

## BIBLIOGRAPHY

- AACC. *Approved methods of analysis*. In: Method 44-19.01. Moisture—Air-Oven Method, Drying at 135. 11th ed. St. Paul, MN: AACC International, 2000.
- Asif, M., Rooney, L.W., Ali, R., and Riaz, M.N. “Application and opportunities of pulses in food system: a review.” *Critical Reviews in Food Science and Nutrition* 53, No. 11 (2013): 1168–1179.
- Aguilera, Yolanda, Rosa M. Esteban, Vanesa Benítez, Esperanza Mollá, and María A. Martín-Cabrejas. “Starch, Functional Properties, and Microstructural Characteristics in Chickpea and Lentil as Affected by Thermal Processing.” *Journal of Agricultural and Food Chemistry* 57, no. 22 (2009): 10682–10688.
- Als Salman, Fatemah B., Mehmet Tulbek, Michael Nickerson, and Hosahalli S. Ramaswamy. “Evaluation and Optimization of Functional and Antinutritional Properties of Aquafaba.” *Legume Science* 2, no. 2 (2020).
- Als Salman, Fatemah B., and Hosahalli S. Ramaswamy. “Changes in Carbohydrate Quality of High-Pressure Treated Aqueous Aquafaba.” *Food Hydrocolloids* 113 (2021): 106417.
- AOAC. *Official Methods Of Analysis Of AOAC International 20 Th Ed 2016 B1*. USA: AOAC INTERNATIONAL, 2016.
- Aslan, Mine, and Nilgün, Ertas. “Possibility of Using 'Chickpea Aquafaba' as Egg Replacer in Traditional Cake Formulation.” *Harran Tarım ve Gıda Bilimleri Dergisi* 24, no. 1 (2020): 1–8.
- Adamczyk, B., Simon, J. “Tannins and their complex interaction with different organic nitrogen compounds and enzymes: old paradigms versus recent advances.” *ChemistryOpen* 6, No. 5 (2017): 610–614.
- Bamdad, F., Dokhani S., and Keramat J. “Functional Assessment and Subunit Constitution of Lentil (*Lens culinaris*) Proteins during Germination.” *International Journal of Agriculture and Biology* 11 (2009).
- Benoit, S.M., M. Nor Afizah, K. Ruttarattanamongkol, and S.S.H. Rizvi. “Effect of Ph and Temperature on the Viscosity of Texturized and Commercial

Whey Protein Dispersions.” *International Journal of Food Properties* 16, no. 2 (2013): 322–330.

Behera, M.R., Varade, S.R., Ghosh, P. “Foaming in micellar solutions: effects of surfactant, salt and oil concentrations.” *Industrial & Engineering Chemistry Research* 53 (2014): 18497-18507.

Bindon, Keren A., S. Hadi Madani, Phillip Pendleton, Paul A. Smith, and James A. Kennedy. “Factors Affecting Skin Tannin Extractability in Ripening Grapes.” *Journal of Agricultural and Food Chemistry* 62, no. 5 (2014): 1130–1141.

Bule, Mohammed & Khan, Fazlullah & Nisar, Muhammad Farrukh & Niaz, Kamal. (2020). “Tannins (hydrolysable tannins, condensed tannins, phlorotannins, flavono-ellagitannins)” Chapter 3.6 in *Recent Advances in Natural Products Analysis*. United States: Eslevier, 2020.

Sobhan B. Sajja, Srinivasan Samineni and Pooran M. Gaur. “Botany of Chickpea”. Chapter 3 in *The Chickpea Genome*. New York: Springer International Publishing, 2017.

Buhl, Tina F., Claus H. Christensen, and Marianne Hammershøj. “Aquafaba as an Egg White Substitute in Food Foams and Emulsions: Protein Composition and Functional Behavior.” *Food Hydrocolloids* 96 (2019): 354–364.

Delahaije, R. J. B. M., Lech, F. J., & Wierenga, P. A. (2019). “Investigating the effect of temperature on the formation and stabilization of ovalbumin foams.” *Food Hydrocolloids* 91 (2019):263-274.

Das, Atanu Kumar, Md. Nazrul Islam, Md. Omar Faruk, Md. Ashaduzzaman, and Rudi Dungani. “Review on Tannins: Extraction Processes, Applications and Possibilities.” *South African Journal of Botany* 135 (2020): 58–70.

Dentinho, Maria, and Rui Bessa. “Effect of Tannin Source and Ph on Stability of Tannin-Protein Complexes.” *Revista de Ciências Agrárias* 39, no. 1 (2016): 114–121.

Echeverria-Jaramillo, Esteban, Yoon-ha Kim, Ye-rim Nam, Yi-fan Zheng, Jae Youl Cho, Wan Soo Hong, Sang Jin Kang, Ji Hye Kim, Youn Young Shim, and Weon-Sun Shin. “Revalorization of the Cooking Water (Aquafaba) from Soybean Varieties Generated as a by-Product of Food Manufacturing in Korea.” *Foods* 10, no. 10 (2021): 2287.

Isik, Esref, and Hulya Isik. “The Effect of Moisture of Organic Chickpea (*Cicer Arietinum* L.) Grain on the Physical and Mechanical Properties.” *International Journal of Agricultural Research* 3, no. 1 (2007): 40–51.

- Nastaj, Maciej; Solowiej, Bartosz G. "The effect of various pH values on foaming properties of whey protein preparations." *International Journal of Dairy Technology*, (2020):1471-0307.
- Nielsen, S.S. *Food Analysis*. New York: Springer International Publishing, 2017.
- Fred J. Muehlbauer and Ashutosh Sarker. "Economic Importance of Chickpea: Production, Value, and World Trade" Chapter 2 in *Chickpea Genome*. New York: Springer International Publishing, 2017.
- Ghribi AM, Maklouf I, Blecker C, Attia H, BESBES S. "Nutritional and compositional study of Desi and Kabuli chickpea (*Cicer arietinum* L.) flours from Tunisian cultivars." *Adv Food Technol Nutr Sci Open J*. 1, No. 2 (2015):38-47.
- Grusak, M.A. "Nutritional and Health-beneficial Quality" Chapter 23 in *The Lentil: Botany, Production and Uses*. United Kingdom: CABI, 2009.
- He, Yue, Sarah K. Purdy, Timothy J. Tse, Bunyamin Tar'an, Venkatesh Meda, Martin J. Reaney, and Rana Mustafa. "Standardization of AQUAFABA Production and Application in Vegan Mayonnaise Analogs." *Foods* 10, no. 9 (2021): 1978.
- Huang, San, Yuling Liu, Weihang Zhang, Kylie J Dale, Silu Liu, Jingnan Zhu, and Luca Serventi. "Composition of Legume Soaking Water and Emulsifying Properties in Gluten-Free Bread." *Food Science and Technology International* 24, no. 3 (2017): 232–241.
- Hurley, C. N., and Masterton, W. L. *Chemistry: Principles and Reactions*. United States: Cengage Learning, 2008.
- Jarpa-Parra, M. "Lentil protein: a review of functional properties and food application. An overview of lentil protein functionality." *International Journal of Food Science & Technology* (2017).
- Jukanti, A. K., P. M. Gaur, C. L. Gowda, and R. N. Chibbar. "Nutritional Quality and Health Benefits of Chickpea (*Cicer Arietinum*L.): A Review." *British Journal of Nutrition* 108, no. S1 (2012).
- Kim, Yoon-Ha, and Weon-Sun Shin. "Evaluation of the Physicochemical and Functional Properties of Aquasoya (*Glycine max* Merr.) Powder for Vegan Muffin Preparation" *Foods* 11, no. 4 (2022): 591.
- Khazaei, Subedi, Nickerson, Martínez-Villaluenga, Frias, and Vandenberg. "Seed Protein of Lentils: Current Status, Progress, and Food Applications." *Foods* 8, no. 9 (2019): 391.

- Khandelwal, Shweta & Udipi, Shobha & Ghugre, Padmini. "Polyphenols and tannins in Indian pulses: Effect of soaking, germination and pressure cooking." *Food Research International* 43(2010):526-530.
- Lafarga, Tomás, Silvia Villaró, Gloria Bobo, and Ingrid Aguiló-Aguayo. "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 (2019): 100177.
- Ladjal-Ettoumi, Yakoub, Hafid Boudries, Mohamed Chibane, and Alberto Romero. "Pea, Chickpea and Lentil Protein Isolates: Physicochemical Characterization and Emulsifying Properties." *Food Biophysics* 11, no. 1 (2015): 43–51.
- Lee, Ha-jung, Ji-han Kim, Da-som Ji, and Chi-ho Lee. "Effects of Heating Time and Temperature on Functional Properties of Proteins of Yellow Mealworm Larvae (*Tenebrio Molitor* L.)." *Food Science of Animal Resources* 39, no. 2 (2019): 296–308.
- Luo, Xin, Qia Wang, Yongyan Wu, Wenshan Duan, Yufeng Zhang, Fang Geng, Hongbo Song, Qun Huang, and Fengping An. "Mechanism of Effect of Heating Temperature on Functional Characteristics of Thick Egg White." *LWT* 154 (2022): 112807.
- Mir, N. A, R. S. Charanjit, S. Sukhcham "Effect of pH and holding time on the characteristics of protein isolates from *Chenopodium* seeds and study of their amino acid profile and scoring." *Food Chemistry* (2018).
- Mirali, Mahla, Randy W. Purves, Rob Stonehouse, Rui Song, Kirstin Bett, and Albert Vandenberg. "Genetics and Biochemistry of Zero-Tannin Lentils." *PLOS ONE* 11, no. 10 (2016).
- Mustafa, R., and Raeney, M.J. Aquafaba, from Food Waste to a Value-Added Product. Chpt. 4 in "Food Wastes and By-products: Nutraceutical and Health Potential, First Edition," ed. R. Campos-Vega, B.D. Oomah, and H. A. Vergara-Castañeda, pp. 93-126. United Kingdom: John Wiley & Sons.
- Mustafa, Rana, Yue He, Youn Young Shim, and Martin J. Reaney. "Aquafaba, Wastewater from Chickpea Canning, Functions as an Egg Replacer in Sponge Cake." *International Journal of Food Science & Technology* 53, no. 10 (2018): 2247–2255.
- Nguyen Thi Minh Nguyet, Quoc Le Pham Tan, and Tran Gia Buu. (2021). "Evaluation of Textural and Microstructural Properties of Vegan Aquafaba Whipped Cream from Chickpeas." *Chemical Engineering Transactions* 83 (2021): 421–426.

- Nguyen Thi Minh Nguyet, Tran Huu Duy, Tsan Vinh Hao, and Nguyen Thanh Tuan. "Effects of Xanthan Gum, Carboxymethyl Cellulose, and Gum Arabic on the Properties of Bean Powder-Based Biofilms." *Chemical Engineering Transactions* 89 (2021):607–612.
- Nielsen, S. S. Protein Nitrogen Determination. In "Food Analysis Laboratory Manual" (pp. 39–45). United States: Springer US, 2009.
- Oetjen, Katrin & Bilke-Krause, Christine & Madani, Mania & Willers, Thomas. (2014). Temperature effect on foamability, foam stability, and foam structure of milk. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*. 460. 280-285. 10.1016/j.colsurfa.2014.01.086.
- Oyededeji, A.B., Sobukola, O.P., Green, E. "Physical properties and water absorption kinetics of three varieties of Mucuna beans." *Sci Rep* 11 (2021):5450.
- P. N. Ghadge, S. V. Shewalkar, and D. B. Wankhede. "Effect of Processing Methods on Qualities of Instant Whole Legume: Pigeon Pea (*Cajanus cajan* L.)". *Agricultural Engineering International* 10 (2008).
- Paralamprou, E.M., G.I. Doxastakis, V. Kiosseoglou. "Chickpea protein isolates obtained by wet extraction as emulsifying agents." *Journal of the Science of Food and Agriculture* 90 (2010):304-313.
- Palijama, S., Picauly, P., & Windarti, W. (2021). "Physicochemical Characteristics of Black Bean Protein Concentrate Based on the Variation of Heating Time." *Tropical Small Island Agriculture Management* 1, No. 1 (2021)12-18.
- Prichard, E., Lawn, R. *Measurement of pH*. Britania Raya: Royal Society of Chemistry, 2003.
- Rachwa-Rosiak, D. , E. Nebesny, B. Grażyna "Chickpeas—Composition, Nutritional Value, Health Benefits, Application to Bread and Snacks: A Review." *Critical Reviews in Food Science and Nutrition* 55, No. 8 (2015):1137-1145
- Rani, V., and Grewal, R. B. (2014). "Physical and functional properties of six varieties of lentil (*Lens culinaris* Medik.)" *Asian Journal of Dairy and Food Research* 33, No. 2 (2014):126.
- Rizvi, A. H., Aski, M., Sarker, A., Dikshit, H. K., and Yadav, P. "Origin, Distribution, and Gene Pools." *Lentils* (2019):7–19.
- Sadasivam, S. *Biochemical Methods*. India: New Age International, 1996.
- Samaranayaka, A. Lentil: Revival of Poor Man Meat. Chpt. 11 in "Sustainable Protein Resources," ed. Janitha P. D. Wanasundara, Laurie Scanlin, Sudarshan Nadathur. Netherlands: Elsevier Science, 2017.
- Schmidt, I., B. Novales, F. Boué, M.A.V. Axelos. (2010). "Foaming properties of protein/pectin electrostatic complexes and foam structure at nanoscale." *Journal of Colloid and Interface Science* 345, No. 2 (2010):316-324.

- Serrano, J., R. Puupponen-Pimia, A. Dauer, A.M. Aura, F. Saura-Calixto, "Tannins: current knowledge of food sources, intake, bioavailability and biological effects." *Mol. Nutr. Food Res.* 53 No. 2, (2009): S310-S329.
- Stantiall, S. E., Dale, K. J., Calizo, F. S., and Serventi, L. "Application of pulses cooking water as functional ingredients: the foaming and gelling abilities." *European Food Research and Technology* 244, No. 1 (2017):97-104.
- Sharma, S., N. Yadav, A. Singh, R. Kumar, "Nutritional and antinutritional profile of newly developed chickpea (*Cicer arietinum* L) varieties" *International Food Research Journal* 20, No. 2 (2013):805-810
- Wang, Z., Li, Y., Jiang, L., Qi, B., and Zhou, L. "Relationship between Secondary Structure and Surface Hydrophobicity of Soybean Protein Isolate Subjected to Heat Treatment." *Journal of Chemistry* (2014):1-10.
- Wang, J.-M., Guo, J., Lin, Y., "Colloidal complexation of zein hydrolysate with tannic acid: constructing peptides-based nanoemulsions for alga oil delivery." *Food Hydrocolloid* 54 (2016):40-48.
- Wen, S., and Huang, P. *Principles of Tribology*. Germany: Wiley,2007.
- Yue He, Venkatesh Meda, Martin J.T. Reaney, and Rana Mustafa. "Aquafaba, a new plant-based rheological additive for food applications." *Trends in Food Science & Technology* (2021).
- Zamindar, N., Baghekhandan, M. S., Nasirpour, A., and Sheikhzeinoddin, M. "Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans." *Journal of Food Science and Technology* 50, No. 1 (2011):108-114.