

Effect of cooking on protein solubility profiles of faba beans (*Vicia faba* L.) grown using different nutritional regimes

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Abstract. A field experiment was carried out to study the effect of cooking on protein solubility profiles of mycorrhizal inoculated, phosphorus and sulphur fertilized faba beans under two water regimes. The results indicated that cooking significantly ($p < 0.05$) increased the G3-glutelin fraction as well as the insoluble protein but significantly ($p < 0.05$) decreased the globulin and albumin fractions; prolamin, G1-glutelin and G2-glutelin fractions were slightly increased. Mycorrhizal inoculation and mycorrhiza + phosphorus + sulphur fertilization significantly ($p < 0.05$) increased albumin content. All fertilizer treatments significantly ($p < 0.05$) decreased the insoluble protein.

Key words: Cooking, Faba bean, Fertilizers, Protein fractions, Water regime

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