CONTENTS

PRELIMINARY REMARKS	i
GENERAL INTRODUCTION	1
1 Sunflower production and processing	2
1.1 Sunflower production and seed types	2
1.2 Sunflower oil processing and uses	4
1.3 By-products of sunflower oil processing: sunflower oil cake, press cake or meal	7
2 Composition of sunflower seeds and oil cakes	7
2.1 Overall composition	7
2.2 Sunflower proteins	11
2.2.1 Sunflower globulin: Helianthinin 2.2.2 Sunflower albumins	16 17
2.3 Phenolic compounds and their impact on sunflower protein quality	18
3 Production of sunflower protein isolates	20
3.1 Classification of protein preparations	20
3.2 General procedures of protein isolation	21
3.3 Processes for the isolation of sunflower proteins	23
3.3.1 Sunflower protein extraction	25
3.3.2 Recovery of sunflower proteins by precipitation and ultrafiltration 3.3.3 Removal of sunflower polyphenols by resin adsorption	29 32
4 Functional properties of sunflower protein isolates	35
4.1 Protein solubility	36
4.2 Emulsifying properties	36
4.3 Foaming properties	37
4.4 Gel forming properties	37
4.5 Food applications of sunflower proteins	38
5 Aims of the study	39
References to Introduction	42
CHAPTER 1 Optimisation of mild-acidic protein extraction	
from defatted sunflower (Helianthus annuus L.) meal *	55
CHAPTER 2 Isoelectric protein precipitation from mild-acidic extracts	
of de-oiled sunflower (Helianthus annuus L.) press cake *	/ /
CHAPTER 3 Pilot plant preparation of light-coloured protein isolates	
from de-oiled sunflower (Helianthus annuus L.) press cake by mild-acidic protein extraction and polyphenol adsorption *	105
CONCLUDING REMARKS	135
SUMMARY	145
ZUCA MMENIE A CCUNIC	151

