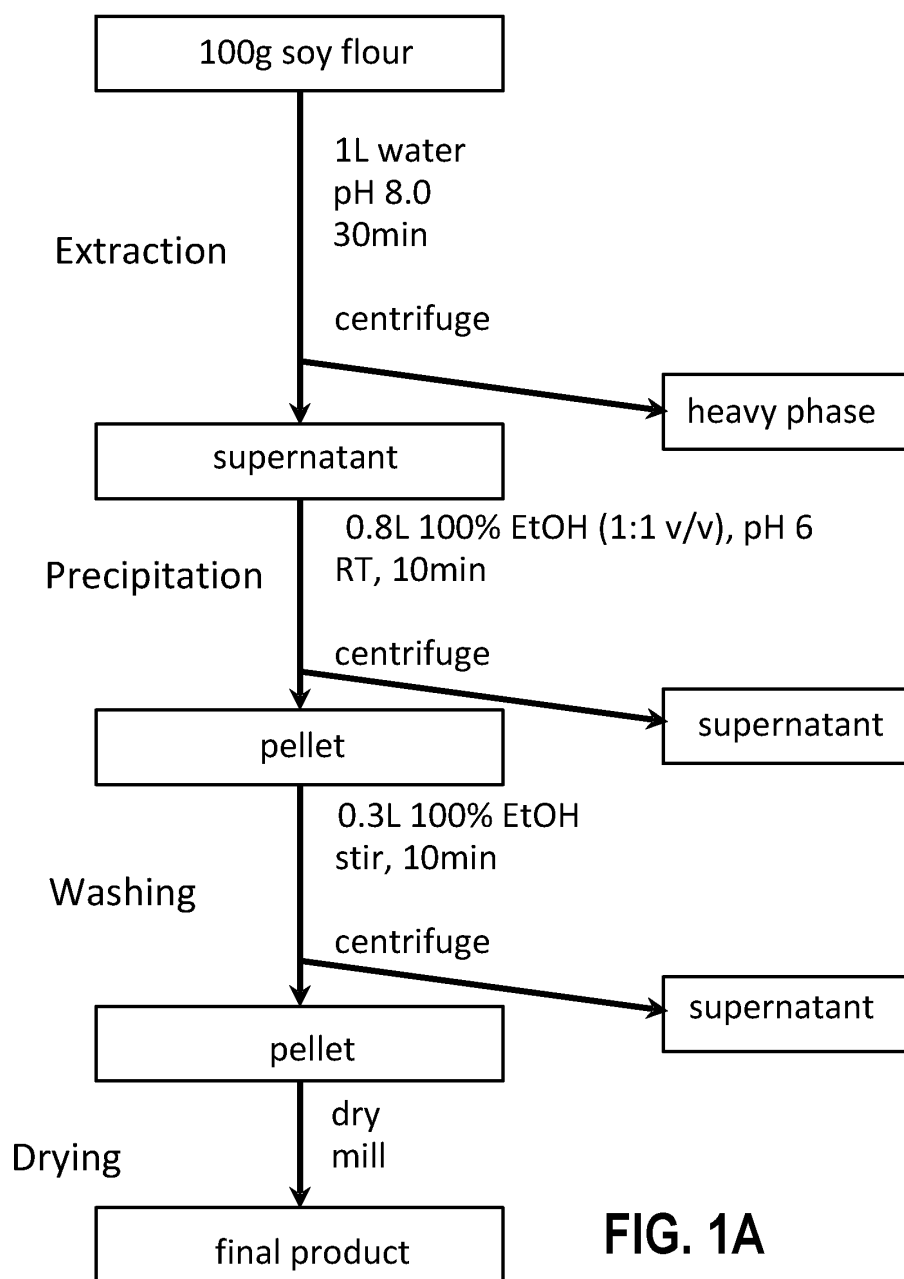




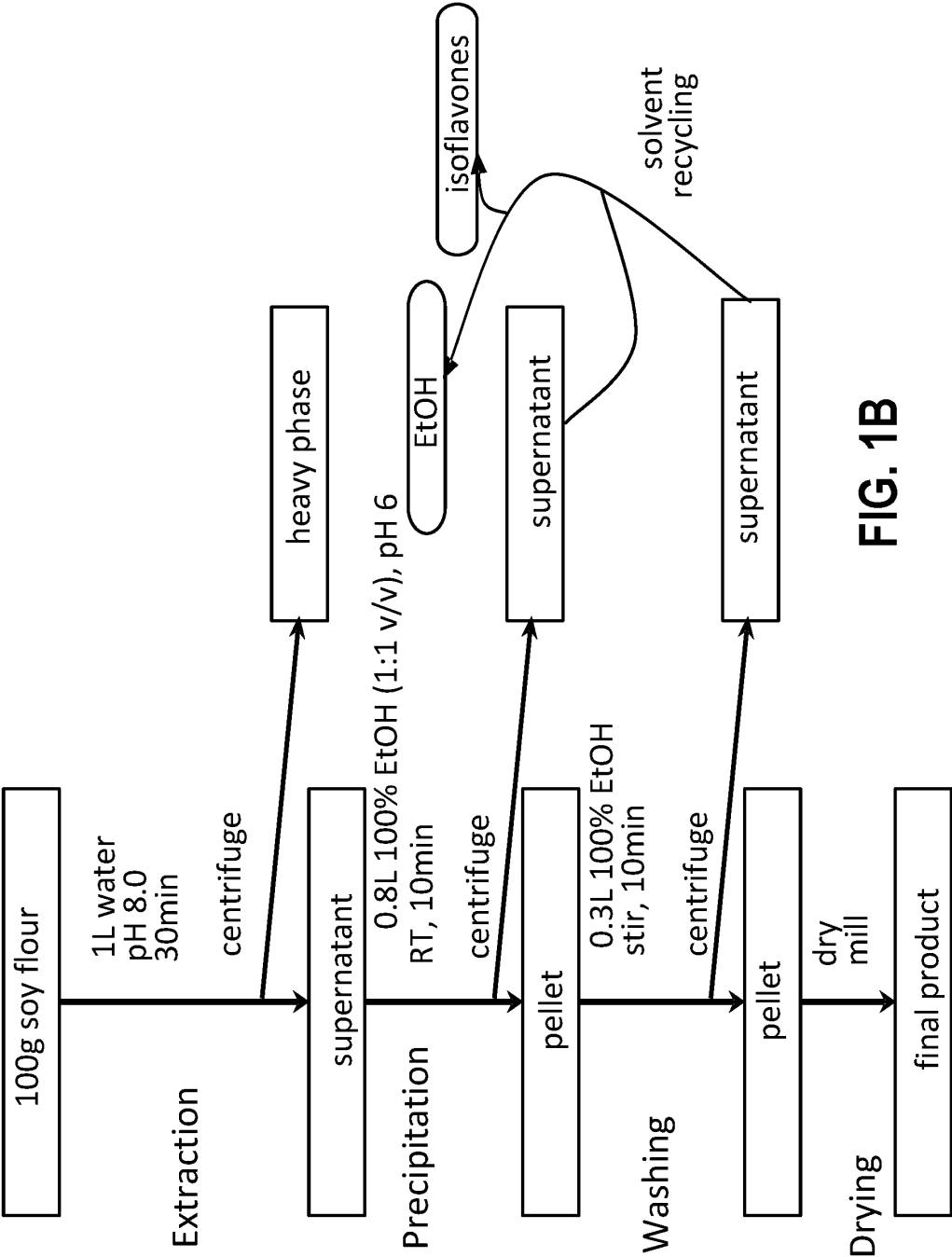


FIG. 1B

PL (PC36:4) in pellets

	50%	40%	30%	20%	
pH 8	8.0E+06	6.8E+06	3.3E+06	2.5E+06	pH 8
pH 7	3.0E+04	1.3E+04	3.0E+03	6.8E+05	pH 7
pH 6	1.3E+03	3.0E+04	1.8E+03	3.3E+03	pH 6
pH 4.5	3.2E+06	1.9E+06	4.7E+04	6.5E+05	pH 4.5
	(36:4) PE and PG follow similar trends, less variability in PA				
SCR (pH 8)	8.5E+06	cSPC-1	4.4E+04		
SCI (pH 4.5)	1.1E+07	XP-SPI-19-290	5.5E+05		
7S	1.2E+06	XP-SPI-19-317	2.6E+05		
115	1.7E+07				

FIG. 1C

Supernatant Protein (mg/mL)				
	50%	40%	30%	20%
pH 8	2.3	4.4	12.3	18.4
pH 7	0.7	1.6	6.5	17.9
pH 6	0.2	0.5	1.5	4.9
pH 4.5	0.2	0.3	0.5	0.8
SCR – pH 8	27.9			
SPI – pH 4.5	2.1	Control		

FIG. 1D

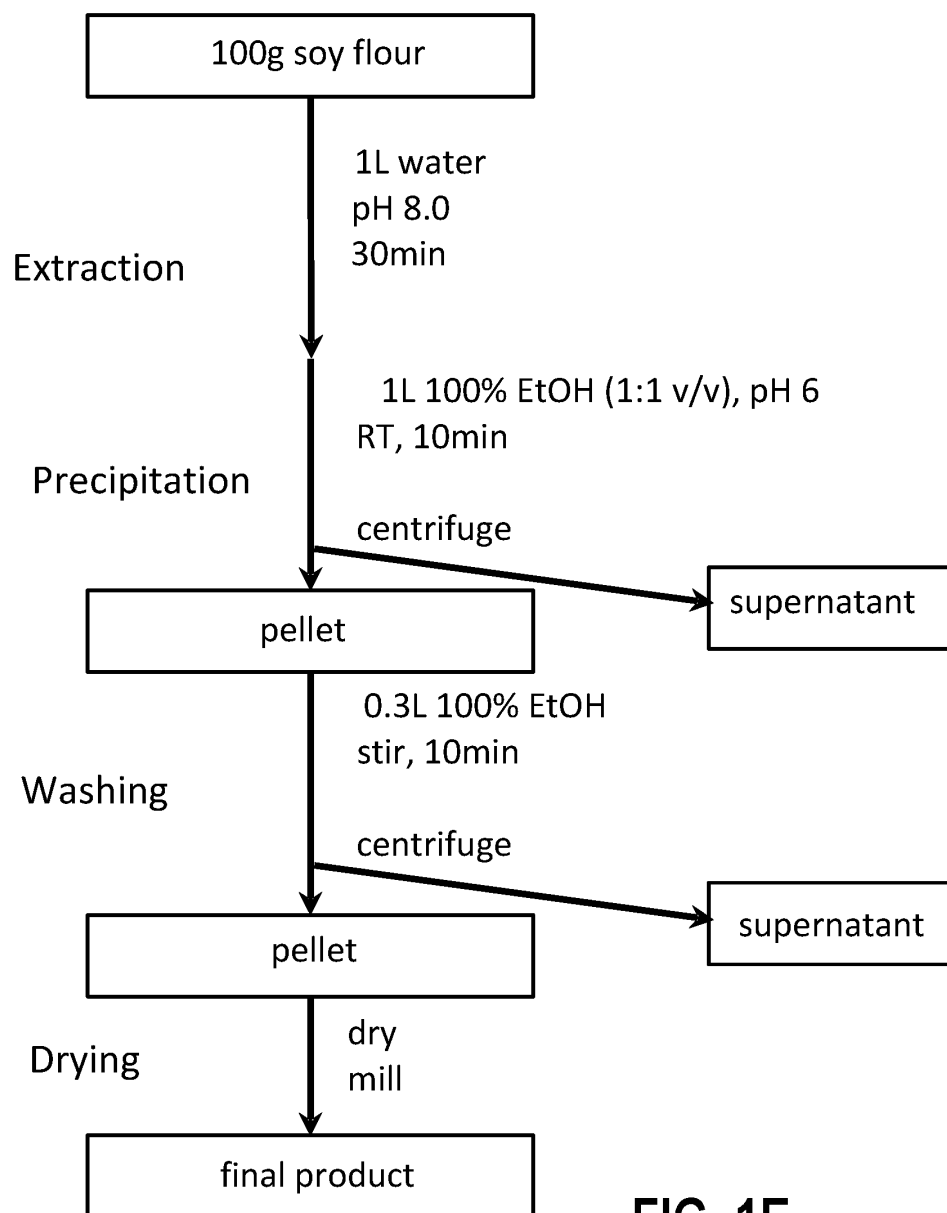


FIG. 1E

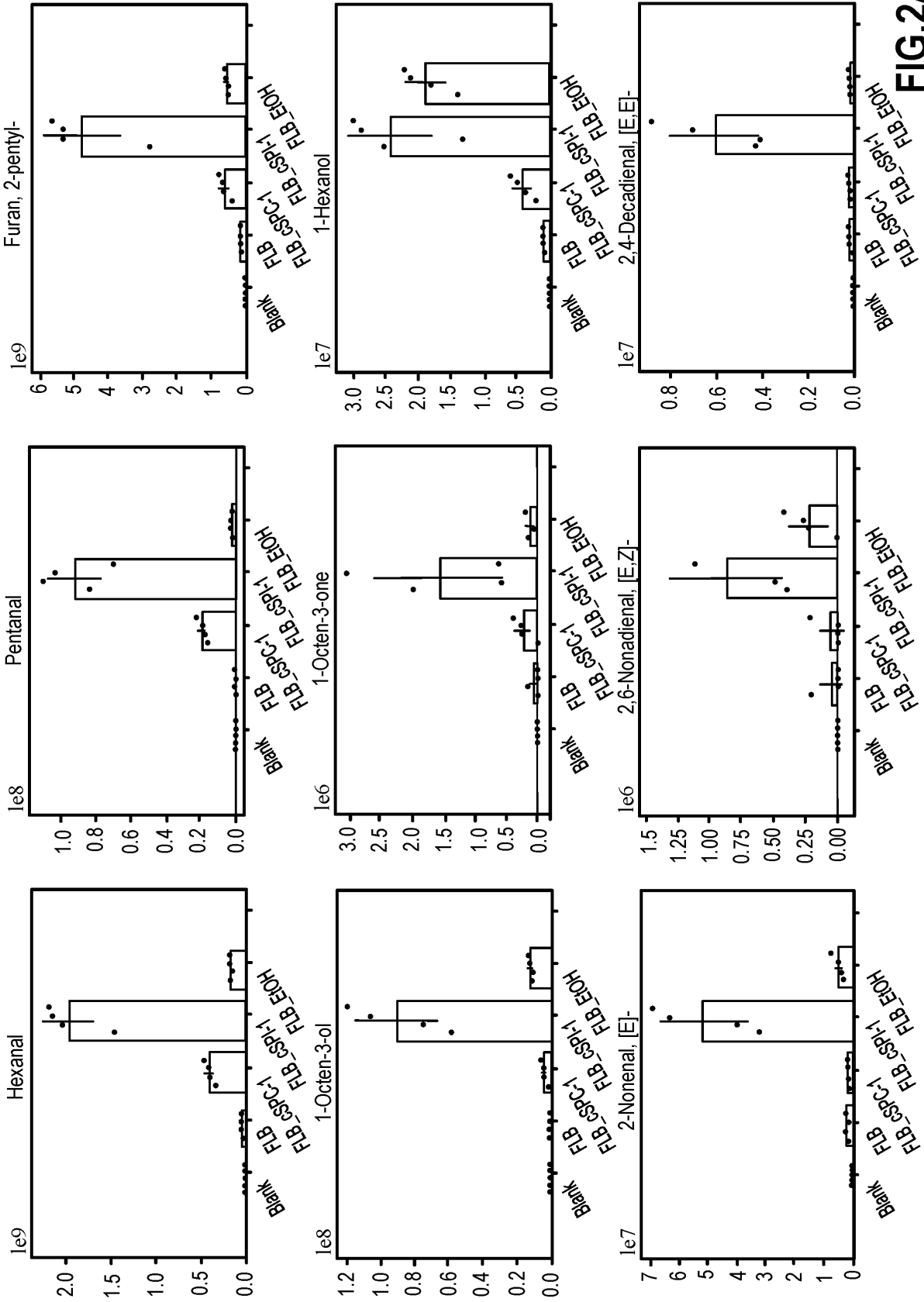


FIG.2A

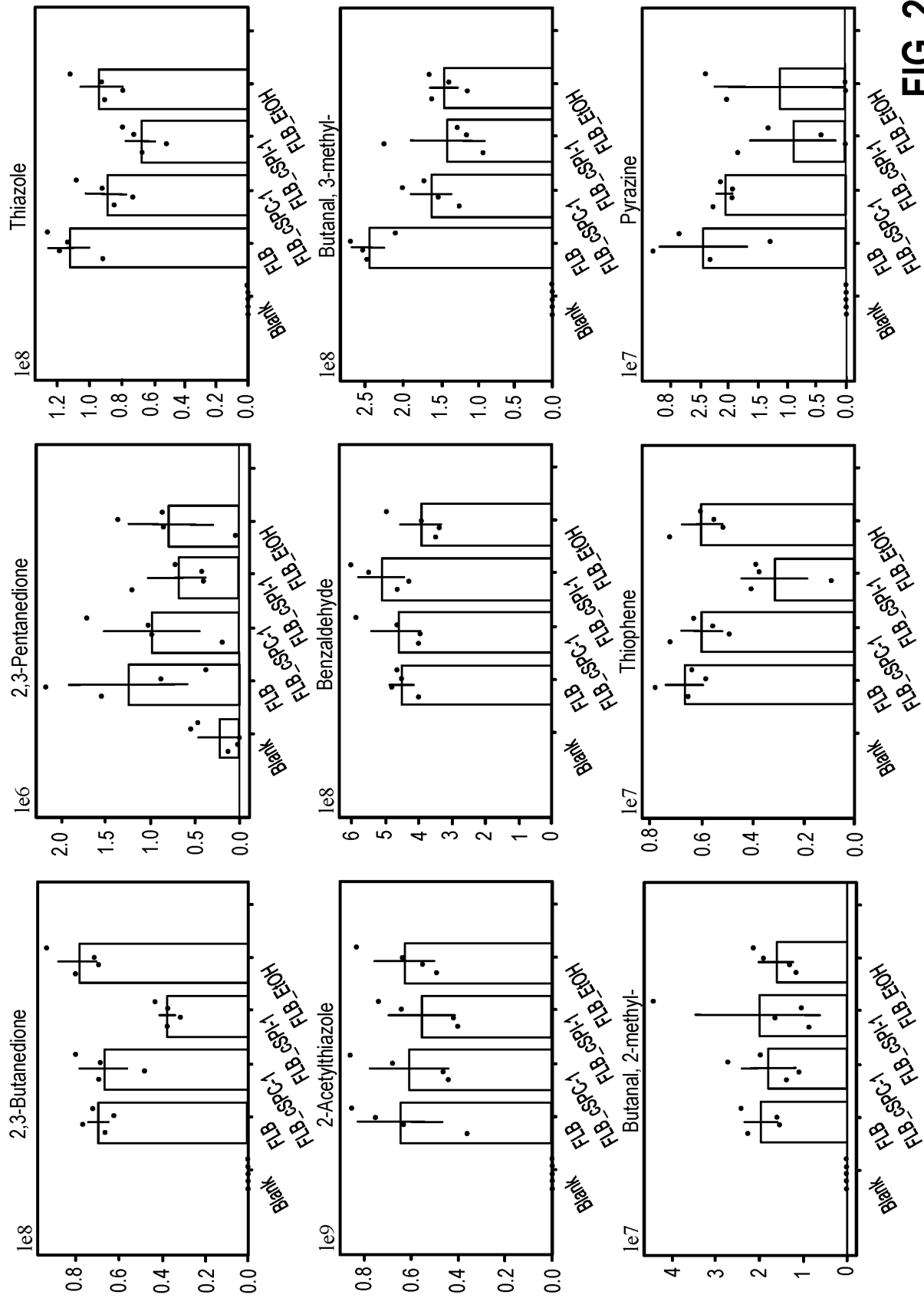


FIG. 2B

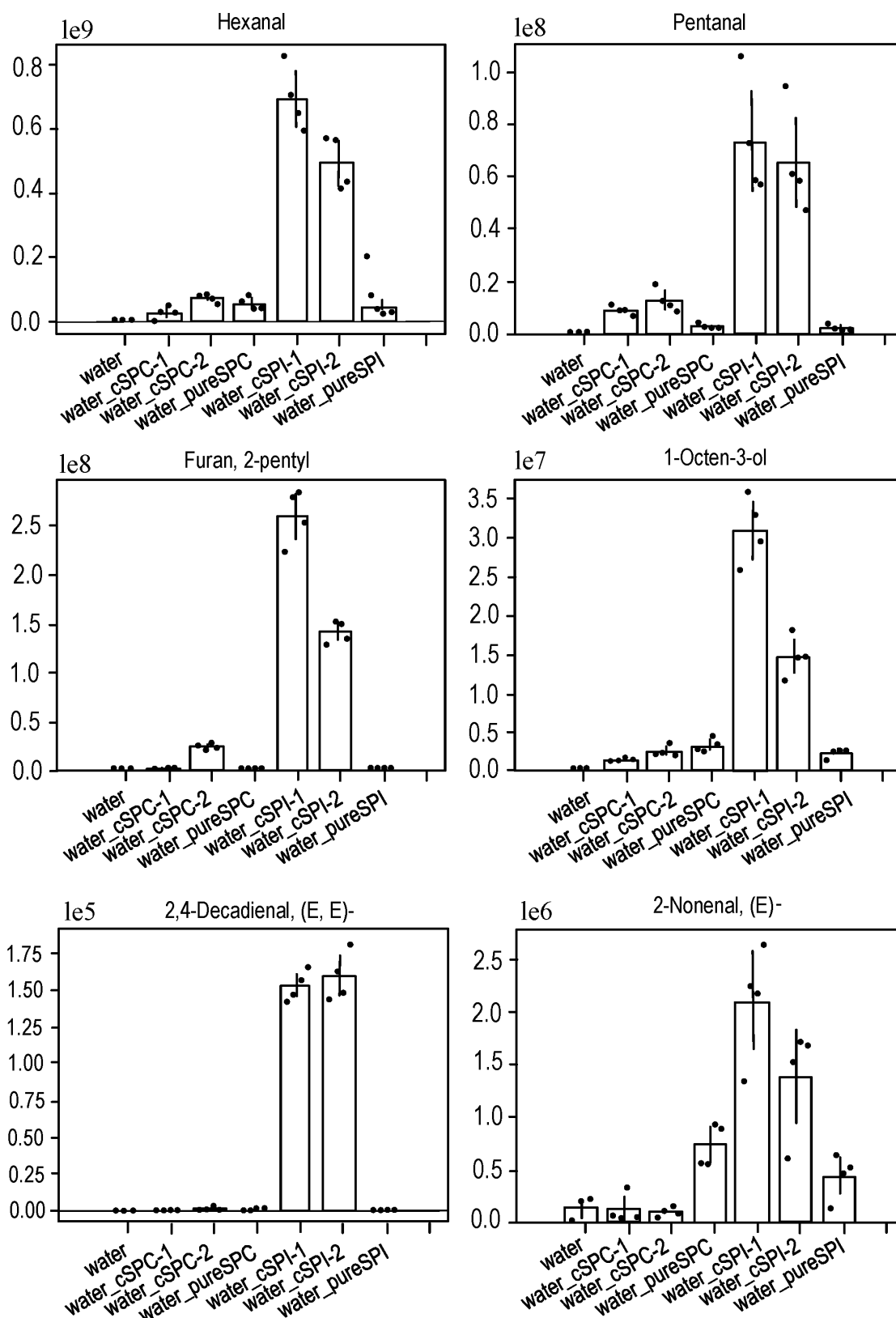


FIG. 2C

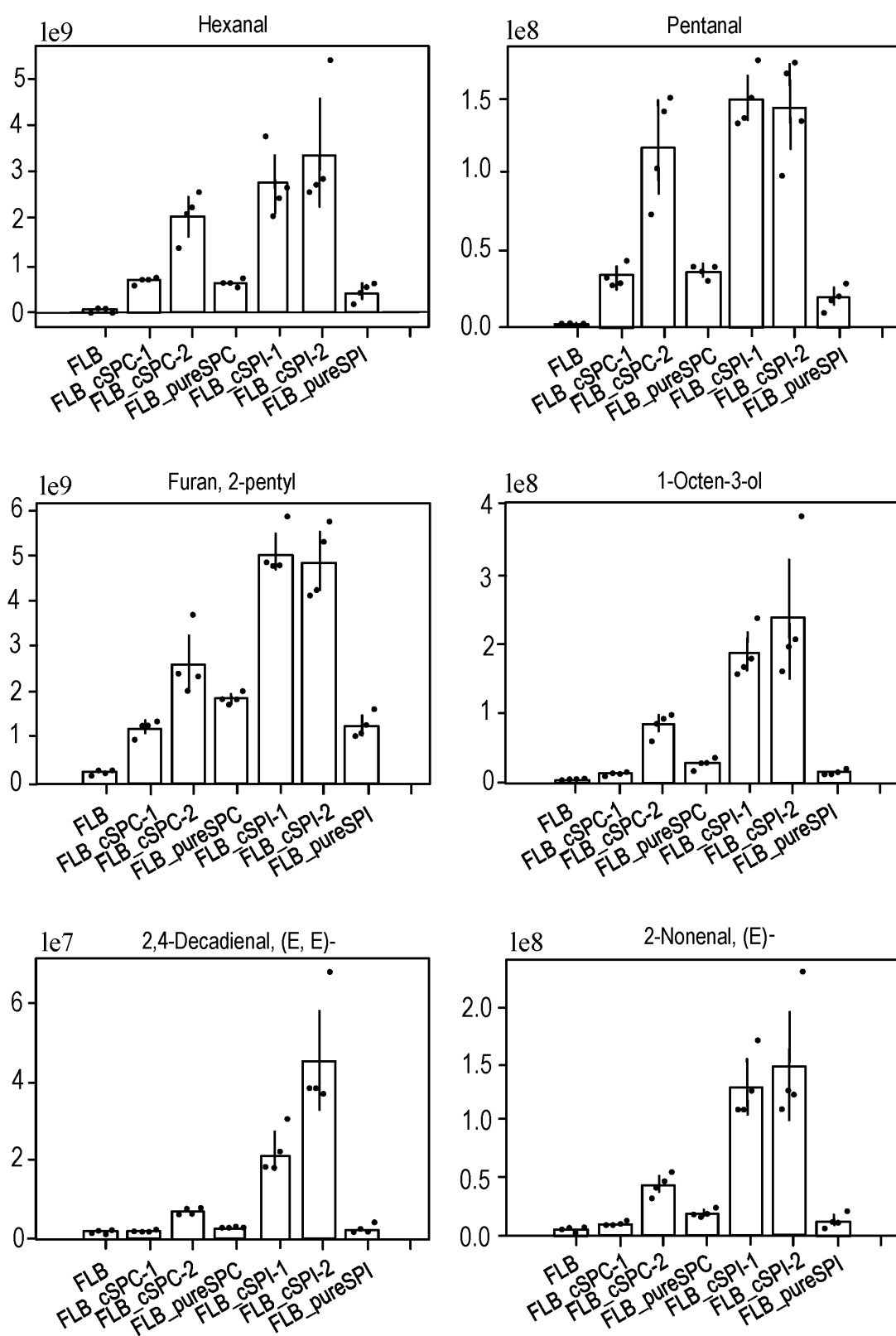


FIG. 2D

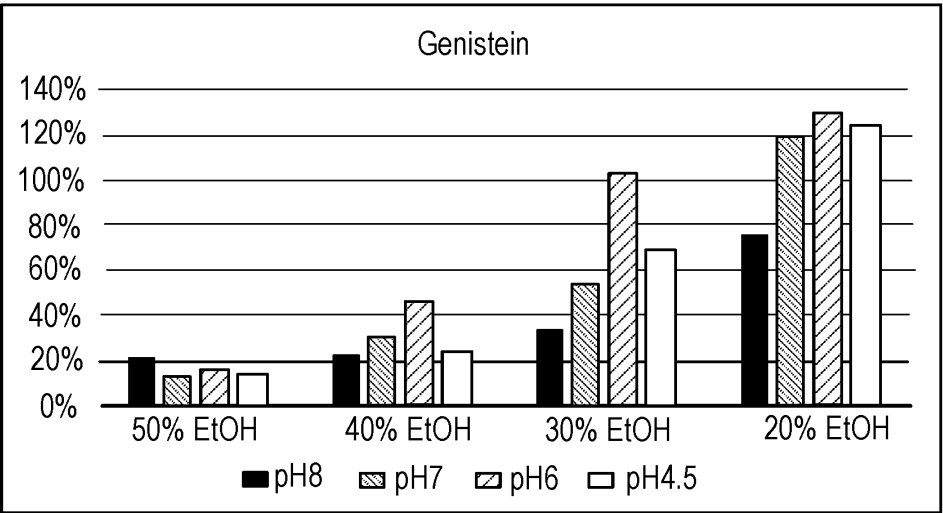


FIG. 3A

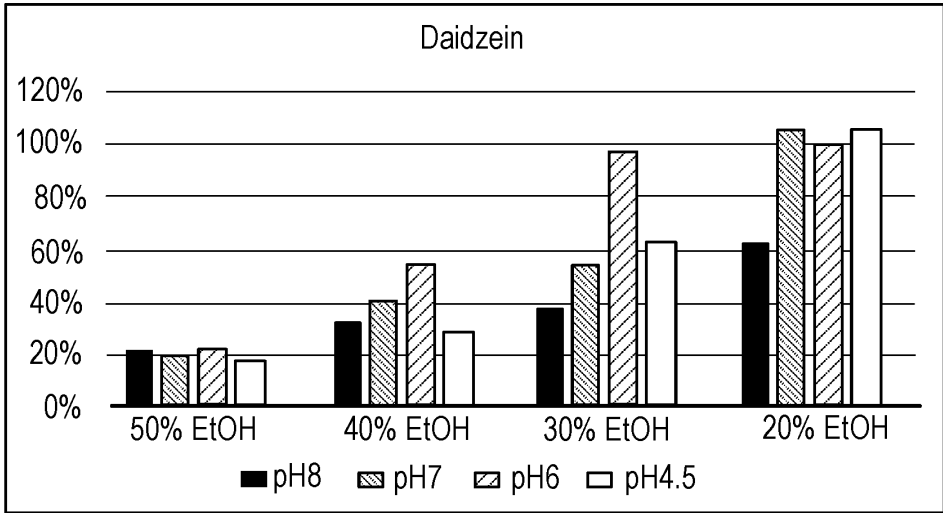


FIG. 3B

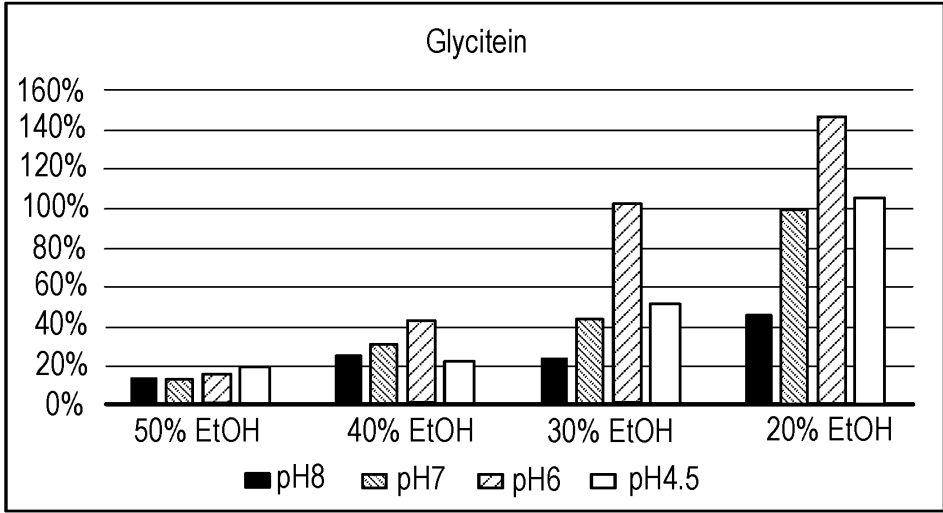


FIG. 3C

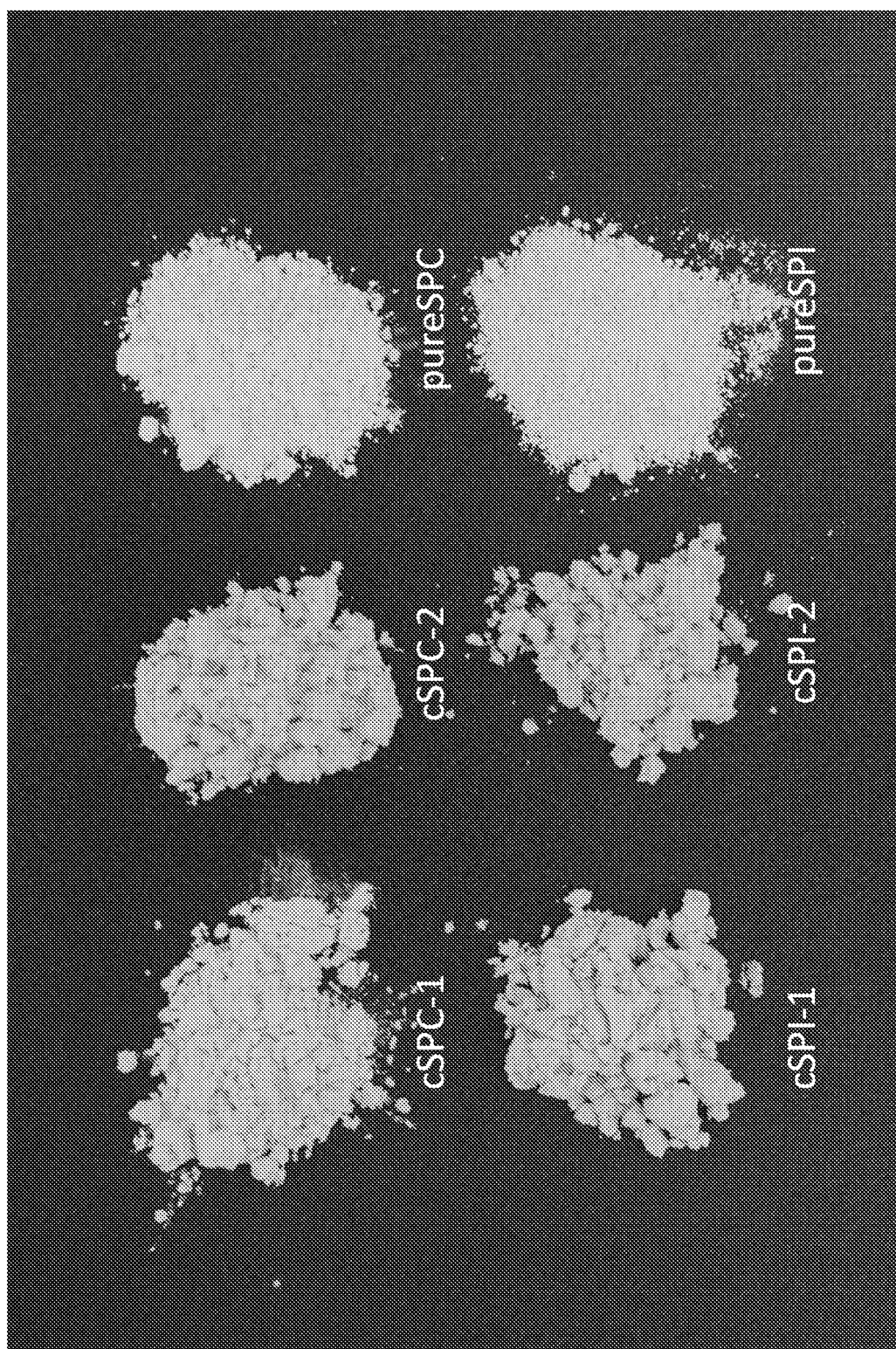


FIG. 4A

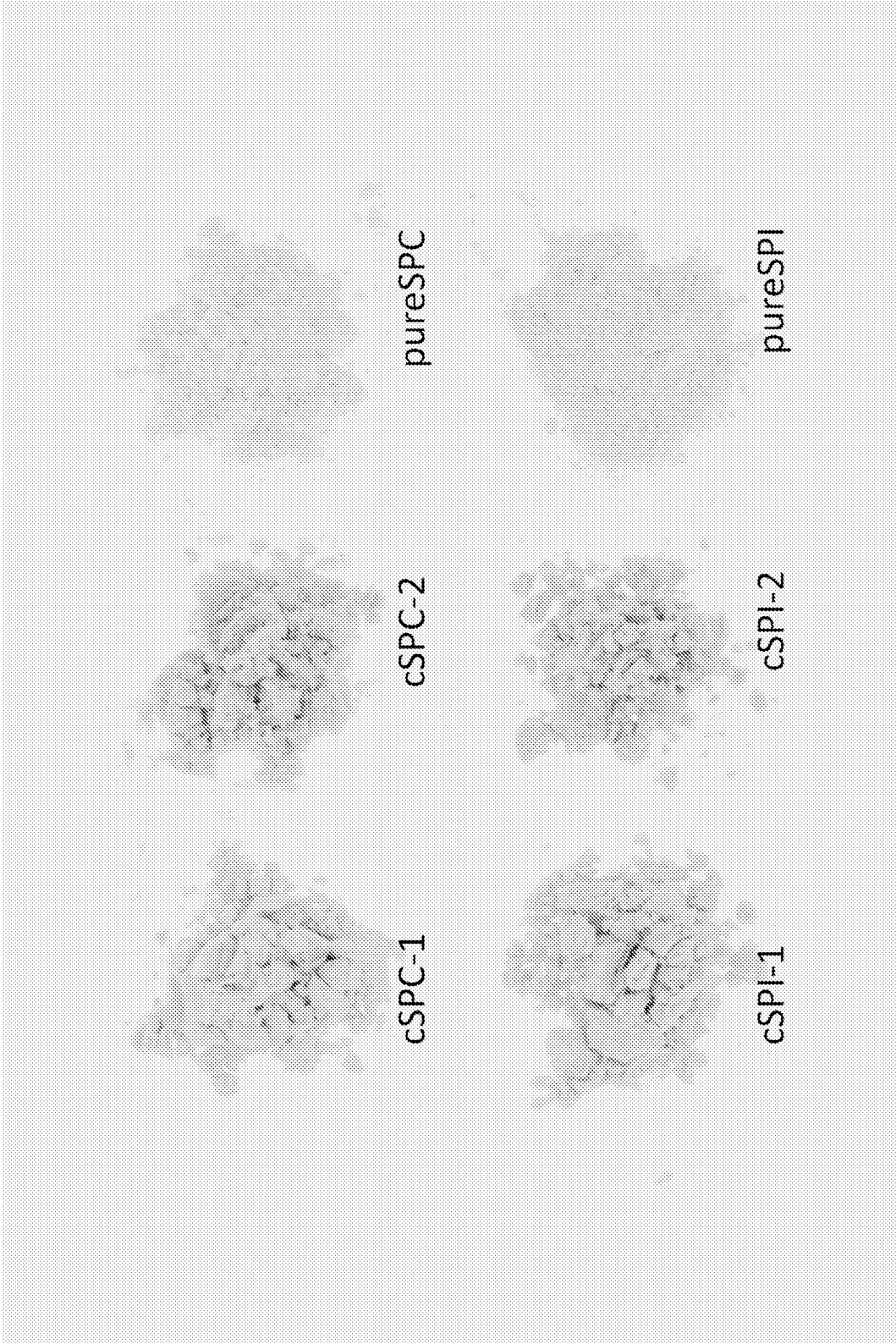


FIG. 4B

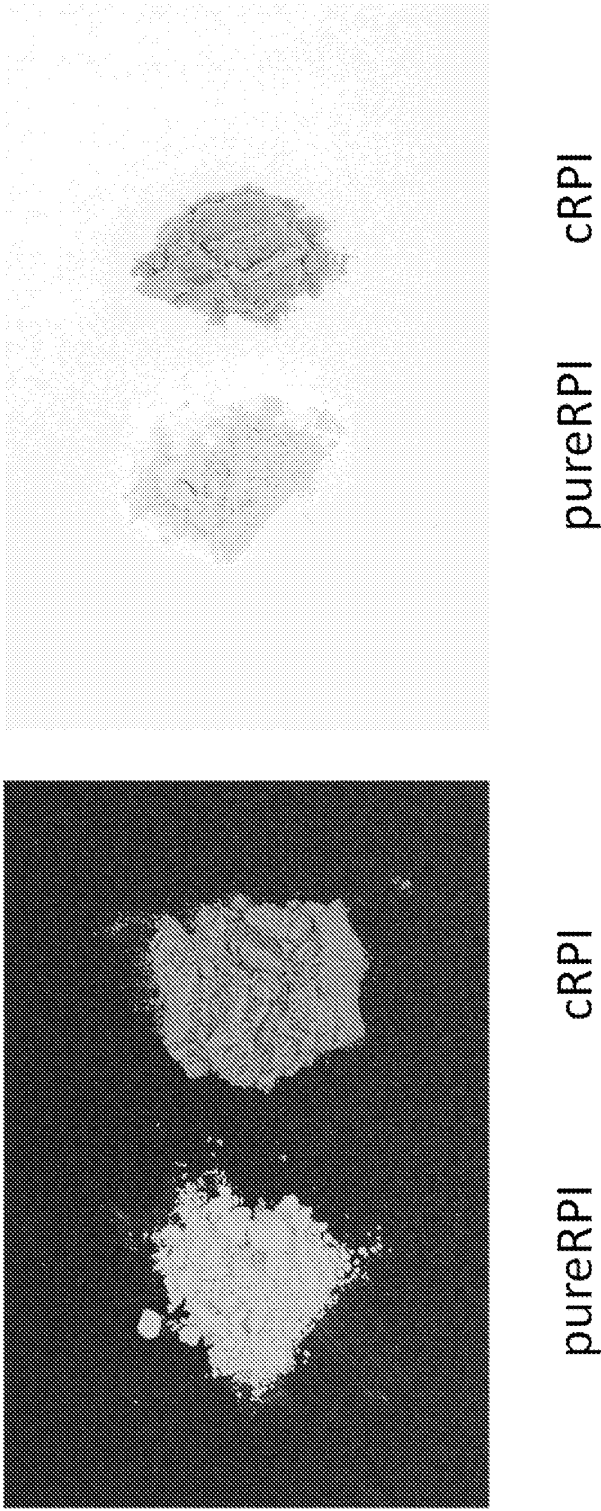


FIG. 4C

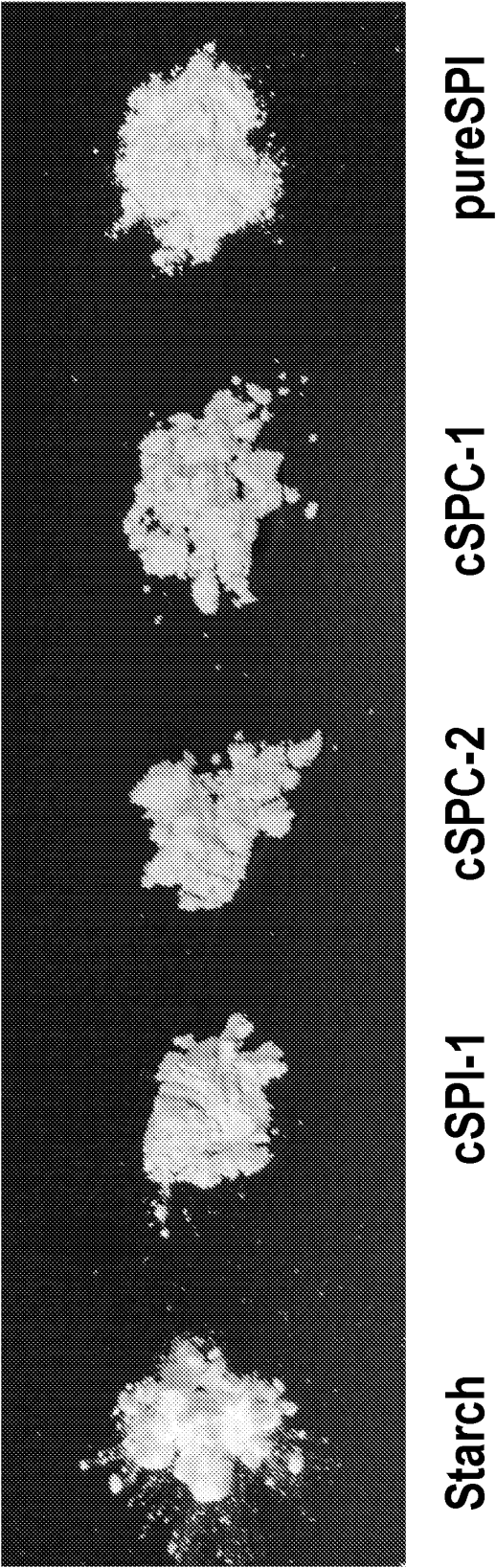
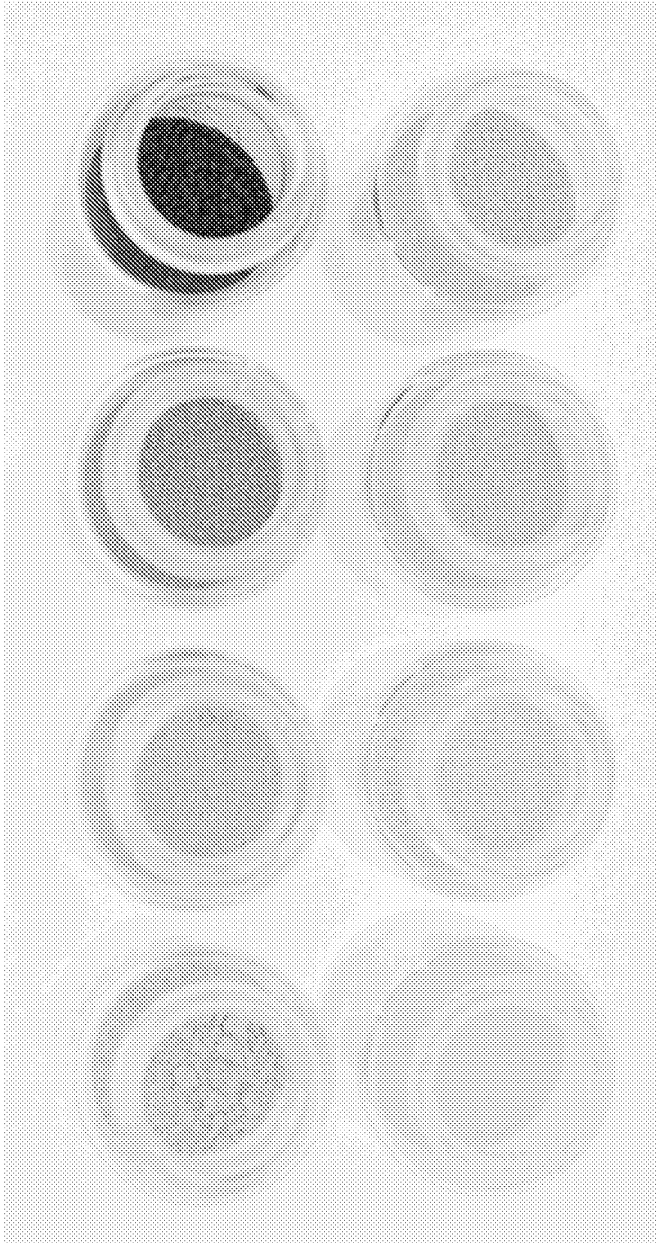


FIG. 4D

soy pea canola leafy green

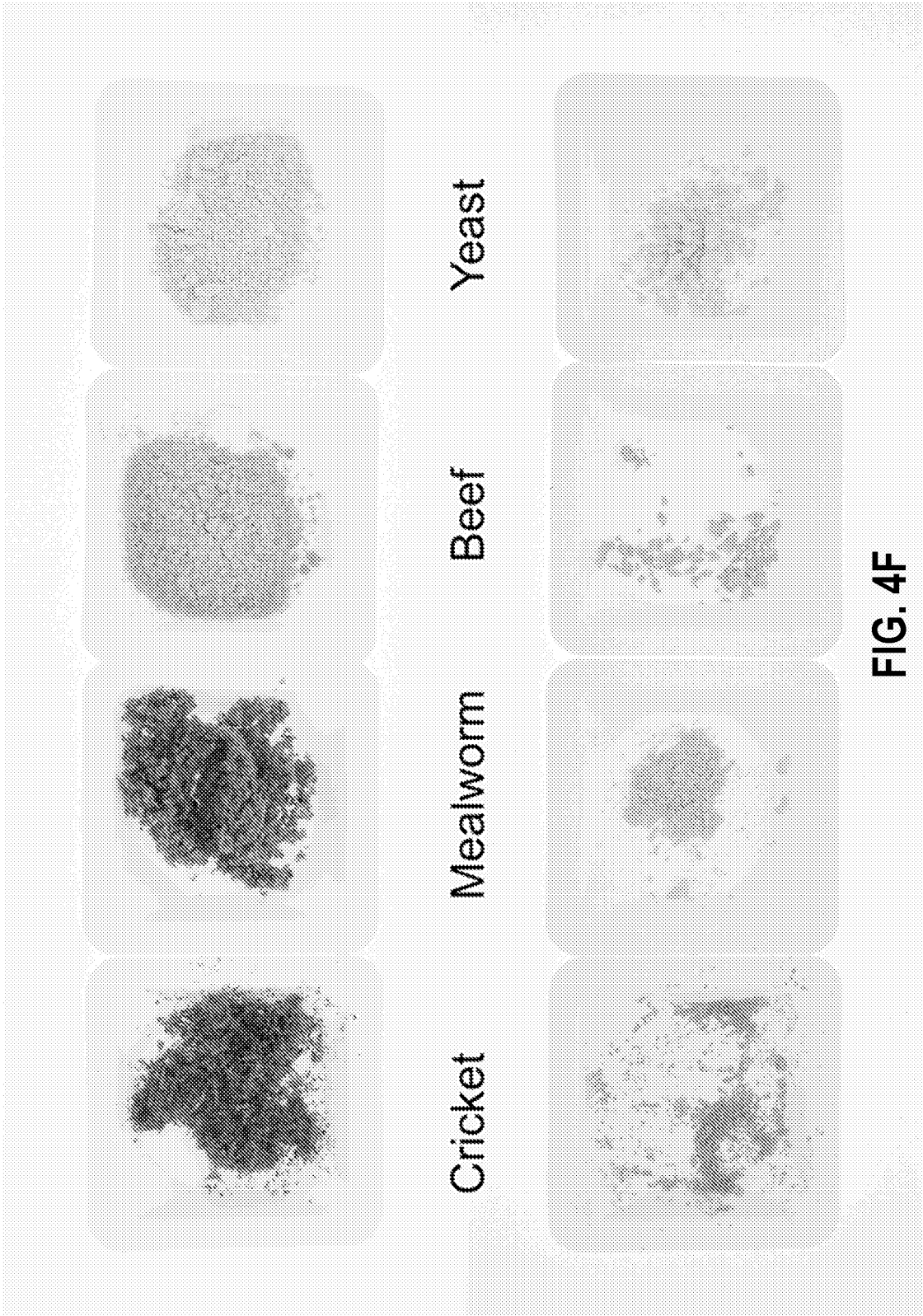


**Commercial
products**

**PureProtein
process**

**From left: cSPI-1, commercial pea protein composition,
commercial canola protein composition, freeze-dried
spinach leaves**

FIG. 4E





freeze-dried pureSPI

oven dried pureSPI

FIG. 4G

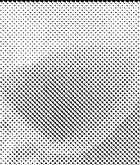
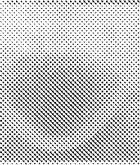
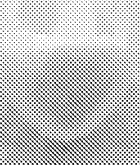
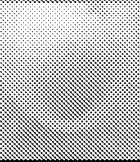
Lyophilized and Powdered (pH --> EtOH)				
	50%	40%	30%	20%
pH 8				
pH 7				
pH 6				
pH 4.5				

FIG. 4H

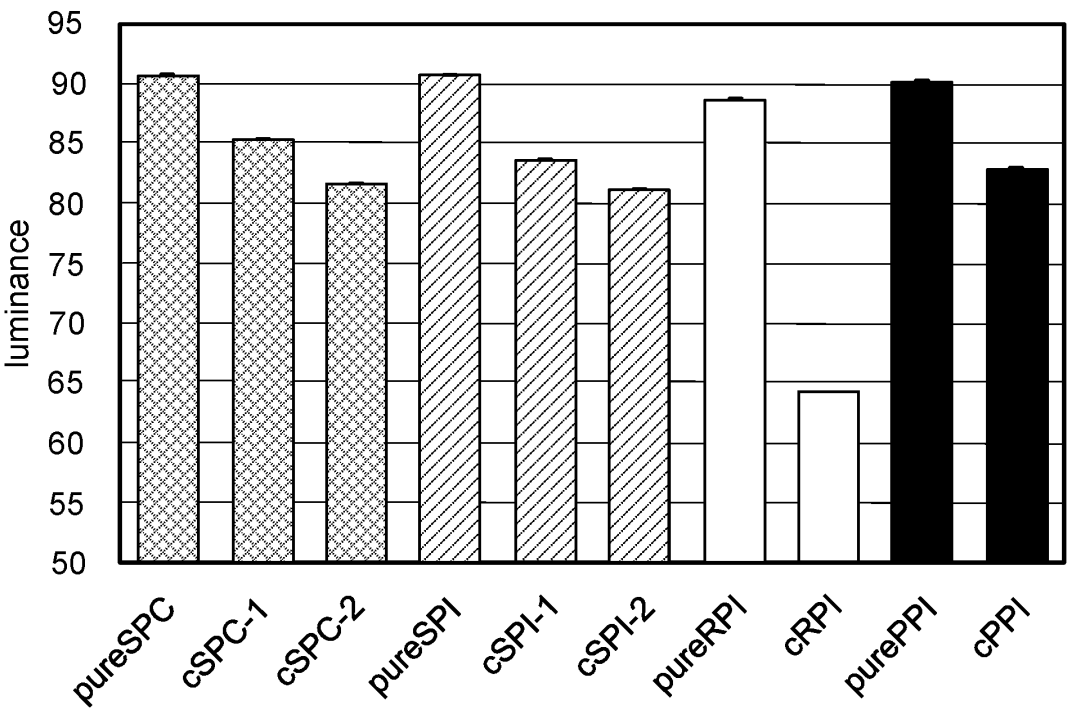


FIG. 5A

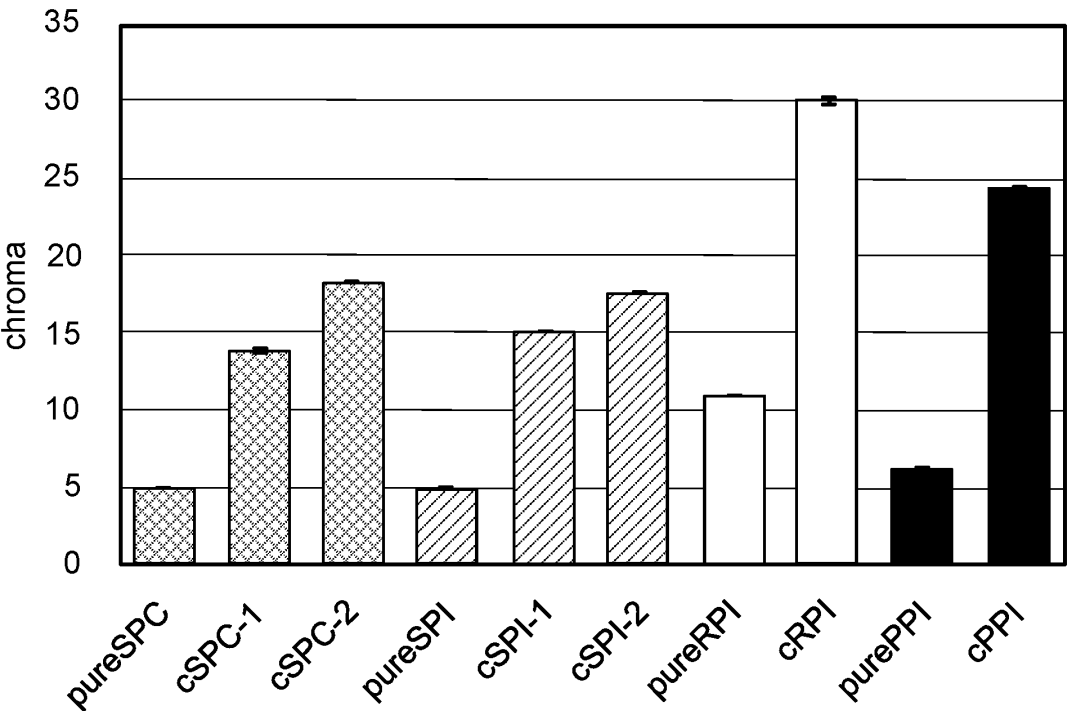


FIG. 5B

test	hexad
Sample background	Burger
control	1.5% commercial potato protein
treatment	2% pureSPI
#total panelist	12
# correct sorter	3
d'	1.0
CI95	0-1.9
comments	Sorters described control as more meaty, dry. SPI was more beany, initialchemical flavor, sour

FIG. 6A

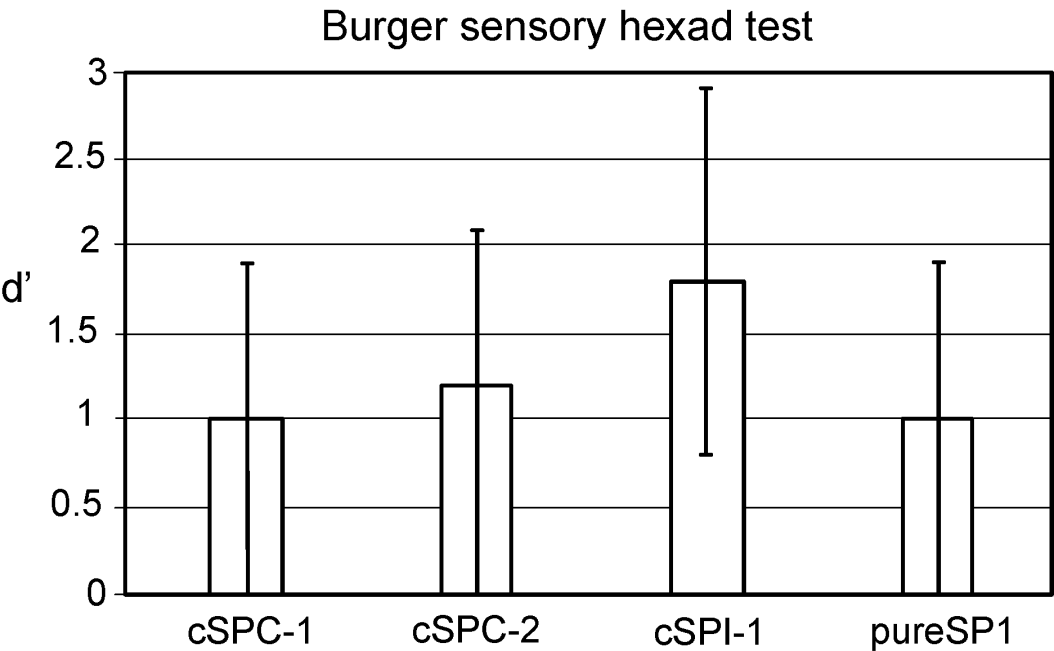


FIG. 6B

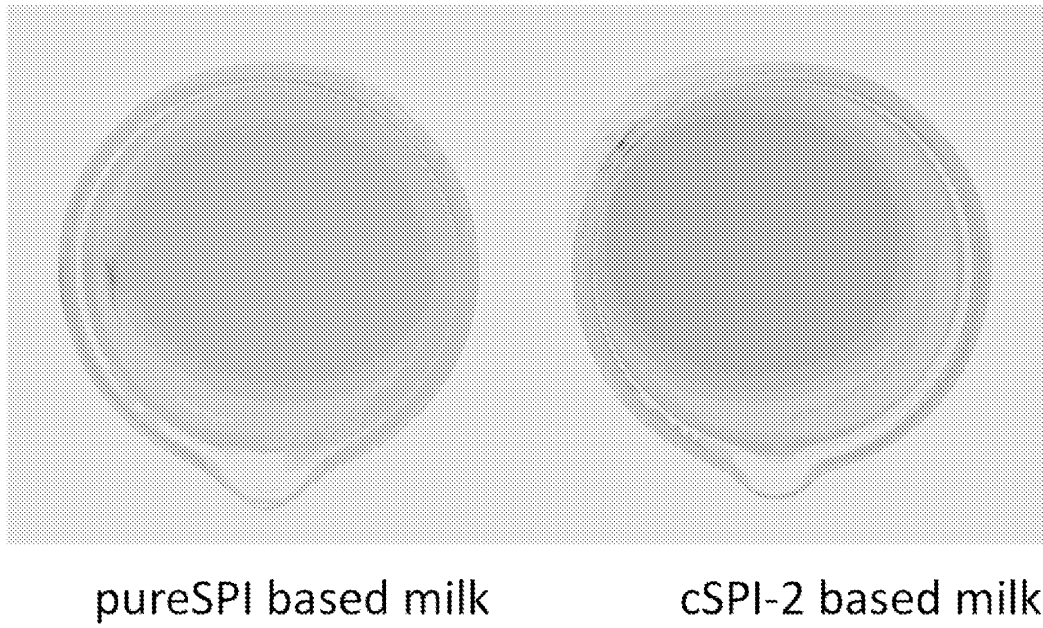
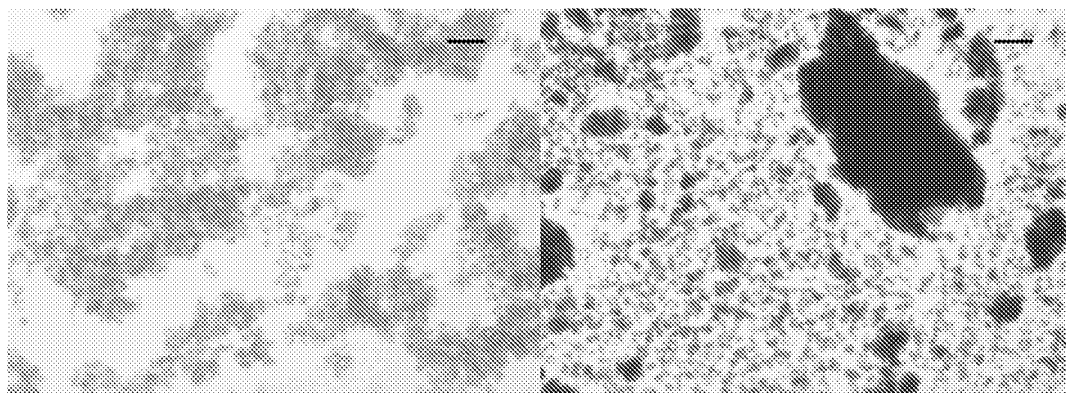
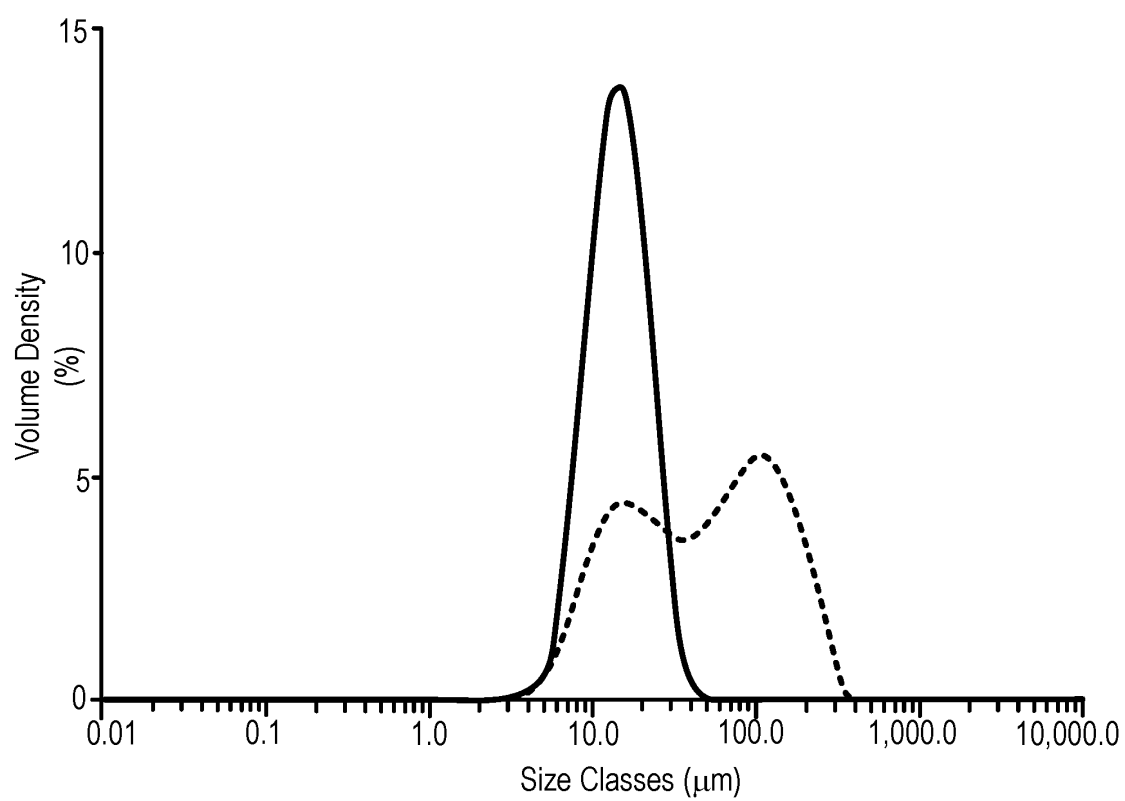


FIG. 7

**FIG. 8A****FIG. 8B**

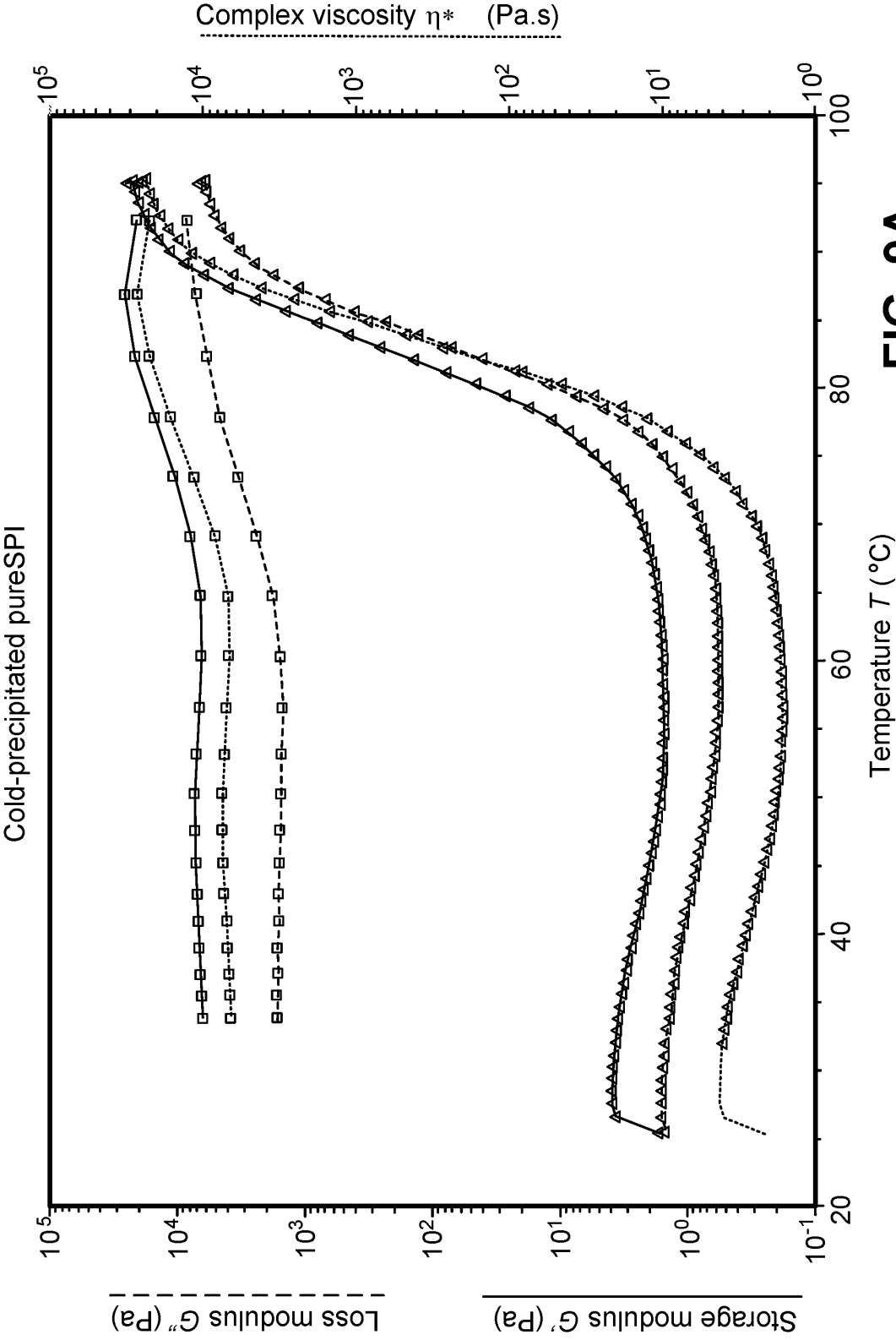


FIG. 9A

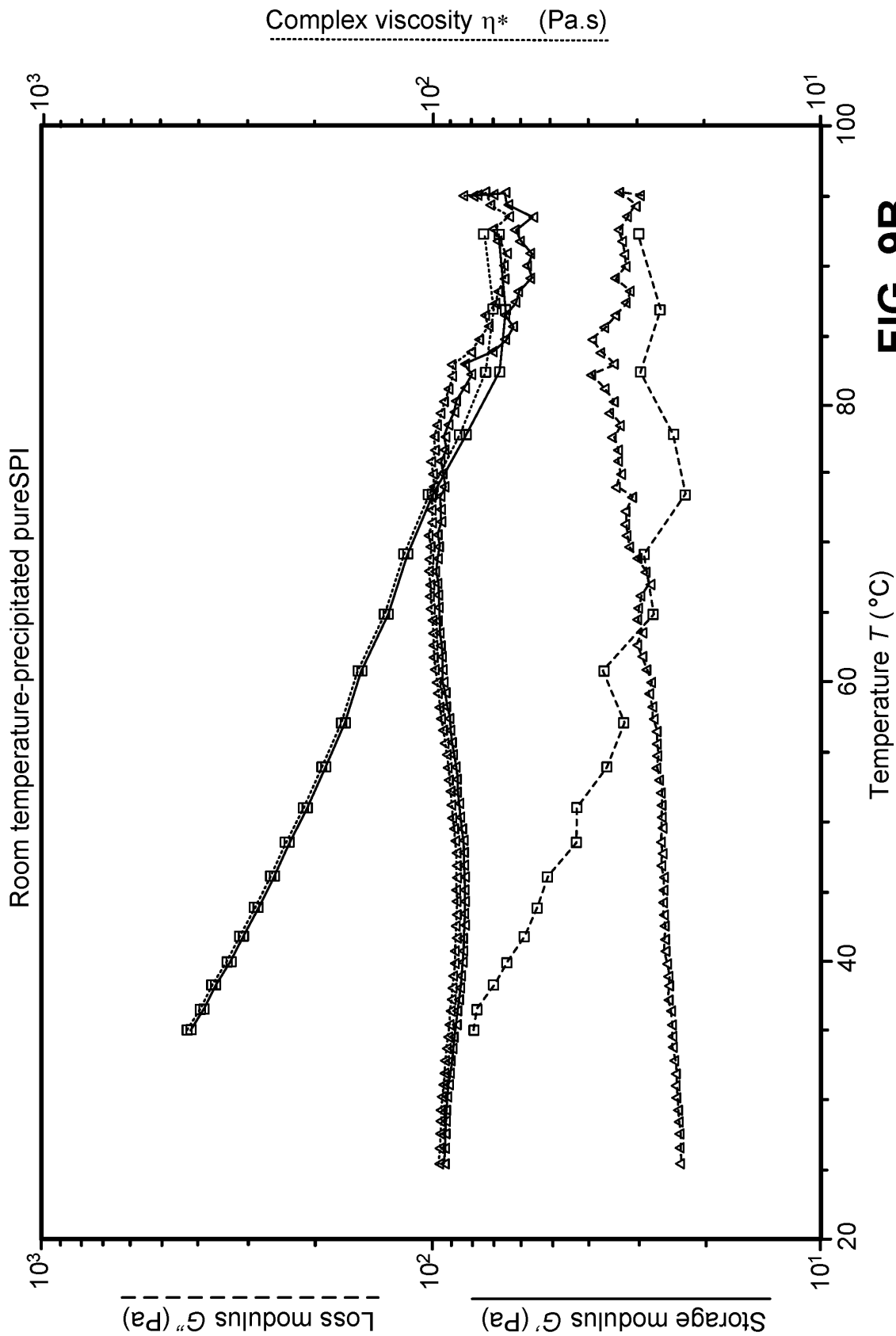


FIG. 9B

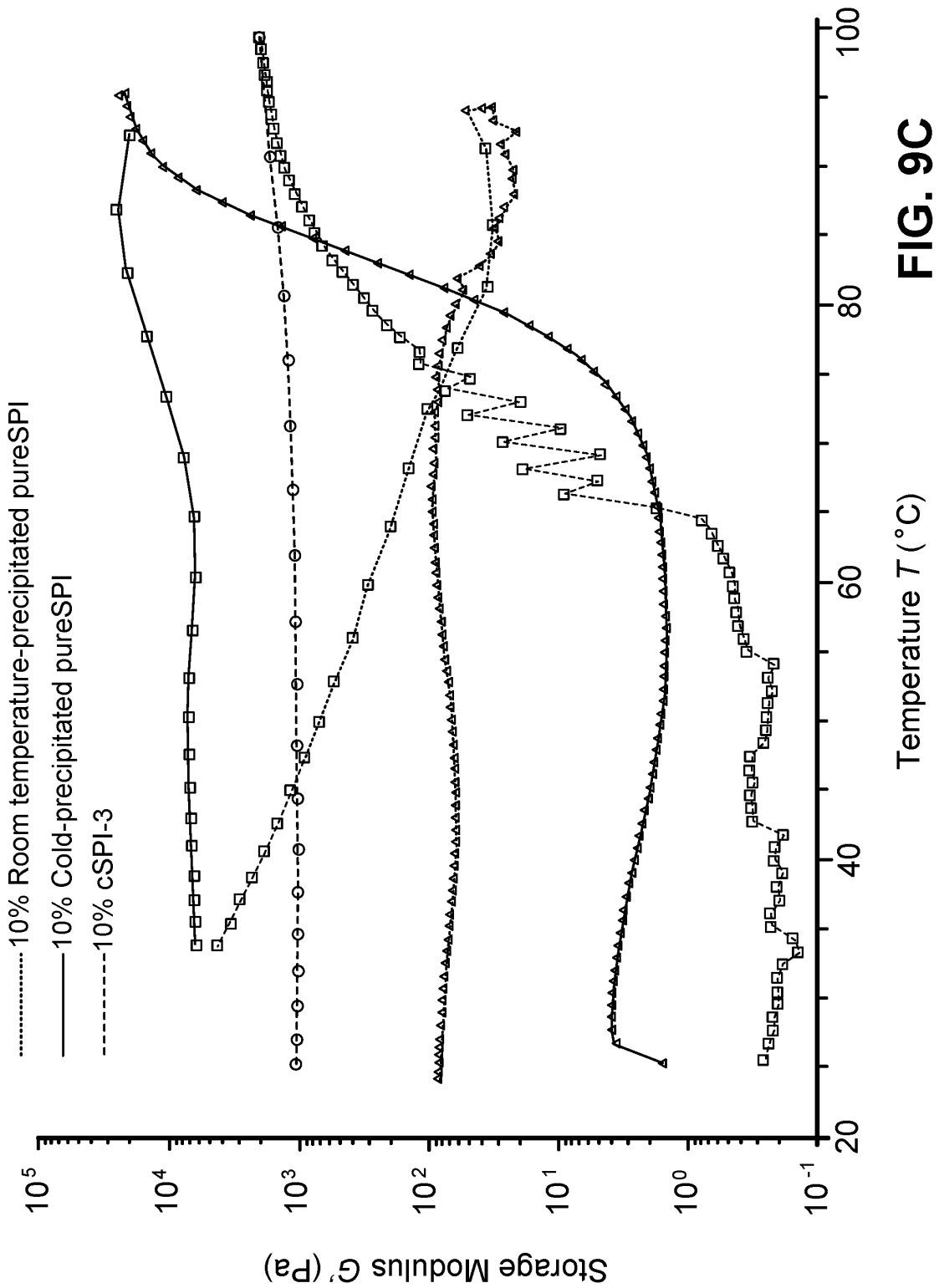


FIG. 9C

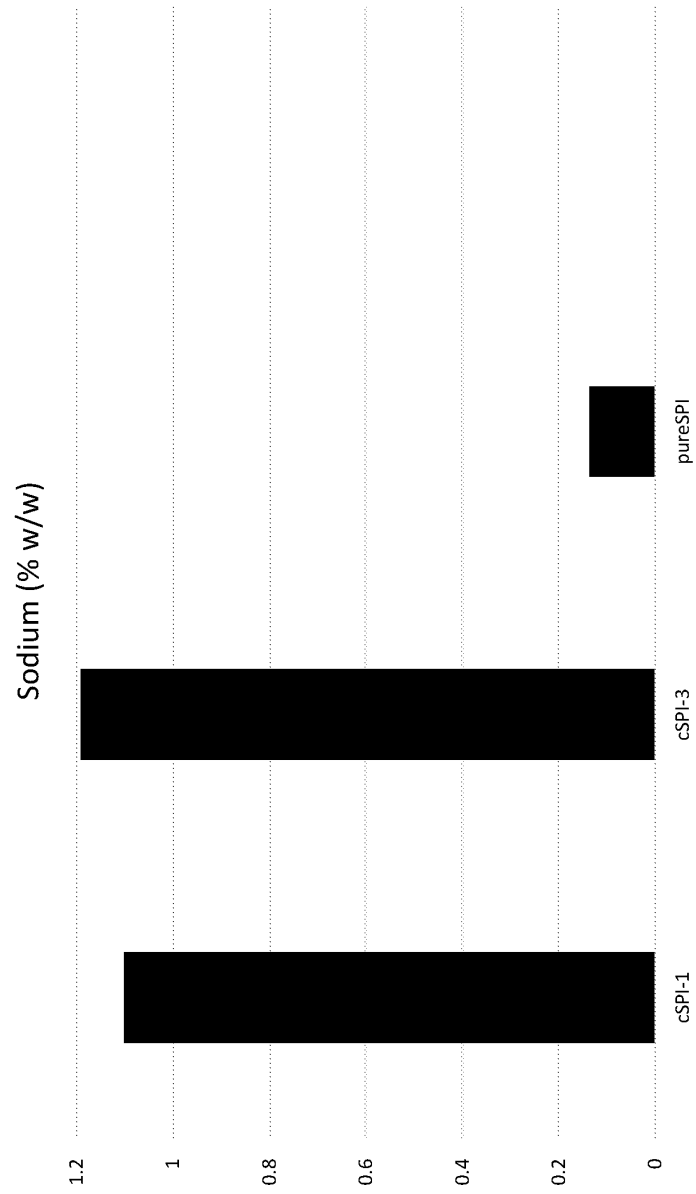


FIG. 10

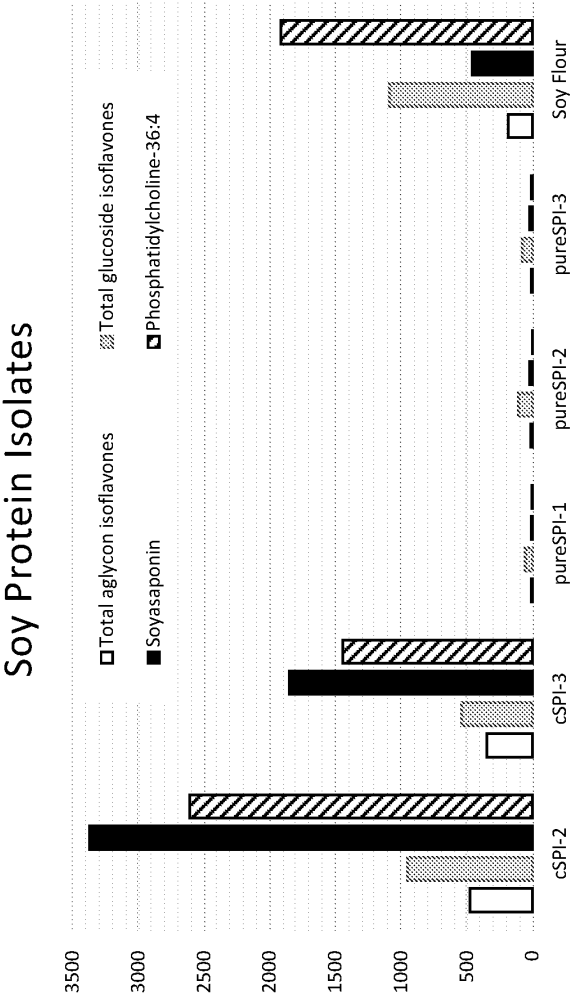


FIG. 11