Proximate composition and functional properties of pra (Elateriospermum tapos Blume) seed flour

Abstract
The proximate composition and functional properties of flour produced from pra (Elateriospermum tapos Blume) seed were investigated using standard method. The whole seeds were sorted, de-shelled, dried, milled and sieved to produce flour. The flour contained considerable amounts of protein (16.10%), carbohydrate (25.36%) and fat (36.49%). The fatty acid composition showed that the flour was high in unsaturated fatty acids (29.83%) of which oleic acid (12.54%), linoleic acid (12.01%) and α-linolenic acid (3.44%) were dominant. The water absorption capacity, oil absorption capacity, emulsion capacity, foaming capacity and foaming stability (after 2 h) were 187.5, 130.4, 39.6, 32.6 and 28.2%, respectively. Based on these results, pra seed flour is nutritious and has a potential for use as a functional agent in food formulations. © 2010 Academic Journals.

Author Keywords
Elateriospermum tapos blume; Flour; Functional properties; Pra

References
 Circle, S.J., Smith, A.K. Westport, CT

http://www.scopus.com/citation/print.uri?origin=recordpage&sid=&src=&stateKey=OFD_661670388&eid=2-s2.0-77957340315&sort=&clickedLink=&vie...
Functional properties of commercial edible soybean protein products. Seed Proteins. Inglet GE, ed. Avi

Hamza, M.A., Aldin, B.A., Hassan, A.K.
Some nutritional and functional properties of karkade (Hibiscus sabdariffa) seed products

Jantarit, S., Wattanasit, S., Sothibhandhu, S.
Canopy ants on the briefly deciduous tree (Elateriospermum tapos Blume) in a tropical rainforest, southern Thailand

Kinsella, J.E.
Functional properties of proteins in food survey

Lawhon, J.T., Cater, C.M., Mattil, K.F.
A comparative study of whipping potential of an extract from several oil seed flours

Lin, M.J.Y., Humbert, E.S., Sosulki, F.W.
Certain functional properties of sunflower meal product

Ling, S.K., Fukumori, S., Tomii, K., Tanaka, T., Kouno, I.
Isolation, purification and identification of chemical constituents from Elateriospermum tapos

McWatters, K.H., Cherry, J.P.
Washington, D
C. Emulsification: vegetable proteins. Protein functionality foods

Narayana, K., Narasinga Rao, M.S.
Functional properties of raw and heat processed winged bean flour

Ngamriabsakul, C., Kommen, H.
The preliminary detection of cyanogenic glycosides in pra (Elateriospermum tapos Blume) by HPLC

Nwokolo, E.
Nutritional quality of the seeds of the African breadfruit (Treculia Africana Decne)

Oladele, A.K., Aina, J.O.
Chemical composition and functional properties of flour produced from two varities of tigernut (Cyperus esculentus)

Odoemelan, S.A.
Functional properties of raw and heat processed jackfruit (Artocarpus heterophyllus) flour

Van Sam, H., Van Welzen, P.C.
Revision of Annesijoa, Elaterisperum and the introduced species of Hevea in Malesia