

BIBLIOGRAPHY

- Alsalmán, F.B., M. Tulbek, M. Nickerson, and H.S. Ramaswamy. 2020. Evaluation of factors affecting aquafaba rheological and thermal properties. *LWT-Food Science and Technology*.
- Alsalmán, F., M. Tulbek, M. Nickerson and H. Ramaswamy. 2020. Evaluation and optimization of functional and antinutritional properties of aquafaba. *Legume Science*. 2.
- Amin, M.N., M.A. Hossain and K.C. Roy. 2004. Effects of moisture content on some physical properties of lentil seeds. *Journal of Food Engineering*. 65: 83-87.
- AOAC. 2005. Official methods of analysis of the association of official analytical chemists. Washington: AOAC Inc.
- Balraj, A., D. Jayaraman, J. Krishnan and J. Alex. 2021. Experimental investigation on water absorption capacity of RHA-added cement concrete. *Environmental Science and Pollution Research*. 28. 63623-63628.
- Belitz, H.D., W. Grosch, and P. Schieberle. 2009. Eggs. *Food Chemistry*.
- Buhl, T. F., C.H. Christensen and M. Hammershøj. 2019. Aquafaba as an egg white substitute in food foams and emulsions: Protein composition and functional behavior. *Food Hydrocolloids*.
- Chapman, J. S., L. K. Jefferies and O.A. Pike. 2010. Sensory and nutritional quality of Split Peas (*Pisum Sativum*) stored up to 34 Y in residential storage. *Journal of Food Science*. 75(3): S162–S166.
- Cillis, F.D., B. Leoni, M. Massaro, M. Renna, and P. Santamaria. 2019. Yield and quality of Faba Bean (*Vicia faba* L. var. *major*) genotypes as a vegetable for fresh consumption: a comparison between italian landraces and commercial varieties. *Agriculture*. 9:253.
- Cokkizgin, A. and M.J.Y. Shtaya. 2013. Lentil: origin, cultivation techniques, utilization and advances in transformation. *Agricultural Science*. 1: 55-62.
- Correa, M.M., L.M.J de Carvalho, M.R. Nutti, J.L.V. de Carvalho, A.R.H. Neto and E.M.G. Ribeiro. 2010. Water absorption, hard shell and cooking time of Common Beans (*Phaseolus vulgaris* L.). *African Journal of Food Science Technology*.

- Dahl, W. J., L. M Foster and R.T. Tyler. 2012. Review of the health benefits of peas (*Pisum sativum* L.). *British Journal of Nutrition*. 108(S1): S3–S10.
- Daubert, C.R. and B. Farkas. 2010. Viscosity measurement using a brookfield viscometer.
- Echeverria-Jaramillo, E., Y.H. Kim, Y.R. Nam, Y.F. Zheng, J.Y. Cho, W.S. Hong, S.J. Kang, J.H. Kim, Y.Y. Shim and W.S. Shin. 2021. Revalorization of the cooking water (aquafaba) from Soybean varieties generated as a by-product of food manufacturing in Korea. *Foods* 2021. 10: 2287.
- Ellis, A. L., and A. Lazidis. 2018. Foams for food applications. *Polymers for Food Applications*, 271–327.
- Faris, M. and A. Attlee.. 2018. Lentils (*Lens culinaris*, L.): A Novel Functional Food.
- Goral, I., and K. Wojciechowski. 2020. Surface activity and foaming properties of saponin-rich plant extracts. *Advances in Colloid and Interface Science*. 279.
- Gurhan, R., C. Ozarslant, N. Topuzt, T. Akbast and E. Simsekt. 2009. Effects of moisture content on physical properties of Black Kabuli Chickpea (*Cicer arietinum* L.) seed. *Asian Journal of Chemistry*. 21(4): 3270-3278.
- Haas, R., Schnepps, A., Pinchler, A., & Meixner O. 2019. Cow milk versus plant-based milk substitutes: a comparison of product image and motivational structure of consumption. *Sustainability*. 11.
- He, Y., Y.Y. Shim, R. Mustafa, V. Meda and M.J.T. Reaney. 2019. Chickpea cultivar selection to produce aquafaba with superior emulsion properties. *Food*, 9(685).
- Herceg, Z., A. Rezek, V. Lelas, G. Kresic, and M. Franetovic. 2007. Effect of carbohydrates on the emulsifying, foaming and freezing properties of whey protein suspensions. *Journal of Food Engineering*. 79(1): 279-286.
- Johnny, S., S.M.A. Razavi, and D. Khodaei. 2015. Hydration kinetics and physical properties of Split Chickpea as affected by soaking temperature and time. *Journal of Food Science and Technology*. 52: 8377-8382
- Kala, R., Samková, E., Hanuš, O., Pecová, L., Sekmokas, K., and Riaukienė, D.. 2019. Milk protein analysis: an overview of the methods – development and application. *Acta Universitatis Agriculturae et Silviculturae Mendelianae Brunensis*. 67: 345-359.

- Kaiser, A.C., N. Barber, F. Manthey and C. Hall. 2018. Physicochemical properties of hammer-milled Yellow Split Pea (*Pisum sativum* L.). *Cereal Chemistry*.
- Kar, S.S., P.K. Jain, A.K. Swammy and D. Tiwari. 2017. Study on effect of viscosity on foaming characteristics and stabilized mix properties. *The International Journal of Pavement Engineering and Asphalt Technology (PEAT)*. 18(1).
- Kosterin, O.. 2017. On three cultivated subspecies of pea (*Pisum sativum* L.). *Vavilov Journal of Genetics and Breeding*. 21: 694-700.
- Kotlarz, A., A. Sujak, W. Strobel and W. Grzesiak. 2011. Chemical composition and nutritive value of protein of the Pea seeds - effect of harvesting year and variety. *Vegetable Crops Research Bulletin*. 75.
- Lafarga, T., S. Villaro, G. Bobo and I. Aguilo-Aquayo. 2019. Optimisation of the pH and boiling conditions needed to obtain improved foaming and emulsifying properties of chickpea aquafaba using a response surface methodology. *International Journal of Gastronomy and Food Science*. 18.
- Lomakina, K. and K. Mikova. 2006. A study on the factors affecting the foaming properties of egg white – a review. *Czech Journal of Food Science*. 24: 110-118.
- Meares, C.A., Bogracheva, T. Y., Hill, S. E, and Hedley, C.L. 2004. Development and testing of methods to screen chickpea flour for starch characteristics. *Starch*. 56: 215-224.
- Mustafa, R., Y. He, Y.Y. Shim, and M.J.T. Reaney. 2018. Aquafaba, wastewater from Chickpea canning, functions as an egg replacer in sponge cake. *International Journal of Food Science and Technology*.
- Nielsen, S.S. 2014. *Food analysis*. Aspen Publishers Gaithersburg.
- Plummer, D.T.. 1990. *An introduction to practical biochemistry*. 3: 179.
- Popova, A. and D. Mihaylova. 2019. Antinutrients in plant-based foods: a review. *The Open Biotechnology Journal*. 13: 68-76.
- Purnamaningsih, S., D. Saptadi and B. Waluyo. 2019. Pengembangan ercis (*Pisum sativum* L.) jenis biji kering (dry peas) berdasarkan seleksi genotip berdaya hasil tinggi pada polong dan biji.
- Rasool, S., A.A.H.A. Latef, and P. Ahmad. 2015. Chickpea: role and responses under abiotic and biotic stress. *Legumes Under Environmental Stress*. 67-79.

- Rungruangmaitree, R. and W. Jiraungkoorskul. 2017. W. Pea, *Pisum sativum*, and its anticancer activity. 11: 39-42.
- Safouane, M., A. Saint-Jalmes, V. Bergeron, and D. Langevin. 2006. Viscosity effects in foam drainage: newtonian and non-newtonian foaming fluids. *The European Physical Journal E*. 19: 195-202
- Scheelbeek, P.F.D., F.A. Bird, H.L. Tuomisto, R. Green, F.B. Harris, E.J.M. Joy, Z. Chalabi, E. Allen, A. Haines, and A.D. Dangour. 2018. Effect of environmental changes on vegetable and legume yields and nutritional quality. Proceedings of the National Academy of Sciences.
- Shi, J., K. Arunasalam, D. Yeung, Y. Kakuda, G. Mittal, and Y. Jiang. 2004. Saponins from edible legumes: chemistry, processing, and health benefits. *Journal of Medicinal Food*. 7(1): 67-78.
- Shim, Y. Y., R. Mustafa, J. Shen, K. Ratanapariyanuch and M.J.T. Reaney 2018. Composition and properties of aquafaba: water recovered from commercially canned Chickpeas. *Journal of Visualized Experiments*. 132.
- Tanaka, T., Y. Matsuo, and Y. Saito. 2018. Solubility of tannins and preparation of oil-soluble derivatives. *Journal of Oleo Science*. 67(10): 1179–1187.
- Ugwu, K.C., C.C. Mbajiorgu, W.I. Okonkwo and A.O. Ani. 2018. Design, fabrication and performance evaluation of a portable hand-held refractometer. *Nigerian Journal of Technology*. 37(2): 537-442.
- Vani, B. and J.F. Zayas. 2006. foaming properties of selected plant and animal proteins. *Journal of Food Science*. 60(5): 1025-1028
- Wood, J. and M. Grusak. 2007. Nutritional value of chickpea. 5: 101-142.
- Wu, Y.V. and G.E. Inglett. 2006. Denaturation of plant proteins related to functionality and food applications. a review. *Journal of Food Science*. 39(2): 218-225.