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Enhancing protein content of plant cheese analogue with whole soybeans

Whole soybeans represent an attractive source of plant proteins and fiber that could increase the nutritional value of many existing commercial plant cheese analogues. However, whole soybean gels tend to display inferior strength and elasticity due to the lack of stable protein and fiber interactions. Herein, we hypothesize that inducing covalent interactions between proteins and fibers will generate a gel network with enhanced strength and elasticity. The resulting gel will be characterized by its mechanical and rheological properties, and water-holding capacity and compared against the commercial plant cheese analogue.