

IV. CONCLUSIONS

CPI has chemical properties including moisture content, ash content, carbohydrate content, protein content and fat content with value respectively 7.97%, 1.75%, 1.21%, 88.06% and 1.05%. More CPI containing 7S globulin fraction compared with 11S. CPI has functional properties include solubility in a wide range of pH that dissolves at pH 8, foam capacity and foam stability, respectively for 68 ml/g and 8%, OHC and WHC with values respectively 84.89% and 136.61%, emulsion capacity and emulsion stability in a row by 2,41 m²/g and 78,15 hours, and gelation of 4 gf. CPI has a major fraction of protein band with molecular weight of 59.11 kDa and 54.22 kDa.

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