

PROTEIN-CONTAINING COMPOSITION AND METHOD FOR PRODUCING SAME

Abstract

Provided is a method of producing a protein-containing composition that contains a protein obtained from cacao beans at a high content, is substantially free of a fatty ingredient, caffeine, theobromine, and polyphenols, and has no bitter taste and astringent taste (i.e. sustained harshness). The method of producing a protein-containing composition includes: (a) an extraction step of extracting a protein from a raw material containing a protein from cacao beans under an alkaline condition to obtain an extract containing the protein; and (b) a precipitation step of precipitating the protein from the extract obtained in the step (a) under an acidic condition to obtain the protein-containing composition that contains the protein from cacao beans at a weight ratio of 42 to 70% based on the total solids. The production method may include (c) a defatting step of removing a fatty ingredient of cacao beans before the step (a) and/or after the step (b).