Effect of genetics and the environment on the quality and utilization of faba bean flour and protein concentrates

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SPG Contributions	Project Status	Duration/Timeline of Project (Year to Year)	Co-funders	Total Project Cost
$33,605.19	Completed	April 2013 – January 2015	Saskatchewan Ministry of Agriculture – Agriculture Development Fund (ADF); Western Grains Research Foundation	$180,105.19

Project Description
To evaluate the physiochemical and functional properties of faba bean flours, protein concentrates and protein isolates from a range of genotypes and environments, in order to identify raw materials (genotypes) that may perform better as a food ingredient.

Outcome
Overall, the effect of genotype on the composition and physicochemical and functional properties of faba bean protein isolates were observed to be minimal. Findings suggest that selection of the raw materials based on the factors investigated prior to secondary processing may not be warranted.

Research Objective

OBJECTIVE 1
To evaluate the physiochemical and functional properties of faba bean flours, protein concentrates and protein isolates from a range of genotypes and environments, in order to identify raw materials (genotypes) that may perform better as a food ingredient.