

【ABSTRACT】

The present invention relates to a method for manufacturing aquafaba using legumes and to the aquafaba manufactured by the method. The aquafaba manufactured by the method of the present invention has a high protein content and excellent foam overrun and stability. Further, according to the present invention, even people with egg allergies will be able to enjoy desserts using aquafaba without worry. In addition, the legume byproducts generated after manufacturing aquafaba can be made into snacks through food upcycling.

Fig. 1