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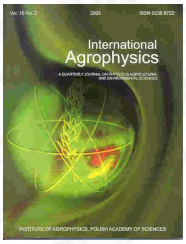

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Influence of process parameters on the physical properties and microstructure of everlasting pea (Lathyrus sativus) extrudate

(get PDF)

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abstract The research examines the feasibility of applying extrusion methods for hydrothermic processing of ground everlasting pea grains. In particular, the influence of process parameters and raw material properties on the pro-cess run, physical properties of the product, extrudate micro- and macrostructure, as well as product quality features were studied. The studies showed that by applying extrusion methods it is possible to obtain high quality products with excellent physical and organoleptic properties suitable for direct consumption such as: maize-everlasting pea, as well as high protein lunch concentrates.

keywords extrusion - cooking, everlasting pea, Lathyrus sativus, microstructure, physical properties