

Nutritive Value of an Extrusion?Texturized Peanut Protein

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Defatted peanut flour was texturized in a Wenger X?25 extruder at 25.1% moisture content and 140°C product temperature. Texturization did not have any significant effect on the amino acid pattern nor on the PER of defatted flour. For example, the PER of the flour was 1.57 as compared to 1.54 for the textured product. Supplementation of both products with 0.3% DL?threonine, 0.2% L?lysine and 0.2% DI ?methionine resulted in a 39 and 41% increase in PER, respectively (PER = 2.18). Copyright © 1981, Wiley Blackwell. All rights reserved