH of 1.5 to 4.4 and then separating the acidified, preferably clear, pulse protein solution from residual pulse protein source; and, following step (b4) or (c2),
 - (d) fractionating the proteins in the acidified pulse protein solution to separate lower molecular weight, less astringent proteins from higher molecular weight, more astringent

proteins, wherein said fractionation step is effected by:

1. (i) membrane processing the acidified aqueous pulse protein solution to fractionate the protein components of the acidified aqueous protein solution into a higher molecular weight fraction in a first retentate and a lower molecular weight fraction in a first permeate;
2. (ii) membrane processing the first permeate to retain the lower molecular weight fraction protein components in a second retentate and to permit contaminants to pass the membrane in a second permeate,
3. (iii) drying the second retentate to provide a pulse protein product of reduced astringency.

[0008] This product is intended typically for use in neutral applications.

[0009] The less astringent proteins that remain in solution when the aforementioned precipitation method is applied seem to be of lower molecular weight than the more astringent species. In another aspect of the present invention, the more astringent protein component may be separated from the less astringent protein component by membrane processing. Concentration and optional diafiltration of a protein solution containing a mixture of the more and less astringent proteins using a membrane with an appropriate pore size allows the smaller, less astringent proteins to pass through with the permeate, while retaining the more astringent species in the concentrated protein solution. The less astringent proteins may be separated from the contaminants by a subsequent ultrafiltration and/or diafiltration step using a membrane having a smaller pore size than that employed in the fractionation step. The purified less astringent protein fraction is a product of the invention. The solution of larger, more astringent protein species may also be further processed and optionally neutralized to form another product of the invention, which is typically intended for use in neutral applications.

[0010] In accordance with a further aspect of the present invention, there is provided a pulse protein product having a protein content of at least about 60% wt% (N x 6.25) d.b. and which

- is completely soluble in aqueous media at acid pH values of less than 4.4
- is heat stable in aqueous media at acid values of less than about 4.4
- does not require stabilizers or other additives to maintain the protein product in solution or suspension
- is low in phytic acid
- requires no enzymes in the production thereof
- is low in astringency when tasted in aqueous solution at a pH below about 5.

[0011] The pulse protein product preferably has a protein content of at least about 90 wt%, more preferably 100 wt%, (N x 6.25) d.b.. The pulse protein product preferably is not

hydrolysed and preferably has a phytic acid content of less than about 1.5 wt%, preferably less than about 0.5 wt%.

[0012] In accordance with a further aspect of the present invention, there is provided a pulse protein product having a protein content of at least about 60 wt% (N x 6.25) d.b. and having low astringency when tasted in aqueous solution at a pH of below about 5 which is substantially completely soluble in an aqueous medium at a pH of less than about 4.4.

[0013] The pulse protein product may be blended with water-soluble powdered materials for the production of aqueous solutions of the blend, preferably a powdered beverage. The pulse protein product may be formed with an aqueous solution, such as, a beverage, which is heat stable at a temperature of less than about 4.4. The beverage may be a clear beverage in which the dissolved pulse protein product is completely soluble and transparent or may be a non-transparent beverage in which the dissolved pulse protein does or does not increase the cloud or haze level.

[0014] In accordance with a further aspect of the present invention, there is provided a pulse protein product having a molecular weight profile, as determined by the methods described in Example 25, which is

about 10 to about 75% greater than about 100,000 Da

about 10 to about 45% from about 15,000 to about 100,000 Da

about 8 to about 55% from about 5,000 to about 15,000 Da

about 2 to about 12% from about 1,000 to about 5,000 Da.

[0015] The molecular weight profile may be:

about 15 to about 40% greater than about 100,000 Da

about 25 to about 40% from about 15,000 to about 100,000 Da

about 15 to about 50% from about 5,000 to about 15,000 Da

about 3 to about 10% from about 1,000 to about 5,000 Da.

[0016] In accordance with another aspect of the present invention, there is provided a pulse protein product having a molecular weight profile, as determined by the methods described in Example 25, which is

about 10 to about 85% greater than about 100,000 Da

about 10 to about 45% from about 15,000 to about 100,000 Da

about 0 to about 40% from about 5,000 to about 15,000 Da

about 1 to about 34% from about 1,000 to about 5,000 Da.

[0017] The less astringent pulse protein products produced according to the processes herein are suitable, not only for protein fortification of acid media, but may be used in a wide variety of conventional applications of protein products, including but not limited to protein fortification of processed foods and beverages, emulsification of oils and as a foaming agent in products which entrap gases. The pulse protein products may also be used in nutritional supplements. The pulse protein products may also be used in dairy analogue or dairy alternative products or products that are dairy/plant ingredient blends. Other uses of the pulse protein products are in pet foods, animal feed and in industrial and cosmetic applications and in personal care products

[0018]

(f) alternatively from steps (b) to (e), optionally, diluting and then adjusting the pH of the combined aqueous pulse protein solution and residual pulse protein source to a pH of about 1.5 to about 4.4 and then separating the acidified, preferably clear, pulse protein solution from residual pulse protein source, and

(g) fractionating the proteins in the acidified pulse protein solution to separate lower molecular weight, less astringent proteins from higher molecular weight, more astringent proteins.

[0023] 2. The method of clause 1, wherein said fractionation step is effected by:

1. (i) adjusting the pH of the acidified pulse protein solution to a pH value of about 5 to about 6.5 to precipitate the higher molecular weight, more astringent proteins from the acidified pulse protein solution and provide a pH-adjusted pulse protein solution,
2. (ii) removing the precipitate from the pH-adjusted pulse protein solution,
3. (iii) adjusting the pH of the pH-adjusted pulse protein solution to a pH value of about 1.5 to about 4.4, to form a re-acidified aqueous pulse protein solution, and
4. (iv) drying the re-acidified aqueous soy protein solution to provide a pulse protein product of lesser astringency.

[0024] 3. The method of clause 2, wherein the pH-adjustment step (i) is effected to a pH of about 5.5 to about 6.0.

[0025] 4. The method of clause 2, wherein the pH adjustment step (iii) is effected to a pH of about 2 to about 4.

[0026] 5. The method of clause 2, wherein the acidified aqueous pulse protein solution from step 1 (e) or (f) is concentrated prior to step (i) or the re-acidified pulse protein solution from

step (iii) is concentrated to increase the protein concentration to about 50 to about 300 g/L, preferably at about 100 to about 200 g/L, or partially concentrated prior to step (i) to a protein concentration in the case of the acidified aqueous pulse protein solution of less than about 50 g/L and in the case of the re-acidified pulse protein solution, less than about 10 g/L, while maintaining the ionic strength thereof substantially constant.

[0027] 6. The method of clause 5 wherein said concentration step is effected employing ultrafiltration using membrane with a molecular weight cut-off of about 1,000 to about 1,000,000 daltons, preferably about 1,000 to about 100,000 daltons, more preferably about 1,000 to about 10,000 daltons.

[0028] 7. The method of clause 5, wherein the partially concentrated or concentrated acidified pulse protein solution or partially concentrated or concentrated re-acidified pulse protein solution or the acidified protein solution prior to concentration or the re-acidified pulse protein solution prior to concentration is diafiltered, and in the case of the diafiltration of solution prior to concentration or diafiltration of partially concentrated solution, the diafiltered solution is preferably concentrated to a concentration of about 50 to about 300 g/L, preferably about 100 to about 200 g/L for acidified pulse protein solution and a concentration of about 10 to about 300 g/L, preferably about 100 to about 200 g/L for re-acidified pulse protein solution.

[0029] 8. The method of clause 7, wherein the diafiltration step is effected in the optional presence of an antioxidant such as sodium sulphite or ascorbic acid, in the amount of about 0.01 to about 0.1 wt%, preferably 0.05 wt%, using about 1 to about 40 volumes, preferably about 2 to about 25 volumes of diafiltration solution, using membrane having a molecular weight cut-off of about 1,000 to about 1,000,000 daltons, preferably 1,000 to about 100,000 daltons, more preferably about 1,000 to about 10,000 daltons.

[0030] 9. The method of clause 8, wherein the diafiltration operation is effected until no significant further quantities of contaminants or visible colour are present in the permeate, or in the case of the re-acidified protein solution, until the retentate has been sufficiently purified so as, when dried, to provide a pulse protein isolate having a protein content of at least about 90 wt% (N x 6.25) d.b..

[0031] 10. The method of clause 2, wherein the removed precipitate from step (ii), is further processed by a step selected from the group consisting of:

1. (i) optionally washing the removed precipitate and drying the washed precipitate,
2. (ii) optionally washing the removed precipitate, adjusting the pH of the precipitate to about 6 to about 8 and drying the pH-adjusted precipitate,
3. (iii) adjusting the pH of the removed precipitate to about 1.5 to about 4.4, preferably about 2 to about 4, membrane processing to remove contaminants, and drying the membrane processed precipitate, and
4. (iv) adjusting the pH of the removed precipitate to about 1.5 to about 4.4, preferably about 2 to about 4, membrane processing to remove

[0019] Preferably, the membrane processing step (i) is effected by microfiltration using membranes having a pore size of 0.05 to 0.1 μm , more preferably 0.08 to 0.1 μm , or by ultrafiltration using membrane with a molecular weight cut-off of 10,000 to 1,000,000 daltons, preferably 100,000 to 1,000,000 daltons, to concentrate the acidified aqueous pulse protein solution to a protein concentration of to 300 g/L, preferably 100 to 200 g/L, to provide a concentrated retentate.

[0020] Preferably, the membrane processing of the first permeate in step (ii) is effected by ultrafiltration to concentrate the first permeate to a concentration of 10 to 300 g/L, preferably 100 to 200 g/L, followed by optional diafiltration, or to a partial concentration of less than 10 g/L, using membranes having a molecular weight cut-off of 1,000 to 100,000 daltons, preferably 1,000 to 10,000 daltons.

[0021] Preferably, the first retentate from step (i) is further processed by a step selected from the group consisting of:

1. (i) drying the first retentate,
2. (ii) adjusting the pH of the first retentate to a pH of 6 to 8, and drying the pH-adjusted retentate.

[0048] 27. The aqueous solution of clause 26 wherein the beverage is a clear beverage in which the dissolved pulse protein product is completely soluble and transparent.

[0049] 28. The aqueous solution of clause 26 wherein the beverage is a non-transparent beverage in which the dissolved pulse protein does or does not increase the cloud or haze level.

[0050] 29. The aqueous solution of clause 25 wherein the pulse protein product is a pulse protein isolate having a protein content of at least about 90 wt% (N x 6.25) d.b..

[0051] 30. A pulse protein product having a molecular weight profile, as determined by the methods described in Example 25, which is

about 10 to about 75% greater than about 100,000 Da

about 10 to about 45% from about 15,000 to about 100,000 Da

about 8 to about 55% from about 5,000 to about 15,000 Da

about 2 to about 12% from about 1,000 to about 5,000 Da.

[0052] 31. The pulse protein product of clause 30 having a molecular weight profile, as determined by the methods described in Example 25, which is

about 15 to about 40% greater than about 100,000 Da

about 25 to about 40% from about 15,000 to about 100,000 Da

about 15 to about 50% from about 5,000 to about 15,000 Da

about 3 to about 10% from about 1,000 to about 5,000 Da.

[0053] 32. The pulse protein product having a molecular weight profile, as determined by the methods described in Example 25, which is

about 10 to about 85% greater than about 100,000 Da

about 10 to about 45% from about 15,000 to about 100,000 Da

about 0 to about 40% from about 5,000 to about 15,000 Da

about 1 to about 34% from about 1,000 to about 5,000 Da.

[0054] 33. The pulse protein product of clause 32 having a molecular weight profile, as determined by the methods described in Example 25, which is

about 18 to about 78% greater than about 100,000 Da

about 15 to about 38% from about 15,000 to about 100,000 Da

about 2 to about 35% from about 5,000 to about 15,000 Da

about 3 to about 25% from about 1,000 to about 5,000 Da.

GENERAL DESCRIPTION OF INVENTION

[0022] The initial step of the process of providing the pulse protein products involves solubilizing pulse protein from a pulse protein source. The pulses to which the invention may be applied include, but are not limited to lentils, chickpeas, dry peas and dry beans. The pulse protein source may be pulses or any pulse product or by-product derived from the processing of pulses. For example, the pulse protein source may be a flour prepared by grinding an optionally dehulled pulse. As another example, the pulse protein source may be a protein-rich pulse fraction formed by dehulling and grinding a pulse and then air classifying the dehulled and ground material into starch-rich and protein-rich fractions. The pulse protein product recovered from the pulse protein source may be the protein naturally occurring in pulses or the proteinaceous material may be a protein modified by genetic manipulation but possessing characteristic hydrophobic and polar properties of the natural protein.

[0023] Protein solubilization from the pulse protein source material is effected most conveniently using calcium chloride solution, although solutions of other calcium salts may be used. Further, extraction of the pulse protein from the pulse protein source may be effected using calcium salt solution in combination with another salt solution, such as sodium chloride. Additionally, extraction of the pulse protein from the pulse protein source may be effected using

water or other salt solution, such as sodium chloride, with calcium salt subsequently being added to the aqueous pulse protein solution produced in the extraction step. Precipitate formed upon addition of the calcium salt is removed prior to subsequent processing.

[0024] As the concentration of the calcium salt solution increases, the degree of solubilization of protein from the pulse protein source initially increases until a maximum value is achieved. Any subsequent increase in salt concentration does not increase the total protein solubilized. The concentration of calcium salt solution which causes maximum protein solubilization varies depending on the salt concerned. It is usually preferred to utilize a concentration value less than about 1.0 M, and more preferably a value of about 0.10 to about 0.15 M.

[0025] In a batch process, the salt solubilization of the protein is effected at a temperature of from about 1° to about 100°C, preferably about 15°C to about 65°C, more preferably about 20° to about 35°C, preferably accompanied by agitation to decrease the solubilization time, which is usually about 1 to about 60 minutes. It is preferred to effect the solubilization to extract substantially as much protein from the pulse protein source as is practicable, so as to provide an overall high product yield.

[0026] In a continuous process, the extraction of the protein from the pulse protein source is carried out in any manner consistent with effecting a continuous extraction of protein from the pulse protein source. In one embodiment, the pulse protein source is continuously mixed with the calcium salt solution and the mixture is conveyed through a pipe or conduit having a length and at a flow rate for a residence time sufficient to effect the desired extraction in accordance with the parameters described herein. In such a continuous procedure, the salt solubilization step is effected in a time of about 1 minute to about 60 minutes, preferably to effect solubilization to extract substantially as much protein from the pulse protein source as is practicable. The solubilization in the continuous procedure is effected at temperatures between about 1° and about 100°C, preferably between about 15°C and about 65°C, more preferably between about 20° and about 35°C.

[0027] The extraction is generally conducted at a pH of about 4.5 to about 11, preferably about 5 to about 7. The pH of the extraction system (pulse protein source and calcium salt solution) may be adjusted to any desired value within the range of about 4.5 to about 11 for use in the extraction step by the use of any convenient food grade acid, usually hydrochloric acid or phosphoric acid, or food grade alkali, usually sodium hydroxide, as required.

[0028] The concentration of pulse protein source in the calcium salt solution during the solubilization step may vary widely. Typical concentration values are about 5 to about 15% w/v.

[0029] The protein extraction step with the aqueous salt solution has the additional effect of solubilizing fats which may be present in the pulse protein source, which then results in the fats being present in the aqueous phase.

[0030] The protein solution resulting from the extraction step generally has a protein

concentration of about 5 to about 50 g/L, preferably about 10 to about 50 g/L.

[0031] The aqueous calcium salt solution may contain an antioxidant. The antioxidant may be any convenient antioxidant, such as sodium sulfite or ascorbic acid. The quantity of antioxidant employed may vary from about 0.01 to about 1 wt% of the solution, preferably about 0.05 wt%. The antioxidant serves to inhibit oxidation of any phenolics in the protein solution.

[0032] The aqueous phase resulting from the extraction step then may be separated from the residual pulse protein source, in any convenient manner, such as by employing a decanter centrifuge, followed by disc centrifugation and/or filtration, to remove residual pulse protein source material. The separation step may be conducted at any temperature within the range of about 1° to about 100°C, preferably about 15° to about 65°C, more preferably about 20° to about 35°C. Alternatively, the optional dilution and acidification steps described below may be applied to the mixture of aqueous pulse protein solution and residual pulse protein source, with subsequent removal of the residual pulse protein source material by the separation step described above. The separated residual pulse protein source may be dried for disposal or further processed, such as to recover starch and/or residual protein. Residual protein may be recovered by re-extracting the separated residual pulse protein source with fresh calcium salt solution and the protein solution yielded upon clarification combined with the initial protein solution for further processing as described below. Alternatively, the separated residual pulse protein source may be processed by a conventional isoelectric precipitation process or any other convenient procedure to recover residual protein.

[0033] The aqueous pulse protein solution may be treated with an anti-foamer, such as any suitable food-grade, non-silicone based anti-foamer, to reduce the volume of foam formed upon further processing. The quantity of anti-foamer employed is generally greater than about 0.0003% w/v. Alternatively, the anti-foamer in the quantity described may be added in the extraction steps.

[0034] The separated aqueous pulse protein solution may be subject to a defatting operation, if required, as described in US Patents Nos. 5,844,086 and 6,005,076, assigned to the assignee hereof. Alternatively, defatting of the separated aqueous pulse protein solution may be achieved by any other convenient procedure.

[0035] The aqueous pulse protein solution may be treated with an adsorbent, such as powdered activated carbon or granulated activated carbon, to remove colour and/or odour compounds. Such adsorbent treatment may be carried out under any convenient conditions, generally at the ambient temperature of the separated aqueous protein solution. For powdered activated carbon, an amount of about 0.025% to about 5% w/v, preferably about 0.05% to about 2% w/v, is employed. The adsorbing agent may be removed from the pulse protein solution by any convenient means, such as by filtration.

[0036] The resulting aqueous pulse protein solution may be diluted generally with about 0.1 to about 10 volumes, preferably about 0.5 to about 2 volumes of aqueous diluent, in order to

decrease the conductivity of the aqueous pulse protein solution to a value of generally below about 105 mS, preferably about 4 to about 21 mS. Such dilution is usually effected using water, although dilute salt solution, such as sodium chloride or calcium chloride, having a conductivity up to about 3 mS, may be used.

[0037] The diluent with which the pulse protein solution is mixed generally has the same temperature as the pulse protein solution, but the diluent may have a temperature of about 1° to about 100°C, preferably about 15° to about 65°C, more preferably about 20° to about 35°C.

[0038] The optionally diluted pulse protein solution then is adjusted in pH to a value of 1.5 to 4.4, preferably 2 to 4, by the addition of any suitable food grade acid, such as hydrochloric acid or phosphoric acid, to result in an acidified aqueous pulse protein solution, preferably a clear acidified aqueous pulse protein solution. The acidified aqueous pulse protein solution has a conductivity of generally below about 110 mS for a diluted pulse protein solution, or generally below about 115 mS for an undiluted pulse protein solution, in both cases preferably about 4 to about 26 mS.

[0039] As mentioned above, as an alternative to the earlier separation of the residual pulse protein source, the aqueous pulse protein solution and the residual pulse protein source material, may be optionally diluted and acidified together and then the acidified aqueous pulse protein solution is clarified and separated from the residual pulse protein source material by any convenient technique as discussed above. The acidified aqueous pulse protein solution may optionally be defatted, optionally treated with an adsorbent and optionally treated with defoamer as described above.

[0040] The acidified aqueous pulse protein solution may be subjected to a heat treatment to inactivate heat labile anti-nutritional factors, such as trypsin inhibitors, present in such solution as a result of extraction from the pulse protein source material during the extraction step. Such a heating step also provides the additional benefit of reducing the microbial load. Generally, the protein solution is heated to a temperature of about 70° to about 160°C, preferably about 80° to about 120°C, more preferably about 85° to about 95°C, for about 10 seconds to about 60 minutes, preferably about 10 seconds to about 5 minutes, more preferably about 30 seconds to about 5 minutes. The heat treated acidified pulse protein solution then may be cooled for further processing as described below, to a temperature of about 2° to about 65°C, preferably about 50°C to about 60°C.

[0041] If the optionally diluted, acidified and optionally heat treated pulse protein solution is not transparent it may be clarified by any convenient procedure such as filtration or centrifugation.

[0042] The protein precipitated at about pH 5 to about 6.5 and separated from the resulting solution may be further processed. The precipitate, which is the more astringent protein fraction, may be washed with water and then dried by any convenient procedure such as spray drying or freeze drying. Alternatively, the precipitate may be washed with water, adjusted in pH to about 6 to 8 and then dried. The precipitate may be adjusted to a pH of about 1.5 to about

4.4, preferably about 2 to about 4, then membrane processed as described below and dried. The precipitate may be adjusted to a pH of about 1.5 to about 4.4, preferably about 2 to about 4, membrane processed as described below, adjusted in pH to about 6 to about 8, and then dried.

[0043] The acidified aqueous pulse protein solution may be concentrated prior to fractionation by pH adjustment as described above. Such a concentration step increases the protein concentration of the solution while maintaining the ionic strength thereof substantially constant. Such a concentration step generally is effected to provide a concentrated pulse protein solution having a protein concentration of about 50 to about 300 g/L, preferably about 100 to about 200 g/L. When the acidified aqueous protein solution is partially concentrated before precipitation and removal of the more astringent protein at pH about 5 to about 6.5, the concentration step is effected preferably to a protein concentration of below about 50 g/L. The concentrated or partially concentrated acidified aqueous solution may be diluted with water prior to the pH adjustment step in order to reduce the viscosity of the sample and facilitate the recovery of the protein precipitated by the pH adjustment.

[0044] The re-acidified aqueous pulse protein solution may also be concentrated to increase the protein concentration thereof while maintaining the ionic strength thereof substantially constant. Such a concentration step generally is effected to provide a concentrated re-acidified pulse protein solution having a protein concentration of about 10 to about 300 g/L, preferably about 100 to about 200 g/L. When the re-acidified aqueous protein solution is partially concentrated, the concentration step is effected preferably to a protein concentration of less than about 10 g/L.

[0045] Such concentration steps may be effected in any convenient manner consistent with batch or continuous operation, such as by employing any convenient selective membrane technique, such as ultrafiltration or diafiltration, using membranes, such as hollow-fibre membranes or spiral-wound membranes, with a suitable molecular weight cut-off, such as about 1,000 to about 1,000,000 daltons, preferably about 1,000 to about 100,000 daltons, more preferably about 1,000 to about 10,000 daltons having regard to differing membrane materials and configurations, and, for continuous operation, dimensioned to permit the desired degree of concentration as the aqueous protein solution passes through the membranes.

[0046] As is well known, ultrafiltration and similar selective membrane techniques permit low molecular weight species to pass therethrough while preventing higher molecular weight species from so doing. The low molecular weight species include not only the ionic species of the salt but also low molecular weight materials extracted from the source material, such as carbohydrates, pigments and low molecular weight proteins including the less astringent proteins (discussed below) and the anti-nutritional trypsin inhibitors. The molecular weight cut-off of the membrane is usually chosen to ensure retention of a significant proportion of the protein in the solution, while permitting contaminants to pass through having regard to the different membrane materials and configurations.

[0047] The concentrated acidified or concentrated re-acidified pulse protein solution may be subjected to a diafiltration step using water or a dilute saline solution. The diafiltration solution may be at its natural pH or at a pH equal to that of the protein solution being diafiltered or at any pH value in between. Such diafiltration may be effected using from about 1 to about 40 volumes of diafiltration solution, preferably about 2 to about 25 volumes of diafiltration solution. In the diafiltration operation, further quantities of contaminants are removed from the aqueous pulse protein solution by passage through the membrane with the permeate. This purifies the aqueous protein solution and may also reduce its viscosity. The diafiltration operation may be effected until no significant further quantities of contaminants or visible colour are present in the permeate or in the case of the re-acidified protein solution, until the retentate has been sufficiently purified so as, when dried, to provide a pulse protein isolate with a protein content of at least about 90 wt% (N x 6.25) d.b.. Such diafiltration may be effected using the same membrane as for the concentration step. However, if desired, the diafiltration step may be effected using a separate membrane with a different molecular weight cut-off, such as a membrane having a molecular weight cut-off in the range of about 1,000 to about 1,000,000 daltons, preferably

[0048] In accordance with this invention, the concentration and optional diafiltration steps are operated on the aqueous acidified pulse protein solution in such a way as to separate the lower molecular weight, less astringent proteins from the higher molecular weight, more astringent proteins. When this process is employed the molecular weight cut-off of the concentration and diafiltration membranes are chosen to permit the smaller, less astringent proteins to pass to the permeate with the contaminants. Such concentration and diafiltration steps may be effected in any convenient manner consistent with batch or continuous operation, such as by employing any convenient selective membrane technique, such as microfiltration or ultrafiltration, using membranes, such as hollow-fibre membranes or spiral-wound membranes, with a suitable molecular weight cut-off, such as 0.05 to 0.1 μm , preferably 0.08 to 0.1 μm for microfiltration and 10,000 to about 1,000,000 daltons, preferably 100,000 to 1,000,000 daltons for ultrafiltration, having regard to differing membrane materials and configurations, and, for continuous operation, dimensioned to permit the desired degree of concentration as the aqueous protein solution passes through the membranes. In the concentration step the acidified protein solution is concentrated to a protein concentration of 50 to 300 g/L, preferably 100 to 200 g/L. The concentrated protein solution then may be diafiltered with water or dilute salt solution. The diafiltration solution may be at its natural pH or at a pH equal to that of the protein solution being diafiltered or any pH value in between. Such diafiltration may be effected using from about 1 to about 40 volumes of diafiltration solution, preferably about 2 to about 25 volumes of diafiltration solution. The concentration and optional diafiltration steps may be effected at any convenient temperature, generally about 2° to about 65°C, preferably about 50° to about 60°C. The smaller less astringent proteins are captured in the permeate of the membrane processes along with other small molecule contaminants.

[0049] The less astringent proteins are then separated from the contaminants by subsequent concentration of the protein solution (step 1 permeate) by membrane processing such as ultrafiltration to a protein concentration of 10 to 300 g/L, preferably 100 to 200 g/L and optional

diafiltration. When the protein solution (step 1 permeate) is partially concentrated, the concentration step is effected preferably to a protein concentration of less than 10 g/L. The concentration and diafiltration steps are performed using a membrane having a lower molecular weight cut-off such as 1,000 to 100,000 daltons, preferably 1,000 to 10,000 daltons operated as described above.

[0050] Additional products may be obtained from the retentate of the membrane fractionation process, which contains the more astringent proteins. This protein solution may be dried by any convenient means, with or without adjustment of the pH of the protein solution to about 6 to about 8 using food grade alkali.

[0051] The concentration and the optional diafiltration steps employed in the purification of the aqueous solutions of less astringent proteins derived from either the precipitation or membrane fractionation procedure may be effected herein in such a manner that the less astringent pulse protein product recovered contains less than about 90 wt% protein (N x 6.25) d.b., such as at least about 60 wt% protein (N x 6.25) d.b.. By partially concentrating and/or partially diafiltering the aqueous pulse protein solution, it is possible to only partially remove contaminants. This protein solution may then be dried to provide a pulse protein product with lower levels of purity. The pulse protein product is highly soluble and able to produce less astringent protein solutions, preferably clear, less astringent protein solutions, under acidic conditions.

[0052] As alluded to earlier, pulses contain anti-nutritional trypsin inhibitors. The level of trypsin inhibitor activity in the final pulse protein product can be controlled by the manipulation of various process variables.

[0053] As noted above, heat treatment of the acidified aqueous pulse protein solution may be used to inactivate heat-labile trypsin inhibitors. The partially concentrated or fully concentrated acidified pulse protein solution may also be heat treated to inactivate heat labile trypsin inhibitors. Such a heat treatment may also be applied to the solution of less astringent, lower molecular weight proteins arising from the membrane separation method, before or after partial or complete concentration. When the heat treatment is applied to a solution that is not already fully concentrated, the resulting heat treated solution may then be additionally concentrated.

[0054] Acidifying and membrane processing the pulse protein solution at a lower pH, such as 1.5 to 3, may reduce the trypsin inhibitor activity relative to processing the solution at higher pH, such as 3 to 4.4. When the protein solution is concentrated and diafiltered at the low end of the pH range, it may be desired to raise the pH of the retentate prior to drying. The pH of the concentrated and diafiltered protein solution may be raised to the desired value, for example pH 3, by the addition of any convenient food grade alkali, such as sodium hydroxide.

[0055] Further, a reduction in trypsin inhibitor activity may be achieved by exposing pulse materials to reducing agents that disrupt or rearrange the disulfide bonds of the inhibitors. Suitable reducing agents include sodium sulfite, cysteine and N-acetylcysteine.

[0056] The addition of such reducing agents may be effected at various stages of the overall process. The reducing agent may be added with the pulse protein source material in the extraction step, may be added to the clarified aqueous pulse protein solution following removal of residual pulse protein source material, may be added to the optionally diafiltered retentate before drying or may be dry blended with the dried pulse protein product. The addition of the reducing agent may be combined with the heat treatment step and membrane processing steps, as described above.

[0057] If it is desired to retain active trypsin inhibitors in the products, this can be achieved by eliminating or reducing the intensity of the heat treatment step, not utilizing reducing agents, operating the concentration and diafiltration steps at the higher end of the pH range, such as 3 to 4.4.

[0058] Any of the concentrated and optionally diafiltered protein solutions described above may be subject to a further defatting operation, if required, as described in US Patents Nos. 5,844,086 and 6,005,076. Alternatively, defatting of the concentrated and optionally diafiltered protein solutions may be achieved by any other convenient procedure.

[0059] Any of the concentrated and optionally diafiltered aqueous protein solutions described above may be treated with an adsorbent, such as powdered activated carbon or granulated activated carbon, to remove colour and/or odour compounds. Such adsorbent treatment may be carried out under any convenient conditions, generally at the ambient temperature of the concentrated protein solution. For powdered activated carbon, an amount of about 0.025% to about 5% w/v, preferably about 0.05% to about 2% w/v, is employed. The adsorbent may be removed from the pulse protein solution by any convenient means, such as by filtration.

[0060] The concentrated and optionally diafiltered aqueous pulse protein solutions or collected pulse protein precipitates described above may be dried by any convenient technique, such as spray drying or freeze drying. A pasteurization step may be effected on the pulse protein solutions or resuspended pulse protein precipitates prior to drying. Such pasteurization may be effected under any desired pasteurization conditions. Generally, the concentrated and optionally diafiltered pulse protein solution or resuspended pulse protein precipitate is heated to a temperature of about 55° to about 70°C, preferably about 60° to about 65°C, for about 30 seconds to about 60 minutes, preferably about 10 minutes to about 15 minutes. The pasteurized concentrated pulse protein solution or resuspended pulse protein precipitate then may be cooled for drying, preferably to a temperature of about 25° to about 40°C.

[0061] Each of the dry pulse protein products obtained by the procedures described above has a protein content greater than about 60 wt%. Preferably, the dry pulse protein products are isolates with a protein content in excess of about 90 wt% protein, preferably at least about 100 wt%, (N x 6.25) d.b..

[0062] The less astringent pulse protein products produced herein are soluble in an acidic

aqueous environment, making the products ideal for incorporation into beverages, both carbonated and uncarbonated, to provide protein fortification thereto. Such beverages have a wide range of acidic pH values, ranging from about 2.5 to about 5. The pulse protein products provided herein may be added to such beverages in any convenient quantity to provide protein fortification to such beverages, for example, at least about 5 g of the pulse protein per serving. The added pulse protein product dissolves in the beverage and the cloud or haze level of the beverage is not increased by thermal processing. The pulse protein product may be blended with dried beverage prior to reconstitution of the beverage by dissolution in water. In some cases, modification to the normal formulation of the beverages to tolerate the composition of the invention may be necessary where components present in the beverage may adversely affect the ability of the composition of the invention to remain dissolved in the beverage.

EXAMPLES

Comparative Example 1:

[0063] This Comparative Example illustrates production of the reduced astringency pulse protein product of the invention utilizing methods where the acidified pulse protein solution is partially concentrated or concentrated and diafiltered prior to the precipitation of the more astringent protein by pH adjustment.

[0064] 'a' kg of 'b' was combined with 'c' L of reverse osmosis purified (RO) water and the mixture stirred for 'd' minutes at ambient temperature. Insoluble material was removed and the sample partially clarified by centrifugation, yielding a protein solution having a protein concentration of 'e' wt%. To this protein solution was added 'f' kg of calcium chloride stock solution, prepared by dissolving 1 kg calcium chloride pellets (95.5%) per 9 L water 'g'. Insoluble material was removed and the sample clarified by centrifugation, yielding 'h' L of protein extract solution having a protein concentration of 'i' wt%. 'j' L of protein extract solution was combined with 'k' L of RO water and the pH of the sample lowered to 'l' with HCl solution (concentrated HCl diluted with an equal volume of water). 'm' L of acidified protein solution was clarified by running it on a microfiltration system equipped with a 0.80 µm pore size Membralox ceramic membrane operated at 'n' °C until 'o' L of permeate (clarified, acidified protein solution) was collected. 'p' L of 'q', having a protein content of 'r' wt% was 's' concentrated to 't' L using a PES ultrafiltration membrane having a pore size of 1,000 daltons operated at a temperature of about 'u' °C. 'v' L of 'w' concentrated protein solution was then diafiltered with 'x' L of RO water at about 'y' °C to provide 'z' of diafiltered, 'aa' concentrated protein solution having a protein content of 'ab' wt%. The diafiltered, 'ac' concentrated protein solution was diluted with 'ad' L RO water and the pH adjusted to 'ae' with NaOH solution, which caused the formation of a precipitate. 'af' kg of wet precipitate was removed by centrifugation to provide 'ag' L of protein solution with a protein content of 'ah' wt%. The pH of the protein solution was lowered to 'ai' and then 'aj' L of re-acidified protein solution was polished by running the

solution through a Membralox ceramic microfiltration membrane having a pore size of 0.80 μm and operated at 'ak' °C until 'al' L of permeate was collected. 'am' L of 'an' was then reduced in volume to 'ao' L by concentration on a PES ultrafiltration membrane having a pore size of 1,000 daltons operated at a temperature of about 'ap' °C. The resulting 'aq' concentrated protein solution, having a protein content of 'ar' wt% was then diafiltered with 'as' L of RO water at about 'at' °C 'au' to provide 'av' kg of concentrated, diafiltered protein solution having a protein content of 'aw' wt%. This represented a yield of 'ax' % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition. 'ay' kg of concentrated, diafiltered protein solution was spray dried to yield a protein product, having a protein content of 'az' % (N x 6.25) d.b., termed 'ba' 'bb'.

[0065] The 'af' kg of wet precipitate collected, having a protein content of 'bc', represented a yield of 'bd' % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition, 'be' kg of this precipitate was diluted with 'bf' kg water then the pH adjusted to 'bg' and the mixture pasteurized at about 'bh' for 'bi' minutes. The 'bj' sample was then spray dried to provide a dried protein product having a protein content of 'bk' % (N x 6.25) d.b. that was termed 'ba' 'bl'.

[0066] The parameters 'a' to 'bl' are set forth in the following Table 1.

Table 1_- Parameters for the production of protein products by the precipitation fractionation method

ba	YP20-D23-13A	YP20-D24-13A	YP20-E02-13A	LE03-D02-14A
a	30	30	60	36
b	yellow pea protein concentrate	yellow pea protein concentrate	yellow pea protein concentrate	whole green lentil flour
c	500	500	1000	600
d	30	30	30	10
e	2.69	2.68	2.67	1.27
f	63.14	65	137.34	80
g	and the mixture stirred 15 minutes	and the mixture stirred 15 minutes	and the mixture stirred 15 minutes	N/A
h	459	484	978	586
i	1.60	1.41	1.55	0.68
j	459	484	978	586
k	371	317	640	368
l	2.91	3.12	3.00	3.02
m	830	790	N/A	N/A
n	59	59	N/A	N/A
o	NR	NR	N/A	N/A

ba	YP20-D23-13A	YP20-D24-13A	YP20-E02-13A	LE03-D02-14A
p	780	700	1585	975
q	clarified acidified protein solution	clarified acidified protein solution	acidified protein solution	acidified protein solution
r	0.81	0.74	0.81	0.40
s	partially	N/A	N/A	partially
t	120	72	215	50
u	57	57	58	58
v	120	72	215	50
w	partially	N/A	N/A	partially
x	240	144	430	100
y	60	61	59	60
z	120 L	72 L	220 L	48.56 kg
aa	partially	N/A	N/A	N/A
ab	4.04	5.57	5.62	5.13
ac	partially	N/A	N/A	N/A
ad	120	78	344	NR
ae	5.63	5.73	about 5.5	6.10
af	33.50	31.12	105.36	16.14
ag	230.1	128.5	444	80
ah	0.40	0.51	0.36	0.65
ai	3.08	2.79	3.11	2.95
aj	N/A	N/A	N/A	80
ak	N/A	N/A	N/A	46
al	N/A	N/A	N/A	64
am	230	150	444	64
an	re-acidified protein solution	re-acidified protein solution	re-acidified protein solution	clarified, re-acidified protein solution
ao	78	25	32.5	22
ap	58	52	54	58
aq	N/A	N/A	N/A	partially
ar	1.16	1.91	4.62	0.62
as	78	25	32.5	22
at	60	59	60	59
au	and then further concentrated	N/A	and then further concentrated	N/A

ba	YP20-D23-13A	YP20-D24-13A	YP20-E02-13A	LE03-D02-14A
av	34.56	29.14	24.86	21.00
aw	2.87	2.38	6.25	1.51
ax	13.5	10.1	10.2	8.0
ay	35.54	29.14	24.86	21.00
az	100.17	99.36	101.84	92.26
bb	YP705	YP705	YP705	LE705
bc	12.33	11.65	10.38	11.18
bd	56.3	53.2	72.2	45.2
be	8.5	8.94	24	16.14
bf	8.5	8.94	0	8.00
bg	7.07	6.82	N/A	N/A
bh	N/A	N/A	N/A	66
bi	N/A	N/A	N/A	15
bj	N/A	N/A	N/A	pasteurized
bk	102.58	102.49	101.44	102.08
bl	YP705P	YP705P	YP705P	LE705P
NA = not applicable NR = not recorded				

Comparative Example 2:

[0067] This Comparative Example illustrates production of the reduced astringency pulse protein product of the invention according to the procedure where the acidified pulse protein solution is pH adjusted to precipitate the more astringent protein.

[0068] 18 kg of yellow pea protein concentrate was combined with 300 L of reverse osmosis purified (RO) water and the mixture stirred for 30 minutes at ambient temperature. Insoluble material was removed and the sample partially clarified by centrifugation, yielding a protein solution having a protein concentration of 2.47 wt%. To this protein solution was added 51.1 kg of calcium chloride stock solution, prepared by dissolving 8.0 kg calcium chloride pellets (95.5%) in 72 L water. Insoluble material was removed and the sample clarified by centrifugation, yielding 295 L of protein extract solution having a protein concentration of about 1.32 wt%. The 295 L of protein extract solution was combined with 206 L of RO water and the pH of the sample lowered to 2.75 with HCl solution (concentrated HCl diluted with an equal volume of water). 495 L of acidified protein solution having a protein content of 0.66 wt%, was then adjusted to pH 5.5 using 2M NaOH solution, resulting in the formation of a precipitate. 24.92 kg of precipitate was collected by centrifugation yielding 480 L of pulse protein solution

having a protein concentration of 0.20 wt%. The pH of the sample was then adjusted to about 3 with diluted HCl solution and then 480 L of re-acidified pulse protein solution was concentrated to 28 L using a PES ultrafiltration membrane having a pore size of 1,000 daltons operated at a temperature of about 58°C. 28 L of concentrated protein solution was then diafiltered with 28 L of RO water at about 63°C and further concentrated to provide 19.94 kg of concentrated, diafiltered protein solution having a protein content of 6.52 wt%. This represented a yield of 33.4 % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition. 19.94 kg of concentrated, diafiltered protein solution was spray dried to yield a protein product, having a protein content of 96.07 % (N x 6.25) d.b., termed YP20-E13-13A YP705.

[0069] The 24.92 kg of wet precipitate collected, having a protein content of 7.83 wt% represented a yield of 50.1 % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition. A 14.76 kg aliquot of the precipitate was washed with an equal weight of RO water and then recaptured by centrifugation. This washed precipitate was suspended in fresh water and then spray dried. The dried protein product had a protein content of 95.02% (N x 6.25) d.b. and was termed YP20-E13-13A YP705P-01. A second aliquot (10 kg) of the precipitate was suspended in water and spray dried without a wash step. The dried protein product had a protein content of 87.52 (N x 6.25) d.b. and was termed YP20-E13-13A YP705P-02.

Example 3:

[0070] This Example illustrates production of the reduced astringency pulse protein product of the invention according to the procedure where membrane processing is utilized to separate the less astringent proteins from the more astringent proteins. 'a' kg of 'b' was combined with 'c' L of reverse osmosis purified (RO) water and the mixture stirred for 10 minutes at ambient temperature. Insoluble material was removed and the sample partially clarified by centrifugation, yielding a protein solution having a protein concentration of 'd' wt%. To this protein solution was added 'e' g antifoam and 'f' kg of calcium chloride stock solution, prepared by dissolving 'g' kg calcium chloride pellets (95.5%) in 'h' L water. Insoluble material was removed and the sample clarified by centrifugation, yielding 'i' L of protein extract solution having a protein concentration of 'j' wt%. 'k' L of protein extract solution was combined with 'l' L of RO water and the pH of the sample lowered to about 'm' with HCl solution (concentrated HCl diluted with an equal volume of water). 'n' L of acidified pulse protein solution, having a protein concentration of 'o' wt%, was concentrated to 'p' using a polyvinylidene fluoride (PVDF) microfiltration membrane having a pore size of 0.08 µm operated at a temperature of about 'q' °C. The microfiltration retentate was then diafiltered with 'r' L of RO water at about 's' °C and then the diafiltered retentate further reduced to 't' kg at about 'u' °C. 'v' L of microfiltration/diafiltration permeate, having a protein concentration of 'w' wt%, was concentrated to 'x' L using a PES ultrafiltration membrane having a pore size of 1,000 daltons operated at a temperature of about 'y' °C. The concentrated protein solution was then diafiltered with 'z' L of RO water at about 'aa' °C 'ab' to provide 'ac' kg of concentrated,

diafiltered protein solution having a protein content of 'ad' wt%. This represented a yield of 'ae' % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition. 'af' kg of concentrated, diafiltered protein solution was spray dried to yield a protein product, having a protein content of 'ag' % (N x 6.25) d.b., termed 'ah' 'ai'.

[0071] The 'aj' kg of 'ak' microfiltration retentate collected, having a protein content of 'al' wt% represented a yield of 'am' % of the protein in the protein extract solution resulting from the clarification step after calcium chloride addition. 'an' kg of concentrated and diafiltered microfiltration retentate was adjusted to pH 'ao' and then spray dried to form a protein product having a protein content of 'ap' % (N x 6.25) d.b., termed 'ah' 'aq'.

[0072] The parameters 'a' to 'ao' are set forth in the following Table 2.

Table 2_- Parameters for the production of protein products by the membrane fractionation method

ah	YP23-H12-13A	YP23-H14-13A	YP23-J02-13A	LE03-D01-14A
a	24	24	60	36
b	yellow pea protein concentrate	yellow pea protein concentrate	yellow pea protein concentrate	whole green lentil flour
c	400	400	1008	600
d	3.11	2.92	3.16	1.25
e	N/A	N/A	19	N/A
f	54.6	56.0	135	79.36
g	6	6	20	10
h	54	54	180	90
i	398	398.8	934	604
j	1.66	1.60	about 1.90	0.61
k	398	398.8	934	604
l	269	278.2	666	398
m	3.17	3.16	2.99	3.01
n	670	490	1440	1025
o	0.86	0.91	0.83	0.30
p	65 L	28.04 kg	180 L	35 L
q	59	55	55	56
r	N/A	N/A	180	80
s	N/A	N/A	55	55
t	N/A	N/A	140	N/A
u	N/A	N/A	55	N/A
v	600	458	about 1470	1052

ah	YP23-H12-13A	YP23-H14-13A	YP23-J02-13A	LE03-D01-14A
w	0.18	0.29	0.31	0.27
x	28	30	40	48
y	56	54	56	54
z	140	150	200	96
aa	59	59	58	61
ab	and further concentrated	N/A	and further concentrated	and further concentrated
ac	21.36	32.35	33.6	32.08
ad	3.43	2.44	5.02	2.09
ae	11.0	12.4	9.5	18.2
af	21.36	32.35	33.6	32.08
ag	101.64	98.24	99.78	93.52
ai	YP706	YP706	YP706	LE706
aj	65 L	28.04 kg	140 L	32.12
ak	concentrated	concentrated	concentrated and diafiltered	concentrated and diafiltered
al	7.02	9.45	6.63	4.87
am	69.0	41.5	52.3	42.4
an	N/A	N/A	135	32.12
ao	N/A	N/A	about 7	7.29
ap	N/A	N/A	91.60	94.64
aq	N/A	N/A	YP706B	LE706B
N/A = not applicable				

Example 4:

[0073] This Example contains an evaluation of the dry colour and colour in solution of the reduced astringency pulse protein products produced by the methods of Comparative Examples 1-2 and Example 3.

[0074] The colour of the dry powders was assessed using a HunterLab ColorQuest XE instrument in reflectance mode. The colour values are set forth in the following Table 3:

Table 3 - HunterLab scores for dry reduced astringency pulse protein products

Sample	L*	a*	b*
YP20-D23-13A YP705	89.33	0.02	5.75
YP20-D24-13A YP705	88.55	-0.14	5.73
YP20-E02-13A YP705	89.14	0.26	6.68
YP20-E13-13A YP705	86.90	0.90	8.55
LE03-D02-14A LE705	88.09	1.07	5.54
YP23-H12-13A YP706	88.23	-0.09	6.35
YP23-H14-13A YP706	88.53	0.22	6.78
YP23-J02-13A YP706	87.25	0.75	7.45
LE03-D01-14A LE706	85.94	0.84	7.92

[0075] As may be seen from Table 3, the reduced astringency pulse protein products were light in colour.

[0076] Solutions of the reduced astringency pulse protein products were prepared by dissolving sufficient protein powder to supply 0.48 g of protein in 15 ml of RO water. The pH of the solutions was measured with a pH meter and the colour and clarity assessed using a HunterLab Color Quest XE instrument operated in transmission mode. The results are shown in the following Table 4.

Table 4 - pH and HunterLab scores for solutions of reduced astringency pulse protein products

sample	pH	L*	a*	b*	haze
YP20-D23-13A YP705	3.35	97.2	-0.10	6.42	22.9
YP20-D24-13A YP705	2.93	97.91	-0.40	5.81	8.2
YP20-E02-13A YP705	3.39	97.76	-0.33	5.52	9.9
YP20-E13-13A YP705	3.26	95.33	0.05	9.69	29.8
LE03-D02-14A LE705	3.21	96.33	0.66	7.18	4.5
YP23-H12-13A YP706	3.72	94.65	0.01	9.20	14.9
YP23-H14-13A YP706	3.57	96.07	-0.25	8.99	7.7
YP23-J02-13A YP706	3.51	96.55	0.09	9.7	17.2
LE03-D01-14A	3.42	93.86	0.60	12.8	21.5

sample	pH	L*	a*	b*	haze
LE706					

[0077] As may be seen from the results in Table 4, the solutions of the reduced astringency pulse protein products were light in colour and generally low in haze.

Example 5:

[0078] This Example contains an evaluation of the solubility in water of the reduced astringency pulse protein products produced by the methods of Comparative Example 1 and Example 3. Solubility was tested based on protein solubility (termed protein method, a modified version of the procedure of Morr et al., J. Food Sci. 50:1715-1718) and total product solubility (termed pellet method).

[0079] Sufficient protein powder to supply 0.5 g of protein was weighed into a beaker and wetted by mixing with about 20-25 ml of reverse osmosis (RO) purified water. Additional water was then added to bring the volume to approximately 45 ml. The contents of the beaker were then slowly stirred for 60 minutes using a magnetic stirrer. The pH was determined immediately after dispersing the protein and was adjusted to the appropriate level (2, 3, 4, 5, 6 or 7) with diluted NaOH or HCl. A sample was also prepared at natural pH. For the pH adjusted samples, the pH was measured and corrected periodically during the 60 minutes stirring. After the 60 minutes of stirring, the samples were made up to 50 ml total volume with RO water, yielding a 1% w/v protein dispersion. The protein content of the dispersions was determined by combustion analysis using a Leco Nitrogen Determinator. Aliquots (20 ml) of the dispersions were then transferred to pre-weighed centrifuge tubes that had been dried overnight in a 100°C oven then cooled in a desiccator and the tubes capped. The samples were centrifuged at 7,800 g for 10 minutes, which sedimented insoluble material and yielded a supernatant. The protein content of the supernatant was measured by combustion analysis and then the supernatant and the tube lids were discarded and the pellet material dried overnight in an oven set at 100°C. The next morning the tubes were transferred to a desiccator and allowed to cool. The weight of dry pellet material was recorded. The dry weight of the initial protein powder was calculated by multiplying the weight of powder used by a factor of $((100 - \text{moisture content of the powder (\%))}/100)$. Solubility of the product was then calculated two different ways:

1. 1) Solubility (protein method) (%) = $(\% \text{ protein in supernatant} / \% \text{ protein in initial dispersion}) \times 100$
2. 2) Solubility (pellet method) (%) = $(1 - (\text{weight dry insoluble pellet material} / ((\text{weight of 20 ml of dispersion} / \text{weight of 50 ml of dispersion}) \times \text{initial weight dry protein powder}))) \times 100$

Values calculated as greater than 100% were reported as 100%.

[0080] The natural pH values of the 1% w/v protein solutions of the protein products produced

in Comparative Example 1 and Example 3 are shown in Table 5:

Table 5 - Natural pH of reduced astringency pulse solutions prepared in water at 1% protein

Batch	Product	Natural pH
YP20-D23-13A	YP705	3.36
YP20-D24-13A	YP705	3.15
YP20-E02-13A	YP705	3.22
LE03-D02-14A	LE705	3.19
YP23-H12-13A	YP706	3.74
YP23-H14-13A	YP706	3.53
LE03-D01-14A	LE706	3.40

[0081] The solubility results obtained are set forth in the following Tables 6 and 7:

Table 6 - Solubility of products at different pH values based on protein method

Batch	Product	Solubility (protein method) (%)						
		pH 2	pH 3	pH 4	pH 5	pH 6	pH 7	Nat. pH
YP20-D23 -13A	YP705	100	100	95.4	94.4	90.1	96.1	98.1
YP20-D24-13A	YP705	98.0	100	100	100	93.7	98.1	100
YP20-E02-13A	YP705	96.9	100	100	99.0	98.9	93.1	100
LE03-D02-14A	LE705	98.0	100	99.1	95.9	100	99.0	96.1
YP23-H12-13A	YP706	99.0	100	100	80.2	78.4	92.9	95.2
YP23-H14-13A	YP706	100	100	99.0	73.2	77.8	82.7	100
LE03-D01-14A	LE706	93.3	100	100	64.6	59.8	64.6	100

Table 7 - Solubility of products at different pH values based on pellet method

Batch	Product	Solubility (pellet method) (%)						
		pH 2	pH 3	pH 4	pH 5	pH 6	pH 7	Nat. pH
YP20-D23 -13A	YP705	97.4	98.8	98.4	94.8	92.9	93.7	98.6
YP20-D24-13A	YP705	99.8	100	99.3	98.4	97.4	98.4	99.4
YP20-E02-13A	YP705	99.8	99.8	100	96.4	96.9	97.9	99.1
LE03-D02-14A	LE705	99.9	100	99.4	94.4	96.3	95.7	99.6
YP23-H12-13A	YP706	99.8	99.9	99.1	82.0	79.7	87.8	100
YP23-H14-13A	YP706	97.8	97.7	98.5	67.9	81.7	75.0	98.9
LE03-D01-14A	LE706	96.8	97.2	96.3	67.1	54.7	68.6	97.4

[0082] As can be seen from the results presented in Tables 6 and 7, the reduced astringency pulse protein products were extremely soluble in the pH range 2-4 and also quite soluble in the

pH range of 5-7.

Example 6:

[0083] This Example contains an evaluation of the clarity in water of the reduced astringency pulse protein products produced by the methods of Comparative Example 1 and Example 3.

[0084] The clarity of the 1% w/v protein solutions prepared as described in Example 5 was assessed by measuring the absorbance at 600 nm (water blank), with a lower absorbance score indicating greater clarity. Analysis of the samples on a HunterLab ColorQuest XE instrument in transmission mode also provided a percentage haze reading, another measure of clarity.

[0085] The clarity results are set forth in the following Tables 8 and 9:

Table 8 - Clarity of protein solutions at different pH values as assessed by A600

Batch	Product	A600						
		pH 2	pH 3	pH 4	pH 5	pH 6	pH 7	Nat. pH
YP20-D23-13A	YP705	0.008	0.016	0.029	0.337	0.807	0.596	0.022
YP20-D24-13A	YP705	0.013	0.012	0.021	0.076	0.309	0.213	0.012
YP20-E02-13A	YP705	0.007	0.011	0.014	0.063	0.506	0.369	0.012
LE03-D02-14A	LE705	0.010	0.012	0.073	0.062	0.027	0.026	0.014
YP23-H12-13A	YP706	0.008	0.016	0.034	1.923	1.889	0.791	0.033
YP23-H14-13A	YP706	0.011	0.015	0.024	1.931	1.690	1.577	0.018
LE03-D01-14A	LE706	0.019	0.025	0.050	2.424	2.412	2.426	0.024

Table 9 - Clarity of protein solutions at different pH values as assessed by HunterLab haze analysis

Batch	Product	HunterLab haze reading (%)						
		pH 2	pH 3	pH 4	pH 5	pH 6	pH 7	Nat. pH
YP20-D23-13A	YP705	0.5	5.6	13.0	73.6	90.8	85.3	9.7
YP20-D24-13A	YP705	0.0	1.7	6.4	23.1	65.7	50.3	2.2
YP20-E02-	YP705	0.0	0.8	3.2	16.0	79.5	68.5	1.0

Batch	Product	HunterLab haze reading (%)						
		pH 2	pH 3	pH 4	pH 5	pH 6	pH 7	Nat. pH
13A								
LE03-D02-14A	LE705	0.3	1.2	19.8	16.7	3.6	1.8	1.8
YP23-H12-13A	YP706	0.0	1.0	4.4	96.0	95.8	87.9	4.7
YP23-H14-13A	YP706	0.0	0.5	2.3	95.9	95.7	95.5	1.1
LE03-D01-14A	LE706	3.3	4.9	12.6	100.3	101.3	101.3	4.3

[0086] As can be seen from the results of Tables 8 and 9, the reduced astringency pulse protein products generally provided transparent solutions at pH 2-4.

Example 7:

[0087] This Example contains an evaluation of the solubility in a soft drink (Sprite) and sports drink (Orange Gatorade) of the reduced astringency pulse protein products produced by the methods of Comparative Example 1 and Example 3. The solubility was determined with the protein added to the beverages with no pH correction and again with the pH of the protein fortified beverages adjusted to the level of the original beverages.

[0088] When the solubility was assessed with no pH correction, a sufficient amount of protein powder to supply 1 g of protein was weighed into a beaker and wetted by mixing with about 20-25 ml of beverage. Additional beverage was then added to bring the volume to 50 ml, and then the solutions were stirred slowly on a magnetic stirrer for 60 minutes to yield a 2% protein w/v dispersion. The protein content of the samples was determined by combustion analysis using a Leco Nitrogen Determinator then an aliquot of the protein containing beverages was centrifuged at 7,800 g for 10 minutes and the protein content of the supernatant measured.

$$\text{Solubility (\%)} = \left(\frac{\% \text{ protein in supernatant}}{\% \text{ protein in initial dispersion}} \right) \times 100.$$

[0089] Values calculated as greater than 100% were reported as 100%.

[0090] When the solubility was assessed with pH correction, the pH of the soft drink (Sprite) and sports drink (Orange Gatorade) without protein was measured. A sufficient amount of protein powder to supply 1 g of protein was weighed into a beaker and wetted by mixing with about 20-25 ml of beverage. Additional beverage was added to bring the volume to

approximately 45 ml, and then the solutions were stirred slowly on a magnetic stirrer for 60 minutes. The pH of the protein containing beverages was determined immediately after dispersing the protein and was adjusted to the original no-protein pH with HCl or NaOH as necessary. The pH was measured and corrected periodically during the 60 minutes stirring. After the 60 minutes of stirring, the total volume of each solution was brought to 50 ml with additional beverage, yielding a 2% protein w/v dispersion. The protein content of the samples was determined by combustion analysis using a Leco Nitrogen Determinator then an aliquot of the protein containing beverages was centrifuged at 7,800 g for 10 minutes and the protein content of the supernatant measured.

$$\text{Solubility (\%)} = (\% \text{ protein in supernatant} / \% \text{ protein in initial dispersion}) \times$$

100

Values calculated as greater than 100% were reported as 100%.

[0091] The results obtained are set forth in the following Table 10:

Table 10 - Solubility of reduced astringency pulse protein products in Sprite and Orange Gatorade

Batch	Product	no pH correction		pH correction	
		Solubility (%) in Sprite	Solubility (%) in Orange Gatorade	Solubility (%) in Sprite	Solubility (%) in Orange Gatorade
YP20-D23-13A	YP705	100	98.0	97.0	100
YP20-D24-13A	YP705	100	97.5	99.5	99.0
YP20-E02-13A	YP705	100	100	100	100
LE03-D02-14A	LE705	100	100	98.5	100
YP23-H12-13A	YP706	100	99.0	97.0	96.0
YP23-H14-13A	YP706	98.5	99.5	98.0	92.1
LE03-D01-14A	LE706	92.6	98.9	93.3	100

[0092] As can be seen from the results of Table 10, the reduced astringency pulse protein

products were highly soluble in the Sprite and the Orange Gatorade.

Example 8:

[0093] This Example contains an evaluation of the clarity in a soft drink and sports drink of the reduced astringency pulse protein products produced by the methods of Comparative Example 1 and Example 3.

[0094] The clarity of the 2% w/v protein dispersions prepared in soft drink (Sprite) and sports drink (Orange Gatorade) in Example 7 were assessed using the HunterLab haze method described in Example 6.

[0095] The results obtained are set forth in the following Table 11:

Table 11 - HunterLab haze readings for reduced astringency pulse protein products in Sprite and Orange Gatorade

Batch	Product	no pH correction		pH correction	
		Haze (%) in Sprite	Haze (%) in Orange Gatorade	Haze (%) in Sprite	Haze (%) in Orange Gatorade
no protein		0.0	82.6	0.0	82.6
YP20-D23-13A	YP705	17.8	70.6	21.8	72.2
YP20-D24-13A	YP705	9.4	79.7	12.5	76.3
YP20-E02-13A	YP705	8.5	86.2	20.2	86.5
LE03-D02-14A	LE705	1.4	85.4	1.7	85.0
YP23-H12-13A	YP706	10.2	84.7	6.4	79.9
YP23-H14-13A	YP706	4.5	80.6	7.3	78.7
LE03-D01-14A	LE706	11.5	77.5	12.1	78.9

[0096] As can be seen from the results of Table 11, the addition of the reduced astringency pulse protein products to the soft drink and sports drink added little or no haziness.

Example 9:

[0097] This Example contains an evaluation of the heat stability in water of the reduced astringency pulse protein products produced by the methods of Comparative Example 1 and Example 3.

[0098] 2% w/v protein solutions of the protein products were prepared in RO water. The pH of the solutions was determined with a pH meter and then adjusted to about 3.0 with HCl solution. The clarity of the solutions was assessed by haze measurement with the HunterLab Color Quest XE instrument operated in transmission mode. The solutions were then heated to 95°C, held at this temperature for 30 seconds and then immediately cooled to room temperature in an ice bath. The clarity of the heat treated solutions was then measured again.

[0099] The clarity of the protein solutions before and after heating is set forth in the following Table 12:

Table 12 - Effect of heat treatment on clarity of 2% w/v protein solutions of reduced astringency pulse protein products

Batch	Product	haze before heat treatment (%)	haze after heat treatment (%)
YP20-D23-13A	YP705	13.0	0.0
YP20-D24-13A	YP705	4.2	0.0
YP20-E02-13A	YP705	5.5	1.4
LE03-D02-14A	LE705	1.0	0.0
YP23-H12-13A	YP706	5.0	2.0
YP23-H14-13A	YP706	3.3	2.2
LE03-D01-14A	LE706	6.3	1.6

[0100] As can be seen from the results in Table 13, the solutions of reduced astringency pulse protein product were substantially clear before heat treatment and the level of haze was actually reduced by the heat treatment.

Comparative Example 10:

[0101] This Comparative Example illustrates the production of pulse protein products by the method described in U.S. Patent Application 13/556,357.

[0102] 'a' kg of 'b' was combined with 'c' L of 'd' at 'e' and agitated for 'f' minutes. 'g' kg of calcium chloride pellets (95.5%) dissolved in 'h' L of RO water was then added and the mixture stirred for an additional 'i' minutes. The residual solids were removed by centrifugation to produce a centrate having a protein content of 'j' % by weight. 'k' L of centrate was added to 'l' L of RO water at 'm' and the pH of the sample lowered to 'n' with diluted HCl. The diluted and

acidified centrate was further clarified by filtration to provide a clear protein solution with a protein content of 'o' % by weight.

[0103] The filtered protein solution was reduced in volume from 'p' L to 'q' L by concentration on a polyethersulfone membrane, having a molecular weight cutoff of 'r' daltons, operated at a temperature of about 's' °C. At this point the protein solution, with a protein content of 't' wt%, was diafiltered with 'u' L of RO water, with the diafiltration operation conducted at about 'v' °C. The diafiltered protein solution was then further concentrated to 'w' kg, having a protein content of 'x' wt%, then diluted with RO water to a protein content of 'y' wt% to facilitate spray drying. The protein solution before spray drying, having a weight of 'z' kg was recovered in a yield of 'aa' % of the initial centrate that was further processed. The concentrated and diafiltered protein solution was then dried to yield a product found to have a protein content of 'ab' wt% (N x 6.25) d.b.. The product was given designation 'ac'.

[0104] The parameters 'a' to 'ac' are set forth in the following Table 13.

Table 13 - Parameters for the runs to produce pulse 701 products

ac	YP01-E19-11A YP701	YP05-A18-12A YP701	LE01-J24-13A LE701
a	20	70	20
b	Yellow split pea flour	Yellow split pea flour	whole green lentil flour
c	200	300	200
d	0.15M CaCl ₂	RO water	0.13M CaCl ₂
e	60°C	30°C	Ambient temperature
f	30	60	30
g	0	4.52	0
h	0	10	0
i	0	30	0
j	1.32	2.92	1.65
k	186.5	223.3	146.2
l	225.8	223.0	147.7
m	60°C	Ambient temperature	Ambient temperature
n	3.34	3.04	2.65
o	0.58	1.25	0.62
p	400	550	295
q	35	101	25
r	100,000	10,000	100,000
s	58	53	30
t	4.94	4.05	4.23
u	350	202	250

ac	YP01-E19-11A YP701	YP05-A18-12A YP701	LE01-J24-13A LE701
v	60	53	32
w	21.52	34.78	21.60
x	7.54	10.02	4.69
y	N/A	5.00	N/A
z	21.52	57.90	21.60
aa	65.9	44.5	41.9
ab	103.19	101.99	103.11
N/A = not applicable			

Comparative Example 11:

[0105] This Comparative Example illustrates a comparison of the astringency level of the YP20-D24-13A YP705 prepared as described in Comparative Example 1 with that of the YP01-E19-11A YP701 prepared as described in Comparative Example 10.

[0106] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP705 solution was 3.09 and it was adjusted to about 3.50 with food grade sodium hydroxide solution. The initial pH of the YP701 solution was 3.92 and it was adjusted to about 3.50 with food grade hydrochloric acid. An informal panel of seven panellists was asked to blindly taste the samples and indicate which was less astringent.

[0107] Five out of seven panellists indicated that the YP20-D24-13A YP705 was less astringent.

Comparative Example 12:

[0108] This Comparative Example illustrates a comparison of the astringency level of the YP20-E02-13A YP705 prepared as described in Comparative Example 1 with that of the YP01-E19-11A YP701 prepared as described in Comparative Example 10.

[0109] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP705 solution was 3.38 and it was adjusted to about 3.50 with food grade sodium hydroxide solution. The initial pH of the YP701 solution was 3.94 and it was adjusted to about 3.50 with food grade hydrochloric acid. An informal panel of seven panellists was asked to blindly taste the samples and indicate which was less astringent.

[0110] Five out of seven panellists indicated that the YP20-E02-13A YP705 was less astringent.

Comparative Example 13:

[0111] This Comparative Example illustrates a comparison of the astringency level of the YP20-E13-13A YP705 prepared as described in Comparative Example 2 with that of the YP05-A18-12A YP701 prepared as described in Comparative Example 10.

[0112] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The two samples had pH values within 0.1 units of each other so no pH adjustment was done. An informal panel of eight panellists was asked to blindly taste the samples and indicate which was less astringent. The experiment was conducted a second time with a panel of ten members. The cumulative results are presented below.

[0113] Eleven out of eighteen panellists indicated that the YP20-E13-13A YP705 was less astringent.

Comparative Example 14:

[0114] This Comparative Example illustrates a comparison of the astringency level of the YP20-H12-13A YP706 prepared as described in Comparative Example 1 with that of the YP05-A18-12A YP701 prepared as described in Comparative Example 10.

[0115] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP706 solution was 3.72 and it was adjusted to about 3.50 with food grade hydrochloric acid. The initial pH of the YP701 solution was 3.17 and it was adjusted to about 3.50 with food grade sodium hydroxide solution. An informal panel of seven panellists was asked to blindly taste the samples and indicate which was less astringent.

[0116] Four out of seven panellists indicated that the YP20-H12-13A YP706 was less astringent.

Comparative Example 15:

[0117] This Comparative Example illustrates a comparison of the astringency level of the YP20-H14-13A YP706 prepared as described in Comparative Example 1 with that of the YP05-

A18-12A YP701 prepared as described in Comparative Example 10.

[0118] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP701 solution was 3.12 and it was adjusted to 3.48 with food grade sodium hydroxide solution. The pH of the YP706 solution was 3.46. An informal panel of seven panellists was asked to blindly taste the samples and indicate which was less astringent.

[0119] Five out of seven panellists indicated that the YP20-H14-13A YP706 was less astringent.

Comparative Example 16:

[0120] This Comparative Example illustrates a comparison of the astringency level of the LE03-D02-14A LE705 prepared as described in Comparative Example 1 with that of the LE01-J24-13A YP701 prepared as described in Comparative Example 10.

[0121] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the LE705 solution was 3.17 and it was adjusted to 3.47 with food grade sodium hydroxide solution. The initial pH of the LE701 solution was 3.81 and it was adjusted to 3.52 with food grade hydrochloric acid. An informal panel of eight panellists was asked to blindly taste the samples and indicate which was less astringent.

[0122] Six out of eight panellists indicated that the LE03-D02-14A LE705 was less astringent.

Example 17:

[0123] This Example illustrates a comparison of the astringency level of the LE03-D01-14A LE706 prepared as described in Example 3 with that of the LE01-J24-13A LE701 prepared as described in Comparative Example 10.

[0124] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the LE706 solution was 3.37 and it was adjusted to about 3.5 with food grade sodium hydroxide solution. The pH of the LE701 solution was 3.84 and it was adjusted to about 3.5 with food grade hydrochloric acid solution. An informal panel of eight panellists was asked to blindly taste the samples and indicate which was less astringent.

[0125] Five out of eight panellists indicated that the LE03-D01-14A LE706 was less astringent.

Example 18:

[0126] This Example contains an evaluation of the dry colour and colour in solution of the co-products of the production of reduced astringency pulse protein products, prepared according to the methods of Comparative Examples 1-2 and Example 3.

[0127] The colour of the dry powders was assessed using a HunterLab ColorQuest XE instrument in reflectance mode. The colour values are set forth in the following Table 14:

Table 14 - HunterLab scores for dry protein products

Sample	L*	a*	b*
YP20-D23-13A YP705P	84.78	1.30	9.87
YP20-D24-13A YP705P	88.97	0.21	6.08
YP20-E02-13A YP705P	89.06	0.22	6.37
YP20-E13-13A YP705P-01	82.64	1.99	12.53
YP20-E13-13A YP705P-02	83.61	1.80	11.06
LE03-D02-14A LE705P	74.27	1.53	8.32
YP23-J02-13A YP706B	81.57	1.32	10.45
LE03-D01-14A LE706B	78.19	1.96	8.35

[0128] As may be seen from the results in Table 14, the co-products generally were darker, redder and more yellow than the reduced astringency pulse protein products.

[0129] Solutions of the co-products from the preparation of reduced astringency pulse protein products were prepared by dissolving sufficient protein powder to supply 0.48 g of protein in 15 ml of RO water. The pH of the solutions was measured with a pH meter and the colour and clarity assessed using a HunterLab Color Quest XE instrument operated in transmission mode. The results are shown in the following Table 15.

Table 15 - pH and HunterLab scores for solutions of pulse protein products

sample	pH	L*	a*	b*	haze
YP20-D23-13A YP705P	5.81	43.87	5.5	28.43	97.1
YP20-D24-13A YP705P	6.13	40.94	6.82	30.44	97.3
YP20-E02-13A YP705P	4.95	39.68	6.79	31.08	99.2
YP20-E13-13A YP705P-01	5.29	39.32	8.4	33.01	96.5
YP20-E13-13A YP705P-02	5.03	32.10	10.7	34.12	96.4
LE03-D02-14A LE705P	6.40	11.69	11.81	17.59	97.9
YP23-J02-13A YP706B	7.39	41.26	7.88	31.65	95.7

sample	pH	L*	a*	b*	haze
LE03-D01-14A LE706B	7.09	38.09	7.75	25.18	97.3

[0130] As may be seen from the results in Table 15, the solutions of the co-products were all very high in haze. The solutions were also darker, redder and more yellow than the solutions of the reduced astringency pulse products.

Example 19:

[0131] This Example contains an evaluation of the solubility in water of the co-products of the production of the reduced astringency pulse products, prepared by the methods of Comparative Example 1 and Example 3. Solubility was tested based on protein solubility (termed protein method, a modified version of the procedure of Morr et al., J. Food Sci. 50:1715-1718).

[0132] Sufficient protein powder to supply 0.5 g of protein was weighed into a beaker and wetted by mixing with about 20-25 ml of reverse osmosis (RO) purified water. Additional water was then added to bring the volume to approximately 45 ml. The contents of the beaker were then slowly stirred for 60 minutes using a magnetic stirrer. The pH was determined immediately after dispersing the protein and was adjusted to the appropriate level (6, 6.5, 7, 7.5 or 8) with diluted NaOH or HCl. The pH was then measured and corrected periodically during the 60 minutes stirring. After the 60 minutes of stirring, the samples were made up to 50 ml total volume with RO water, yielding a 1% w/v protein dispersion. The protein content of the dispersions was determined by combustion analysis using a Leco Nitrogen Determinator. The samples were then centrifuged at 7,800 g for 10 minutes, which sedimented insoluble material and yielded a supernatant. The protein content of the supernatant was measured by combustion analysis.

[0133] Solubility of the product was then calculated:

1. 1)

$$\text{Solubility (protein method) (\%)} = (\% \text{ protein in supernatant} / \% \text{ protein in initial dispersion}) \times 100$$

Values calculated as greater than 100% were reported as 100%.

[0134] The solubility results obtained are set forth in the following Table 16:

Table 16- Solubility of products at different pH values based on protein method

Batch	Product	Solubility (protein method) (%)				
		pH 6	pH 6.5	pH 7	pH 7.5	pH 8
YP20-D23 -13A	YP705P	5.7	2.9	9.9	12.0	11.8

Batch	Product	Solubility (protein method) (%)				
		pH 6	pH 6.5	pH 7	pH 7.5	pH 8
YP20-D24-13A	YP705P	13.0	9.9	15.2	11.7	15.3
LE03-D02-14A	LE705P	13.6	10.9	11.0	11.7	9.6
YP23-J02-13A	YP706B	16.5	15.5	20.4	17.7	19.6
LE03-D01-14A	LE706B	2.0	1.8	4.7	9.3	5.1

[0135] As may be seen from the results in Table 16, the co-products of the production of the reduced astringency pulse protein products were poorly soluble over the pH range of 2 to 7.

Example 20:

[0136] This Example contains an evaluation of the water binding capacity of the co-products of the production of the reduced astringency pulse products, prepared by the methods of Comparative Example 1 and Example 3.

[0137] Protein powder (1 g) was weighed into centrifuge tubes (50 ml) of known weight. To this powder was added approximately 20 ml of reverse osmosis purified (RO) water at the natural pH. The contents of the tubes were mixed using a vortex mixer at moderate speed for 1 minute. The samples were incubated at room temperature for 5 minutes then mixed with the vortex mixer for 30 seconds. This was followed by incubation at room temperature for another 5 minutes followed by another 30 seconds of vortex mixing. The samples were then centrifuged at 1,000 g for 15 minutes at 20°C. After centrifugation, the supernatant was carefully poured off, ensuring that all solid material remained in the tube. The centrifuge tube was then re-weighed and the weight of water saturated sample was determined.

[0138] Water binding capacity (WBC) was calculated as:

$$\text{WBC (ml/g)} = (\text{mass of water saturated sample} - \text{mass of initial sample}) / (\text{mass of initial sample} \times \text{total solids content of sample})$$

[0139] The water binding capacity results obtained are set forth in the following Table 17.

Table 17 - Water binding capacity of various products

product	WBC (ml/g)
YP20-D23-13A YP705P	2.60
YP20-D24-13A YP705P	2.59
LE03-D02-14A LE705P	3.90
YP23-J02-13A YP706B	2.88
LE03-D01-14A LE706B	2.74

product	WBC (ml/g)
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[0140] As may be seen from the results of Table 17, all of the co-products of the production of the reduced astringency pulse protein products had moderate water binding capacities.

Comparative Example 21:

[0141] This Comparative Example illustrates the preparation of a pulse protein isolate by conventional isoelectric precipitation.

[0142] 20 kg of yellow pea protein concentrate was added to 200 L of RO water at ambient temperature and the pH adjusted to about 8.5 by the addition of sodium hydroxide solution. The sample was agitated for 30 minutes to provide an aqueous protein solution. The pH of the extraction was monitored and maintained at about 8.5 throughout the 30 minutes. The residual pea protein concentrate was removed and the resulting protein solution clarified by centrifugation and filtration to produce 240 L of filtered protein solution having a protein content of 3.52% by weight. The pH of the protein solution was adjusted to about 4.5 by the addition of HCl that had been diluted with an equal volume of water and a precipitate formed. The precipitate was collected by centrifugation then washed by resuspending it in 2 volumes of RO water. The washed precipitate was then collected by centrifugation. A total of 30.68 kg of washed precipitate was obtained with a protein content of 22.55 wt%. This represented a yield of 81.9% of the protein in the clarified extract solution. An aliquot of 15.34 kg of the washed precipitate was combined with 15.4 kg of RO water and then the pH of the sample adjusted to about 7 with sodium hydroxide solution. The pH adjusted sample was then spray dried to yield an isolate with a protein content of 90.22% (N x 6.25) d.b.. The product was designated YP12-K13-12A conventional IEP pH 7.

Comparative Example 22:

[0143] This Comparative Example is a sensory evaluation of the YP20-D23-13A YP705P product prepared as described in Comparative Example 1 with the conventional pea protein isolate product prepared as described in Comparative Example 21.

[0144] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP12-K13-12A conventional IEP pH 7 solution was 7.08. The initial pH of the YP705P solution was 5.77 and it was adjusted to 7.08 with food grade sodium hydroxide solution. An informal panel of eight panellists was asked to blindly taste the samples and indicate which had a cleaner flavour and which sample they preferred.

[0145] Seven out of eight panellists preferred the YP20-D23-13A YP705P and seven out of eight found it to have a cleaner flavour.

Comparative Example 23:

[0146] This Comparative Example is a sensory evaluation of the YP20-D24-13A YP705P product prepared as described in Comparative Example 1 with the conventional pea protein isolate product prepared as described in Comparative Example 21.

[0147] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The initial pH of the YP12-K13-12A conventional IEP pH 7 solution was 7.06. The initial pH of the YP705P solution was 6.18 and it was adjusted to 7.10 with food grade sodium hydroxide solution. An informal panel of nine panellists was asked to blindly taste the samples and indicate which had a cleaner flavour and which sample they preferred.

[0148] All nine panellists preferred the YP20-D24-13A YP705P and found it to have a cleaner flavour.

Example 24:

[0149] This Example is a sensory evaluation of the YP23-J02-13A YP706B product prepared as described in Example 3 with the conventional pea protein isolate product prepared as described in Comparative Example 21.

[0150] Samples were prepared for sensory evaluation by dissolving sufficient protein powder to supply 5 g protein in 250 ml of purified drinking water. The pH of the YP12-K13-12A IEP pH 7 solution was 7.09. The pH of the solution of YP23-J02-13A YP706B was adjusted to 7.04 with food grade hydrochloric acid. An informal panel of eight panellists was asked to blindly taste the samples and indicate which had a cleaner flavour and which sample they preferred. The experiment was conducted a second time with a panel having 7 members. The cumulative results are presented below.

[0151] Eleven out of fifteen panellists found the YP23-J02-13A YP706B to have the cleaner flavour. Ten out of fifteen panellists preferred the YP23-J02-13A YP706B.

Example 25:

[0152] This Example illustrates the molecular weight profile of the pulse protein products prepared as described in Comparative Examples 1-2 and Example 3 as well as the molecular

weight profile of some commercial yellow pea protein products (Propulse (Nutri-Pea, Portage la Prairie, MB), Nutralys S85F (Roquette America, Inc. Keokuk, IA) and Pisane C9 (Cosucra Groupe Warcoing S.A., Belgium). These protein products were chosen as they are among the most highly purified pea protein ingredients currently commercially available.

[0153] Molecular weight profiles were determined by size exclusion chromatography using a Varian ProStar HPLC system equipped with a 300 x 7.8 mm Phenomenex BioSep S-2000 series column. The column contained hydrophilic bonded silica rigid support media, 5 micron diameter, with 145 Angstrom pore size.

[0154] Before the pulse protein samples were analyzed, a standard curve was prepared using a Biorad protein standard (Biorad product #151-1901) containing proteins with known molecular weights between 17,000 Daltons (myoglobin) and 670,000 Daltons (thyroglobulin) with Vitamin B12 added as a low molecular weight marker at 1,350 Daltons. A 0.9 % w/v solution of the protein standard was prepared in water, filtered with a 0.45 µm pore size filter disc then a 50 µL aliquot run on the column using a mobile phase of 0.05M phosphate/0.15M NaCl, pH 6 containing 0.02% sodium azide. The mobile phase flow rate was 1 mL/min and components were detected based on absorbance at 280 nm. Based on the retention times of these molecules of known molecular weight, a regression formula was developed relating the natural log of the molecular weight to the retention time in minutes.

$$\text{Retention time (min)} = -0.955 \times \ln(\text{molecular weight}) + 18.502$$

($r^2=0.98$)

[0155] For the analysis of the pulse protein samples, 0.05M NaCl, pH 3.5 containing 0.02% sodium azide was used as the mobile phase and also to dissolve dry samples. Protein samples were mixed with mobile phase solution to a concentration of 1% w/v, placed on a shaker for at least 1 hour then filtered using 0.45 µm pore size filter discs. Sample injection size was 50 µL. The mobile phase flow rate was 1 mL/minute and components were detected based on absorbance at 280 nm.

[0156] The above regression formula relating molecular weight and retention time was used to calculate retention times that corresponded to molecular weights of 100,000 Da, 15,000 Da, 5,000 Da and 1,000 Da. The HPLC ProStar system was used to calculate the peak areas lying within these retention time ranges and the percentage of protein ((range peak area/total protein peak area) x 100) falling in a given molecular weight range was calculated. Note that the data was not corrected by protein response factor.

[0157] The molecular weight profiles of the products prepared as described in Comparative Examples 1-2 and Example 3 and the commercial products are shown in Table 18.

Table 18 - Molecular weight profile of pulse protein products

product	% >100,000 Da	% 15,000 - 100,000 Da	% 5,000 - 15,000 Da	% 1,000 - 5,000 Da
YP20-D23-13A YP705	31	33	31	5
YP20-D24-13A YP705	30	36	29	5
YP20-E02-13A YP705	31	37	28	4
YP20-E13-13A YP705	66	16	14	4
LE03-D02-14A LE705	37	38	16	9
YP23-H12-13A YP706	21	30	42	7
YP23-H14-13A YP706	28	29	36	7
YP23-J02-13A YP706	16	28	48	8
LE03-D01-14A LE706	39	34	18	9
YP20-D23-13A YP705P	22	29	34	15
YP20-D24-13A YP705P	21	30	33	17
YP20-E02-13A YP705P	24	32	30	15
YP20-E13-13A YP705P-01	27	26	19	29
YP20-E13-13A YP705P-02	38	22	17	24
LE03-D02-14A LE705P	35	37	22	6
YP23-J02-13A YP706B	38	28	14	20
LE03-D01-14A LE706B	75	16	3	5
Nutralys S85F	7	29	9	56
Pisane C9	5	31	29	36
Propulse	13	25	18	45

[0158] As may be seen from the results presented in Table 18, the molecular weight profiles of the products prepared according to Comparative Examples 1-2 and Example 3 were different from the molecular weight profiles of the commercial yellow pea protein products.

Example 26:

[0159] This Example contains an evaluation of the phytic acid content of the pulse protein products produced as described in Comparative Examples 1 to 2 and Example 3. Phytic acid content was determined using the method of Latta and Eskin (J. Agric. Food Chem., 28: 1313-1315).

[0160] The results obtained are set forth in the following Table 19.

Table 19 - Phytic acid content of protein products

product	% phytic acid d.b.
YP20-D23-13A YP705	0.00
YP20-D24-13A YP705	0.00
YP20-E02-13A YP705	0.02
YP20-E13-13A YP705	0.00
LE03-D02-14A LE705	0.19
YP23-H12-13A YP706	0.00
YP23-H14-13A YP706	0.00
YP23-J02-13A YP706	0.01
LE03-D01-14A LE706	0.29
YP20-D23-13A YP705P	0.02
YP20-D24-13A YP705P	0.01
YP20-E02-13A YP705P	0.06
YP20-E13-13A YP705P-01	0.00
YP20-E13-13A YP705P-02	0.00
LE03-D02-14A LE705P	0.23
YP23-J02-13A YP706B	0.10
LE03-D01-14A LE706B	0.21

[0161] As may be seen from the results in Table 19, all of the products tested were low in phytic acid content.

SUMMARY OF THE DISCLOSURE

[0162] In summary of this disclosure, the present invention provides pulse protein products, preferably pulse protein isolates, which have reduced astringency when tasted in an acidic solution such as an acidic beverage.

REFERENCES CITED IN THE DESCRIPTION

Cited references

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- MORR et al. J. Food Sci., vol. 50, 1715-1718 [\[0078\]](#) [\[0131\]](#)
- LATTAESKIN J. Agric. Food Chem., vol. 28, 1313-1315 [\[0159\]](#)

Patentkrav

1. Fremgangsmåde til fremstilling af bælgfrugtproteinprodukt med reduceret astringens, når det smages i en vandig opløsning med en pH under 5, hvilken fremgangsmåde omfatter:

5 (a) ekstraktion af en bælgfrugtproteinkilde med en vandig calciumsalt-opløsning for at forårsage solubilisering af bælgfrugtprotein fra proteinkilden og for at danne en vandig bælgfrugtproteinopløsning, og derefter enten:

10 (b 1) adskillelse af den vandige bælgfrugtproteinopløsning fra restende bælgfrugtproteinkilde,

(b2) eventuelt fortynding af den vandige bælgfrugtproteinopløsning,

(b3) indstilling af pH'en af den vandige bælgfrugtproteinopløsning til en pH på 1,5 til 4,4 for at fremstille en forsuret bælgfrugtproteinopløsning, og

15 (b4) eventuelt klaring af den forsurede bælgfrugtproteinopløsning, hvis den ikke allerede er klar;

eller:

(c1) eventuelt fortynding af den kombinerede vandige bælgfrugtproteinopløsning og resterende bælgfrugtproteinkilde, og

20 (c2) indstilling af pH'en af den eventuelt fortyndede kombinerede vandige bælgfrugtproteinopløsning og resterende bælgfrugtproteinkilde til en pH på 1,5 til 4,4 og derefter adskille den forsurede, fortrinsvis klare, bælgfrugtproteinopløsning fra resterende bælgfrugtproteinkilde; og, efter trin (b4) eller (c2),

25 (d) fraktionering af proteinerne i den forsurede bælgfrugtproteinopløsning for at adskille mindre astringerende proteiner med lavere molekylvægt fra mere astringerende proteiner med højere molekylvægt, hvor nævnte fraktioneringstrin udføres via:

(i) membranbearbejdning af den forsurede vandige bælgfrugtproteinopløsning for at fraktionere proteinkomponenterne af den forsurede

30 vandige bælgfrugtproteinopløsning i en fraktion med højere molekylvægt i et første retentat og en fraktion med lavere molekylvægt i et første permeat,

(ii) membranbearbejdning af det første permeat for at bevare fraktionproteinkomponenterne med lavere molekylvægt i et andet retentat og for at lade kontaminanter passere membranen i et andet permeat,

(iii) tørring af det andet retentat for at tilvejebringe et bælgfrugtproteinprodukt med reduceret astringens.

2. Fremgangsmåden ifølge krav 1, hvor membranbearbejdningstrinnet (i) udføres
5 via mikrofiltrering under anvendelse af membraner med en porestørrelse på 0,05
til 0,1 μm .
3. Fremgangsmåden ifølge krav 2, hvor membranerne har en porestørrelse på
0,08 til 0,1 μm .
- 10 4. Fremgangsmåden ifølge krav 1 hvor membranbearbejdningen i trin (i) udføres
via ultrafiltrering under anvendelse af membran med en molekylvægt-cutoff på
10.000 til 1.000.000 dalton for at koncentrere den forsurede vandige bælgfrugt-
proteinopløsning til en proteinkoncentration på 50 til 300 g/L for at tilvejebringe
15 et koncentreret retentat.
5. Fremgangsmåden ifølge krav 4, hvor membranen har en molekylær cutoff på
100.000 til 1.000.000 dalton.
- 20 6. Fremgangsmåden ifølge krav 4 eller krav 5, hvor proteinkoncentrationen er 100
til 200 g/L.
7. Fremgangsmåden ifølge et hvilket som helst af kravene 1 til 6, hvor membran-
bearbejdningen af det første permeat i trin (ii) udføres via ultrafiltrering for at
25 koncentrere det første permeat til en koncentration på 10 til 300 g/L, efterfulgt af
valgfri diafiltrering, eller til en delvis koncentration på mindre end 10 g/L, under
anvendelse af membraner med en molekylvægt-cutoff på 1.000 til 100.000
dalton.
- 30 8. Fremgangsmåden ifølge krav 7, hvor det første permeat koncentreret til en
koncentration på 100 til 200 g/L
9. Fremgangsmåden ifølge krav 7 eller krav 8, hvor membranerne har en
molekylvægt-cutoff på 1.000 til 10.000 dalton.

10. Fremgangsmåden ifølge et hvilket som helst af kravene 1 til 9, hvor det første retentat fra trin (i) bearbejdes yderligere via et trin valgt fra gruppen bestående af:

- (i) tørring af det første retentat,
- 5 (ii) indstilling af pH'en af det første retentat til en pH på 6 til 8, og tørring af det pH-indstillede retentat.