

## BIBLIOGRAPHY

- Abbas, K. A., Abdulkarim, S. M., Saleh, A. M., & Ebrahimian , M. (2010). Suitability of Viscosity Measurement Methods for Liquid Food Variety and Applicability in Food Industry. *Journal of Food, Agriculture & Environment* 8(3-4), 100-107.
- Allen, L. H. (2013). Legumes. In B. Caballero, *Encyclopedia of Human Nutrition (Third Edition)* (pp. 74-79). Elsevier.
- Alsalman, F. B. (2020). *Enhancement of Chickpea and Aquafaba Quality by High Pressure Processing*. Montreal: McGill University.
- Altalhi, A. S. (2013). *Egg White Foam*. Auckland: Massey University.
- Aslan, M., & Ertas, N. (2020). Possibility of using 'chickpea aquafaba' as egg replacer in traditional cake formulation. *Harran Tarim ve Gida Bilimleri Dergisi*, 24(1), 1-8.
- Audu, S. S., & Aremu, M. O. (2011). Effect of Processing on Chemical Composition of Red Kidney Bean (*Phaseolus vulgaris* L.) Flour. *Pakistan Journal of Nutrition* 10 (11), 1069-1075.
- Ayenan, M. A., Danquah, A., Ahoton, L. E., & Ofori, K. (2017). Utilization and farmers' knowledge on pigeonpea diversity in Benin, West Africa. *Journal of Ethnobiology and Ethnomedicine*, 13(1): 1-13.
- Ben-Chioma, A. E., Jack, A. S., & Philipokere, G. K. (2015). A Comparative Study on the Measurement of pH of Water, Using pH Metre and Water Testing Kit [Testtube Method] in Port Harcourt. *International Institute of Academic Research and Development* 1(3), 1-5.
- Buhl, T. F., Christensen, C. H., & Hammershoj, M. (2019). Aquafaba as an Egg White Substitute in Food Foams and Emulsions: Protein Composition and Functional Behavior. *Food Hydrocolloids*, 1-31.
- Correa, M. M., Carvalho, L. M., Nutti, M. R., Carvalho, J. L., Neto, A. R., & Ribeiro, E. M. (2010). Water Absorption, Hard Shell and Cooking Time of Common Beans (*Phaseolus vulgaris* L.). *African Journal of Food Science and Technology*, 1(1) ,013-020.
- Craig, W. J. (2009). Health Effects of Vegan Diets. *The American Journal of Clinical Nutrition*, 89(5), 1627S–1633S.

- Echeverria-Jaramillo, E., Kim, Y., Nam, Y., Zheng, Y., Cho, J. Y., Hong, W. S., . . . Shin, W. (2021). Revalorization of the Cooking Water (Aquafaba) from Soybean Varieties Generated as a By-Product of Food Manufacturing in Korea. *Foods*, 10 (2287), 1-12.
- El-Safy, S., Salem, R., & Mukhtar, E. (2013). The Impact of Soaking and Germination on Chemical Composition, Carbohydrate Fractions, Digestibility, Antinutritional Factors and Minerals Content of Some Legumes and Cereals Grain Seeds. *Alexandria Science Exchange Journal*, 34(4), 499-512.
- Eltayeb , A. R., Ali, A. O., & Haron, R. (2010). The Chemical Composition of Pigeon Pea (*Cajanus cajan*) Seed and Functional Properties of Protein Isolate. *Pakistan Journal of Nutrition*, 9(11), 1069-1073.
- Garzon-Tiznado, J. A., Ochoa-Lugo, M. I., Heiras-Palazuelos, M. J., Dominguez-Arispuro, D. M., Cuevas-Rodriguez, E. O., Gutierrez-Dorado, R., . . . Reyes-Moreno, C. (2012). Acceptability Properties and Antioxidant Potential of Desi Chickpea (*Cicer arietinum* L.) Cultivars. *Food and Nutrition Sciences*, 3(9):1-9.
- Gharbi, N., & Labbafi, M. (2018). Influence of treatment-induced modification of egg white proteins on foaming properties. *Food Hydrocolloids*, 1-38.
- Ghribi, A. M., Maklouf, I., Blecker, C., Attia, H., & Besbes , S. (2015). Nutritional and Compositional Study of Desi and Kabuli Chickpea (*Cicer arietinum* L.) Flours from Tunisian Cultivars. *Advances in Food Technology and Nutritional Sciences*, 1(2), 38-47.
- Hardoko, Putri, T. S., & Eveline. (2015). In vitro anti-gout activity and phenolic content of “black tea” soursop *Annona muricata* L.) leaves Brew. *Journal of Chemical and Pharmaceutical Research*, 7(11), 735-743.
- Hayat, I., Ahmad, A., Ahmed, A., Khalil, S., & Gulfraz, M. (2014). Exploring The Potential of Red Kidney Beans (*Phaseolus vulgaris* L.) to Develop Protein Based Product for Food Applications. *The Journal of Animal & Plant Sciences*, 24(3), 860-868.
- He, Y., Meda, V., Reaney, M. J., & Mustafa, R. (2021). Aquafaba, a new plant-based rheological additive for food applications. *Trends in Food Science & Technology* , 27–42.
- He, Y., Purdy, S. K., Tse, T. J., Tar'an, B., Meda, V., Reaney, M. J., & Mustafa, R. (2021). Standardization of Aquafaba Production and Application in Vegan Mayonnaise Analogs. *Foods*, 1-15.

- He, Y., Shim, Y. Y., Mustafa, R., Meda, V., & Reaney, M. J. (2019). Chickpea Cultivar Selection to Produce Aquafaba with Superior Emulsion Properties. *Foods*, 8(685), 1-16.
- Herceg, Z., Rezek, A., Lelas, V., Kresic, G., & Franetovic, M. (2007). Effect of carbohydrates on the emulsifying, foaming and freezing properties of whey protein suspensions. *Journal of Food Engineering*, 79, 279-286.
- Hirdyani, H. (2014). Nutritional Composition of Chickpea (Cicerarietinum-L) and Value Added Products. *Indian J Comm Health*. 26(2), 102-106.
- Hopwood, C. J., Bleidorn, W., Schwaba, T., & Chen, S. (2020). Health, Environmental, and Animal Rights Motives for Vegetarian Eating. *PLoS ONE* 15(4), 1-20.
- Jian, F., Jayas, D. S., Fields, P. G., & White, N. D. (2017). Water sorption and cooking time of red kidney beans (*Phaseolus vulgaris* L.): part I – Effect of freezing and drying conditions on water sorption and cooking time. *International Journal of Food Science and Technology*, 52, 2031–2039.
- Klasener, G. R., Ribeiro, N. D., Casagrande, C. R., & Arns, F. D. (2020). Consumer preference and the technological and nutritional quality of different bean colours. *Acta Scientiarum*, 1-12.
- Lafarga, T., Villaro, S., Bobo, G., & Aguiló-Aguayo, I. (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, 1-8.
- Li, M., Wang, D., He, S., Shao, Z., & Shen, Y. (2019). Experimental Study on Foaming Properties of Anion-Cation Compound Foaming Agent to Prevent Coal Spontaneous Combustion. *Colloids and Surface A* 581, 1-8.
- Li, P., Sun, Z., Ma, M., Jin, Y., & Sheng, L. (2018). Effect of Microwave-Assisted Phosphorylation Modification on the Structural and Foaming Properties of Egg White Powder. *LWT - Food Science and Technology* 97, 151-156.
- Lomakina , K., & Mikova, K. (2006). A Study of the Factors Affecting the Foaming Properties of Egg White. *Czech J. Food Sci.* 24(3), 110-118.
- Manonmani, D., Bhol, S., & Bosco, S. J. (2014). Effect of Red Kidney Bean (*Phaseolus vulgaris* L.) Flour on Bread Quality. *OALib*, 1, 1-6.
- Martinez, K. D., & Pilosof, A. M. (2014). Role of Polysaccharides in Complex Mixtures with Soy Protein Hydrolysate on Foaming Properties Studied by

- Response Surface Methodology. *International Journal of Carbohydrate Chemistry*, 1-8.
- Mauer, L. (2003). Heat Treatment for Food Proteins. In B. Caballero, *Encyclopedia of Food Sciences and Nutrition* (pp. 4868-4872). Amsterdam: Elsevier.
- Mehanni, A. E., Sorour, M. A., El-Galel, H. A., & Ahmed, W. K. (2017). Polyphenols, Tannins and Phytate Contents in Some Egyptian Legumes as Affected by Soaking and Germination Processes. *BAOJ Food sciences & Technology*, 1(1): 1-7.
- Meurer, M. C., Souza, D. D., & Marczak, L. D. (2020). Effects of Ultrasound on Technological Properties of Chickpea Cooking Water (Aquafaba). *Journal of Food Engineering* 265, 1-11.
- Murray, B. S. (2020). Recent Developments in Food Foams. *Current Opinion in Colloid & Interface Science* 50, 1-24.
- Mustafa, R., & Reaney, M. J. (2020). Aquafaba, from Food Waste to a Value-Added Product. In R. Campos-Vega, B. D. Oomah, & H. A. Vergara-Castañeda, *Food Wastes and By-products: Nutraceutical and Health Potential* (pp. 93-126). John Wiley & Sons.
- Mustafa, R., He, Y., Shim, Y. Y., & Reaney, M. J. (2018). Aquafaba, Wastewater from Chickpea Canning, Functions as an Egg Replacer in Sponge Cake. *International Journal of Food Science and Technology*, 1-9.
- Nguyet, N. T., Quoc, L. P., & Buu, T. G. (2021). Evaluation of Textural and Microstructural Properties of Vegan Aquafaba Whipped Cream from Chickpeas. *Chemical Engineering Transactions* 83, 421-426.
- Noah, A. A., & Banjo, A. O. (2020). Microbial, Nutrient Composition and Sensory Qualities of Cookies Fortified with Red Kidney Beans (*Phaseolus vulgaris* L.) and Moringa Seeds (*Moringa oleifera*). *International Journal of Microbiology and Biotechnology* 5(3), 152-158.
- O'Sullivan, M. (2011). Proximate and Other Chemical Analyses. In J. W. Fuquay, *Encyclopedia of Dairy Sciences* (pp. 76-82). Dublin: Elsevier.
- OECD. (2016). Common bean (*Phaseolus vulgaris*). In *Safety Assessment of Transgenic Organisms in the Environment, Volume 6: OECD Consensus Documents* (pp. 188-210). Paris: OECD Publishing .
- Ohemeng-Ntiamoah, J., & Datta, T. (2017). Evaluating Analytical Methods for the Characterization of Lipids, Proteins and Carbohydrates in Organic Substrates for Anaerobic Co-Digestion. *Bioresource Technology*, 355, 1-34.

- Patino, J. M., Sanchez, C. C., & Nino, M. R. (2008). Implications of Interfacial Characteristics of Food Foaming Agents in Foam Formulations. *Advances in Colloid and Interface Science* 140, 95–113.
- Raikos, V., Hayes, H., & Ni, H. (2019). Aquafaba from Commercially Canned Chickpeas as Potential Egg Replacer for The Development of Vegan Mayonnaise: Recipe Optimisation and Storage Stability. *International Journal of Food Science and Technology*, 55 (5), 1-22.
- Razi, S. M., Motamedzadegan, A., Shahidi, S., & Rashidinejad, A. (2019). Physical and Rheological Properties of Egg Albumin Foams Are Affected by Ionic Strength and Basil Seed Gum Supplementation. *International Journal of Chemical Engineering*, 1-8.
- Reineke, K., Mathys, A., & Knorr, D. (2011). Shift of pH-Value During Thermal Treatments in Buffer Solutions and Selected Foods. *International Journal of Food Properties*, 14(4), 870-881.
- Sajja, S. B., Samineni, S., & Gaur, P. M. (2017). Botany of Chickpea. In R. K. Varshney, M. Thudi, & F. Muehlbauer, *The Chickpea Genome* (pp. 13-24). Springer International Publishing AG.
- Sangani, V. P., & Davara, P. R. (2013). Moisture dependent physical properties of pigeon pea grains. *Int. J. Postharvest Technology and Innovation*, 3(1), 51-62.
- Sharma, S., Agarwal, N., & Verma, P. (2011). Pigeon pea (*Cajanus cajan L.*): A Hidden Treasure of Regime Nutrition. *Journal of Functional and Environmental Botany* 1(2), 91-101.
- Shehzad, A., Chander, U. M., Sharif, M. K., Rakha, A., Ansari, A., & Shuja, M. Z. (2015). Nutritional, Functional and Health Promoting Attributes of Red Kidney Beans. *Pak. J. Food Sci.* 25(4), 235-246.
- Stantiall, S. E., Dale, K. J., Calizo, F. S., & Serventi, L. (2017). Application of pulses cooking water as functional ingredients: the foaming and gelling abilities. *Eur Food Res Technol*, 1-8.
- Varshney, R. K., Penmetsa, R. V., Dutta, S., Kulwal, P. L., Saxena, R. K., Datta, S., . . . Singh, B. P. (2010). Pigeonpea genomics initiative (PGI): an international effort to improve crop productivity of pigeonpea (*Cajanus cajan L.*). *Mol Breeding* , 26, 393–408.
- Xu, Y., Yang, N., Yang, J., Hu, J., Zhang, K., Nishinari, K., . . . Fang, Y. (2019). Protein/Polysaccharide Intramolecular Electrostatic Complex as Superior Food-Grade Foaming Agent. *Food Hydrocolloids*, 1-37.

- Yegrem, L. (2021). Nutritional Composition, Antinutritional Factors, and Utilization Trends of Ethiopian Chickpea (*Cicer arietinum* L.). *International Journal of Food Science*, 1-10.
- Yildirim, A., & Oner, M. D. (2015). Electrical Conductivity, Water Absorption, Leaching, and Color Change of Chickpea (*Cicer arietinum* L.) during Soaking with Ultrasound Treatment. *International Journal of Food Properties*, 18(6), 1359-1372.
- Yuniastuti, E., Sukaya, Dewi, L. C., & Delfianti, M. N. (2020). The Characterization of Black Pigeon Pea (*Cajanus cajan*) in Gunungkidul, Yogyakarta. *Journal of Sustainable Agriculture* 35(1), 78-88.
- Zuriaga-Agusti, E., Bes-Pia, A., Mendoza-Roca, J. A., & Alonso-Molina, J. L. (2013). Influence of extraction methods on proteins and carbohydrates analysis from MBR activated sludge flocs in view of improving EPS determination. *Separation and Purification Technology*, 112, 1–10.

