

CONTENTS		Page
* LIST OF TABLES		
* LIST OF FIGURES		V
* LIST OF ABBREVIATIONS		VII
1. INTRODUCTION		
2. REVIEW OF LITERATURE		6
3. MATERIAL AND METHODS		84
3.1. Material		84
3.2. Methods		85
3.2.1. Technological methods		85
3.2.1.1. Preparation of sweet lupin, chickpea and common bean seed flours used for protein concentrate		
3.2.1.2. Preparation of protein concentrate		85
3.2.1.3. Preparation of sweet lupin, chickpea and common bean seed flours used for protein isolate		85
3.2.1.4. Preparation of isoelectric precipitated isolate		87
3.2.1.5. Preparation of pan bread		87
3.2.1.6. Preparation of beef burgers		89
3.2.1.7. Preparation of common milk		90
3.2.1.8. Preparation of yoghurt		91

3.3. Chemical analysis	 93
3.3.1. Moisture, protein, fat, fiber and ash.	 93
3.3.2. Minerals determination.	93
3.3.3. Carbohydrates determination.	93
3.3.4. Measurement of pH value and titratable acidity	 94
3.3.5. Biological evaluation	95
3.3.6. Amino acid determination	95
3.3.7. Chemical score	 96
3.3.8. Nutritional quality methods	97
3.3.8.1. Antinutritional factors	 97
3.3.8.1.1. Tannins (as tannic acid).	 97
3.3.8.1.2. Phytic acid.	 97
3.3.8.1.3. Trypsin inhibitor.	98
3.3.8.1.4. Alkaloids.	100
3.3.9. Determination of chemical characteristics of lipid extracted from beef burger	 100
3.3.9.1. Peroxide value (PV)	 100
3.3.9.2. Acid value (AV)	 100
3.3.10. Determination of beef burger freshness	101
3.3.10.1. Cooking loss.	 101
3.3.10.2. Water holding capacity (WHC) and plasticity	101

3.3.10.3. Microbiological examination.	102
3.3.10.3.1. Total bacterial count.	102
3.3.10.3.2. <i>E. coli</i> and <i>Salmonella</i> spp.	103
3.3.11. Functional properties.	103
3.3.11.1. Solubility	103
3.3.11.2. Emulsifying properties	104
3.3.11.3. Foaming proportion.	104
3.3.11.4. Water absorption.	105
3.3.11.5. Fat absorption.	105
3.3.12. Determination of dough rheological properties	105
3.3.13. Evaluation of organoleptic properties of pan bread	105
3.3.14. Organoleptic evaluation of blends	106
3.3.15. Organoleptic evaluation of beef burgers	106
3.3.16. Statistical analysis of data.	107
4. RESULTS AND DISCUSSIONS	108
4.1. Chemical composition of sweet lupin seed, chickpea seed, common bean seed and protein concentrate from seeds.	108
4.1.1. Gross chemical composition	108
4.1.2. Amino acids composition	113
4.2. Chemical composition of sweet lupin protein and	

isolate concentrate and isolate, chickpea protein	
concentrate and isolate, common bean protein	
concentrate and protein isolate.	115
4.2.1 Gross chemical composition	 115
4.3. Functional properties of sweet lupin seeds and	
common been seeds.	117
4.3.1. Protein solubility	 117
4.3.2. Water absorption capacity	 119
4.3.3. Fat absorption capacity	 121
4.3.4. Emulsification capacity	 122
4.3.5. Foaming capacity	 122
4.4 Utilization of sweet lupin seeds protein concentrate	
chickpea seeds protein concentrate and common	
bean seeds protein concentrate (P.C).	125
4.4.1. Replacement of pan bread blends with sweet	
lupin seeds protein concentrate, chickpea seeds	
protein concentrate.	125
4.4.2. Farinograph tests	 126
4.4.3. Extensograph tests	 131
4.4.4. Pan bread product.	 135
4.4.4.1 physical properties of pan bread	
replacement with sweet lupin seeds	
protein concentrate, chickpea seeds	

protein concentrate and common bean seeds protein concentrate.	135
4.4.4.2 Chemical composition of pan bread replacement with sweet lupin seeds protein concentrate, chickpea seeds protein concentrate and common bean seeds protein concentrate.	141
4.4.4.3 Minerals content of pan bread replacement with sweet lupin seeds protein concentrate, chickpea seeds protein concentrate and common bean seeds protein concentrate.	144
4.4.4.4. Amino acids content of pan bread replacement with sweet lupin seeds protein concentrate, chickpea seeds protein concentrate and common bean seeds protein concentrate	144
4.4.5. Common bean milk product	 148
4.4.5.1. Chemical composition of common bean milk	 148
4.4.6. Yoghurt product	 151
4.4.6.1.- Chemical composition of yogurt	 151
4.5. Utilization of sweet lupin seeds protein isolate,	

chickpea seeds protein isolate and common bean seeds protein isolate (P.I).	153
4.5.1. Beef burgers as prepared with sweet lupin seeds isolate, chickpea seeds protein isolate and common bean seeds protein isolate (P.I).	 154
4.5.1.1. Proximate composition of beef burgers as influenced by the level of P.I	 154
4.5.1.2. Determination of chemical characteristics of lipid extracted from beef burger:	 157
4.5.1.2.1. Peroxide value	 157
4.5.1.2.2. Acid value	 158
4.5.1.3. Microbiological examination	 158
4.5.1.3.1. Total bacterial count	 158
4.5.1.3.2. <i>E. coil</i> and <i>Salmonella</i>	 158
4.5.1.4. Determination of beef burger freahness	 160
4.5.1.4.1. Cooking loss	 160
4.5.1.4.2. Water holding capacity (WHC) and plasticity.	 160
4.5.1.4.3. Cooking yield, cooking loss and shrinking	160
4.5.15. Amino acids composition of fried burgers influenced by the level P.I	160

4.5.1.6. Organoleptic evaluation and texture	164
indices of fried beef burgers.	
4.6. Biological values of pan bread and beef burger	
product from protein concentrate and protein	166
concentrate and protein isolate.	171
5. SUMMARY AND CONCLUSION	179
6. REFERENCES	
ARABIC SUMMARY	
