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**Effects of Protein Isolate from Hyacinth Beans (*Lablab purpureus* (L.) Sweet) Seeds on Cake Characteristics**
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Effects of protein isolate prepared from hyacinth bean (*Lablab purpureus* (L.) Sweet) seeds on cake characteristics were studied. The addition of up to 1% of the protein isolate from hyacinth bean seeds could improve the baking properties of the cake. The volume development and specific volume of the cake with 1% protein isolate were 206.0%, and 2.63 ml/g, whereas those of the control were 160.3% and 2.17 ml/g. Isolate additions of up to 1% softened the cake, as indicated by decreases in texture values, i.e., 184, 112, 100 and 89 g of force for the control, 0.5, 0.75 and 1.0% protein isolate, respectively. However, when more than 1% protein isolate was added, the cake quality tended to decrease compared with that at 1%. Moreover, the more protein isolate was added, the more vivid the colour and the lower the staling rate. Therefore, the protein isolate from hyacinth beans merits further assessment as a practical food additive.

**Keywords:** [cake improver](#), [hyacinth bean](#), [protein isolate](#)

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