

Plant Proteins for Technical Applications

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- 1. Main european crops**
- 2. Plant protein processing**
- 3. Structure and properties of native protein**
- 4. Modification and related functionality with respect to technical applications**
- 5. Technical applications**
- 6. Summary**

- oilseed and starch crops:

Wheat	245.000 ha
Mais	245.000 ha
Cotton	508.000 ha
Linseed	314.000 ha
Sunflower	354.000 ha

- protein crops:

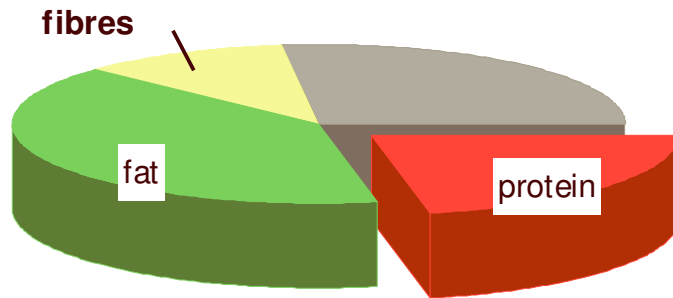
Lupin	78.000 ha
Soybean	800.000 ha

➤ **Only few R&D on plant proteins as technical biopolymers is available!**

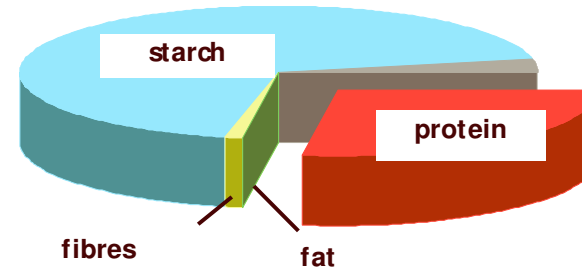
(figures from 1998, www.naro.de)



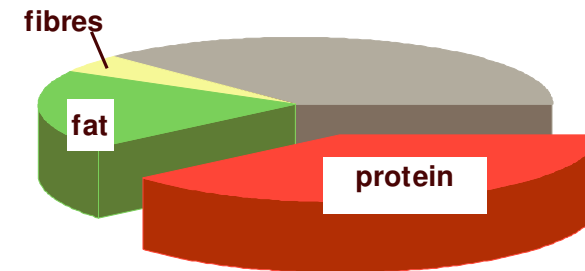
Oilseed crops (rapeseed):



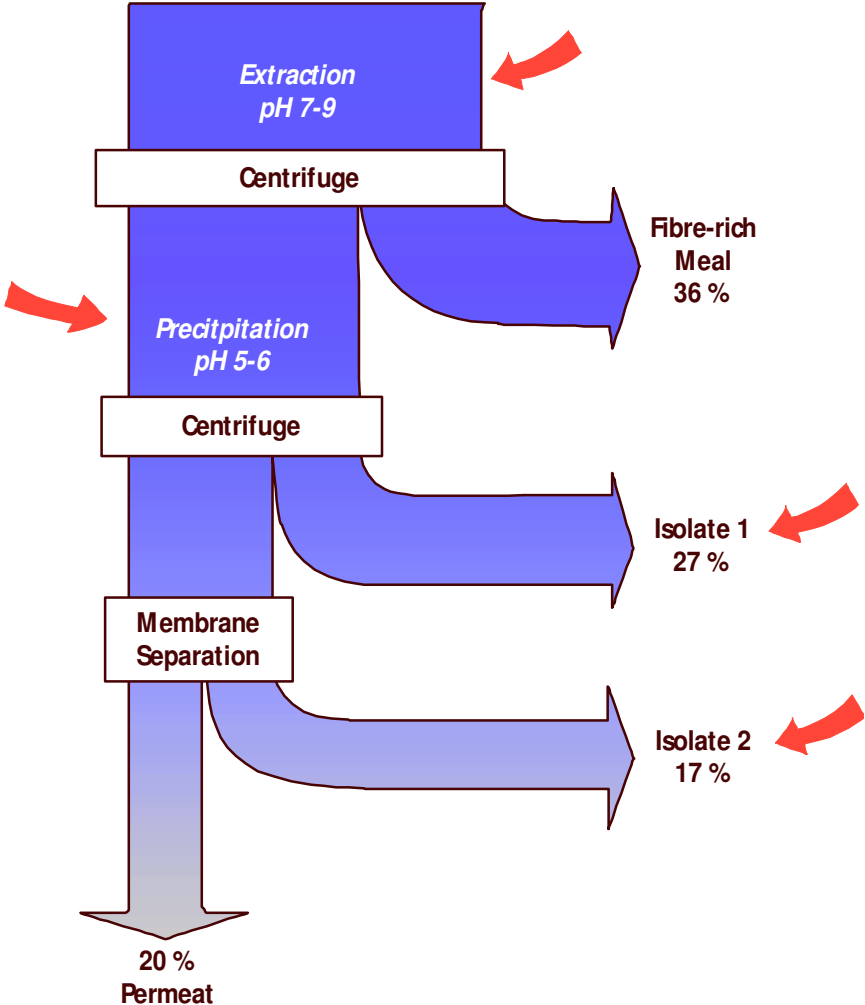
Starch crops (pea):

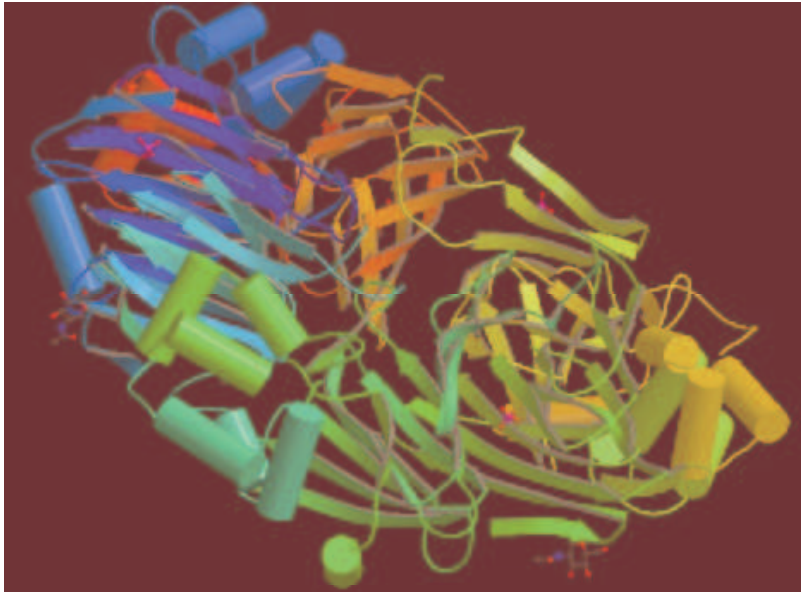


Protein crops (lupine/soybean):

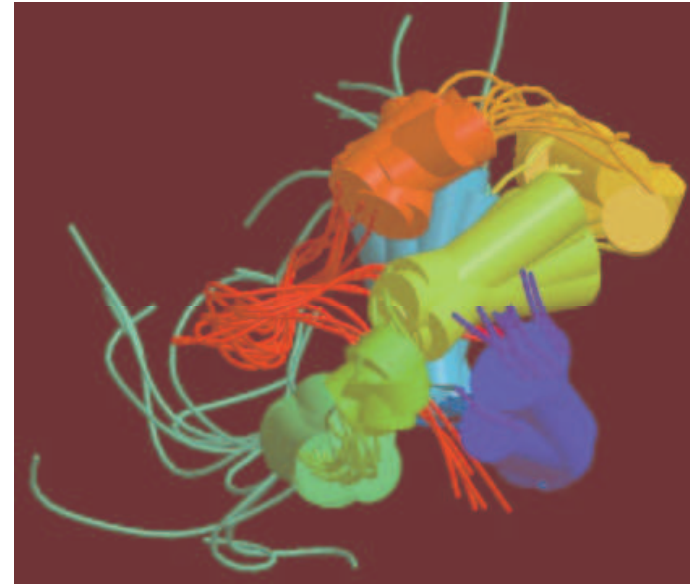


Example: rapeseed

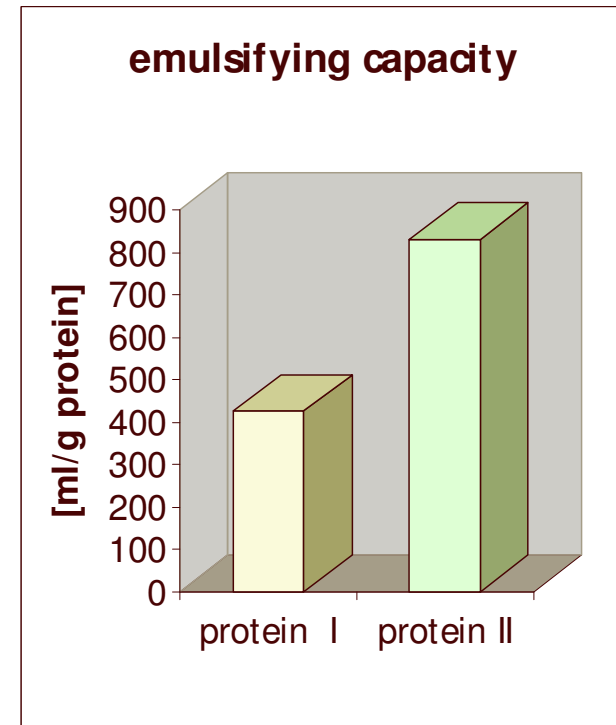
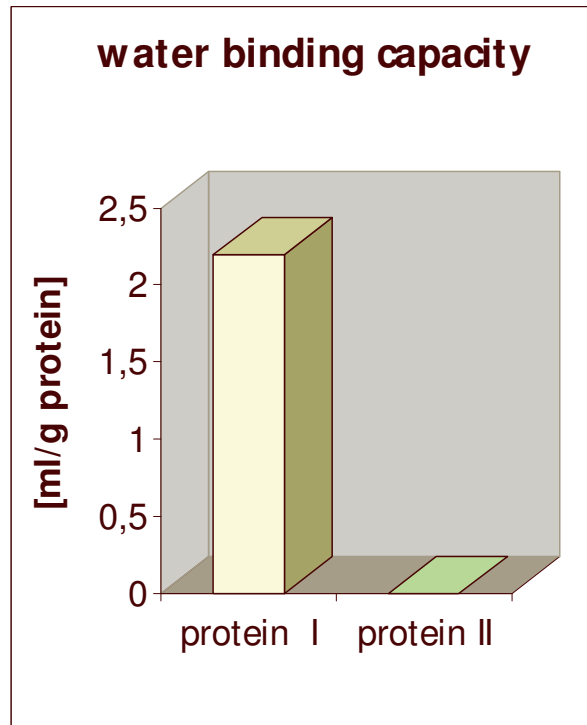
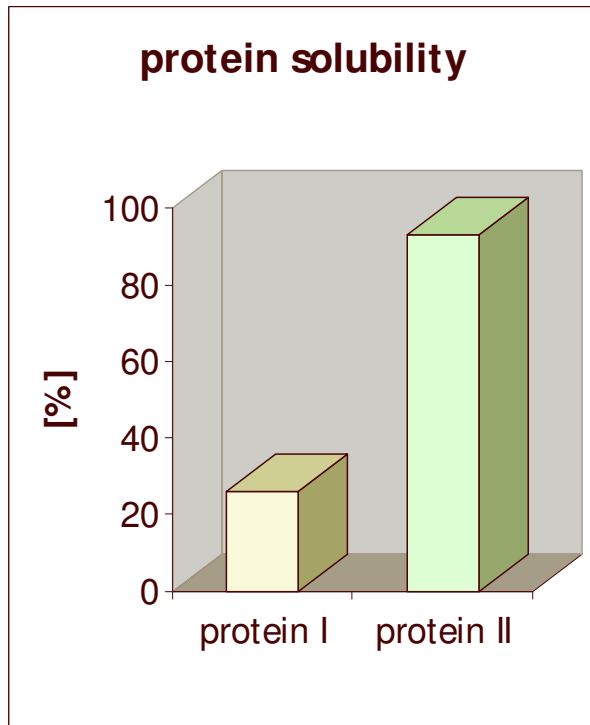




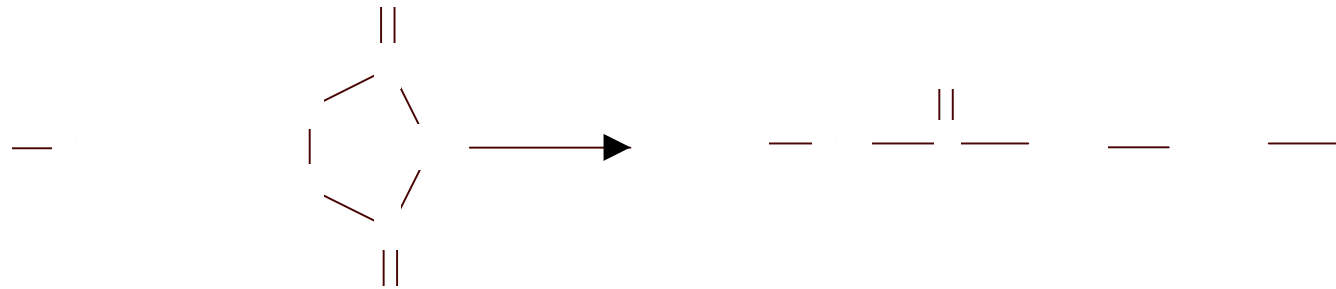
from: Lawrence M.C. et al.: J. Mol. Biol. 238, 748 (1994):
Vicilin from Phaseolus vulgaris



from: Rico M., Biochemistry 35, 15672 (1996)
2 S Napin from B. napus



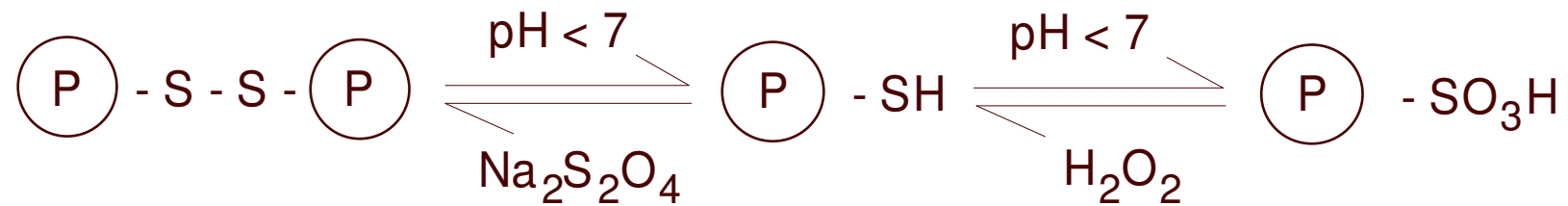
Succinylation



Acetylation



Reduction/Oxidation



Acylation

Succinylation

causes increased electrostatic repulsion and therefore defouling and dissociation

- **increase of hydrophilic character and solubility/dispersing**
- **improved heat stability**
- **significant increase of negative netto load and thus shift ing of IP to more acidic pH**

Acetylation

causes defouling and makes functional groups available

- **increase of solubility and water binding capacity (gel forming!)**
- **significant increase of negative netto load**

Reduction/Oxidation

causes denaturation by thermal load

- **decrease of solubility**
- **significant increase of water binding capacity**
- **increase of negative load**

Native and modified proteins applied as

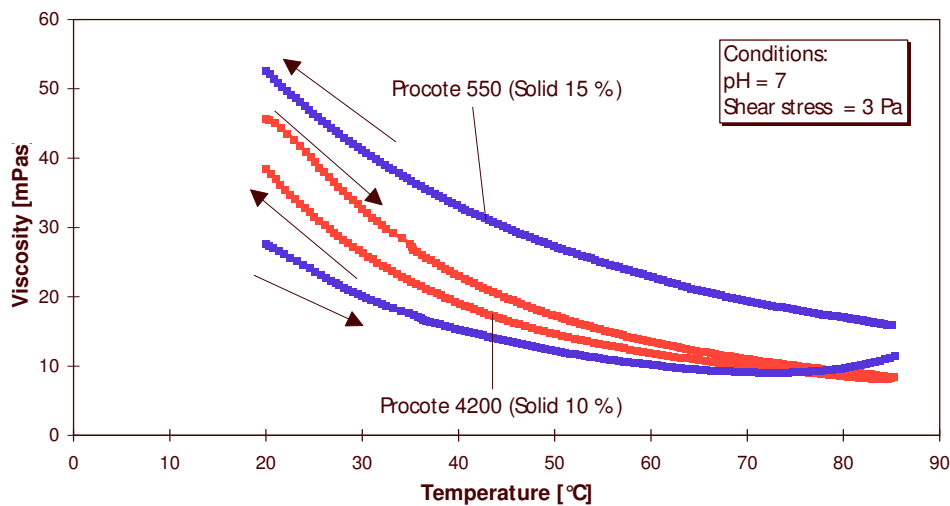
- Paper coating
- Labeling adhesive
- Oxygen barrier coating

With respect to processing temperature application demands a heat stability from 20 °C to 85 °C.

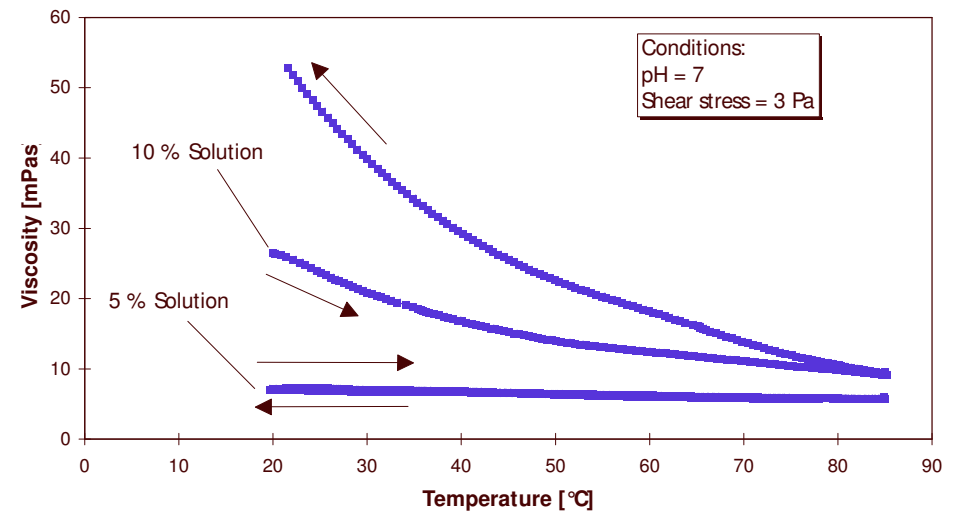
➤ **modification: succinylation**

	Commercially available protein binder	Succinylated lupine protein
dry matter	93 %	96 %
nitrogen content	13%	15.3 %
protein (N x 6.25)	80 %	96 %
oil (acid cooking)	2 %	2 %
ash (550 °C)	10 %	5.5 %
protein solubility (pH 7)	59 %	94 %

Commercially available protein binder



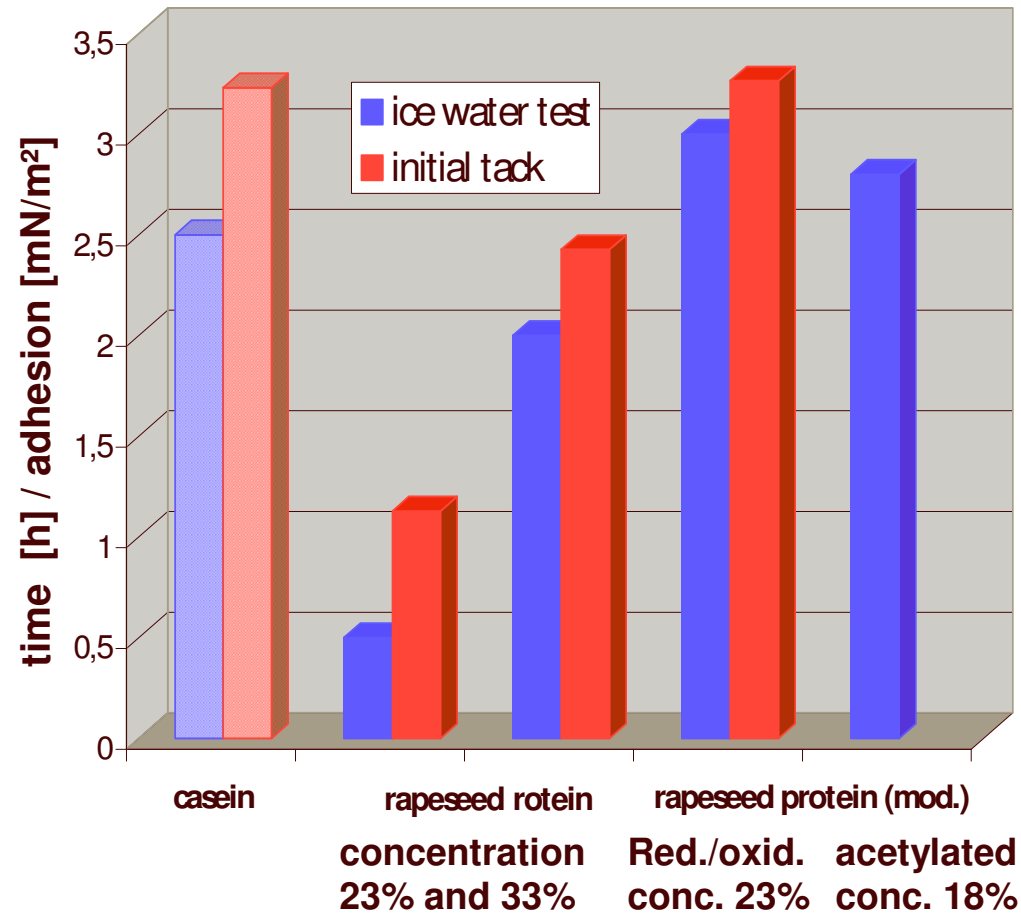
Succinylated lupine protein





Résumé:

- Heat stability was reached in case of modification $> 70\%$.
- The process of succinylation was transferred into pilot scale.
- Succinylation should be integrated in process of protein isolation with respect to costs and solubility.
- Production costs are mainly influenced by the price of modification agents; through improved reaction conditions economic feasibility can be reached.

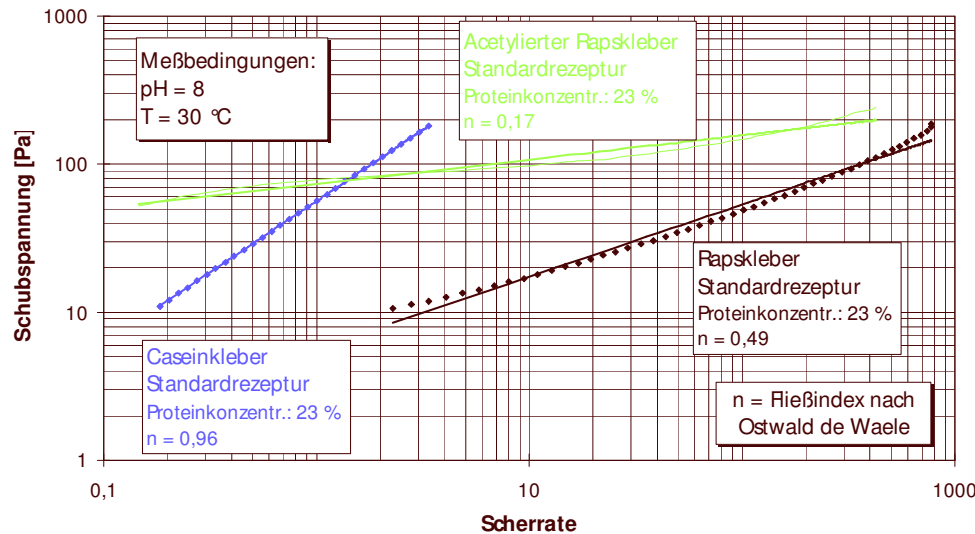
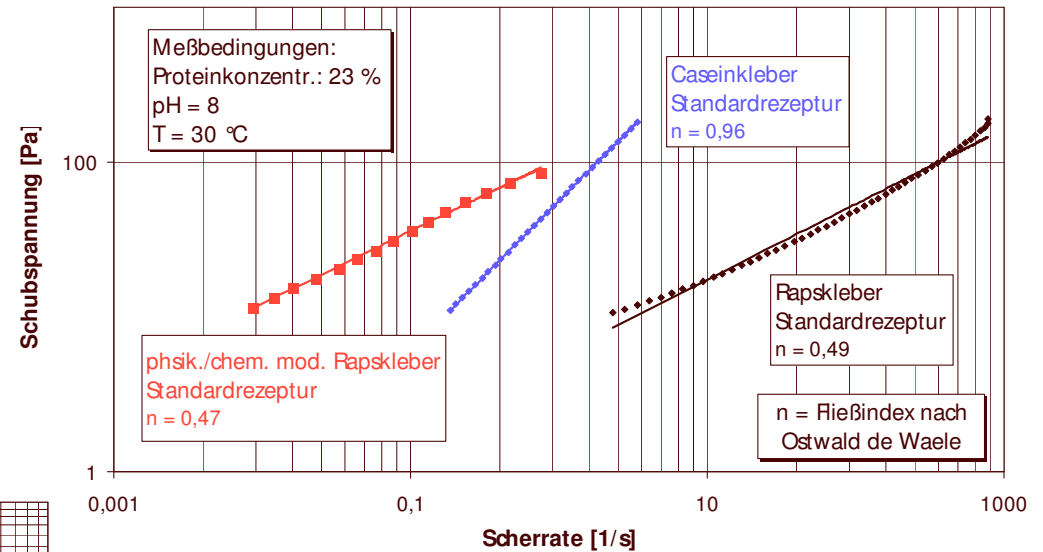


formulation

66 T water
 23 T rapeseed protein (native/mod.)
 6 T urea
 2,5 T borax
 0,4 T defoamer
 0,4 T wetting agent
 1,3 T Na₂PO₄
 0,4 T preservation agent

(formulation: Hinterwaldner, München, 1996)

Reduction/oxidation leads to significant increase of viscosity being even higher than in case of casein.



The acetylated protein shows high viscosity at low shearing rates. With increasing mechanical load viscosity strongly decreases.

Labeling trial with lupin protein in cooperation with Collodin GmbH:

- initial tack good
- temperature 20-30 °C
- 25.000 bottles/h

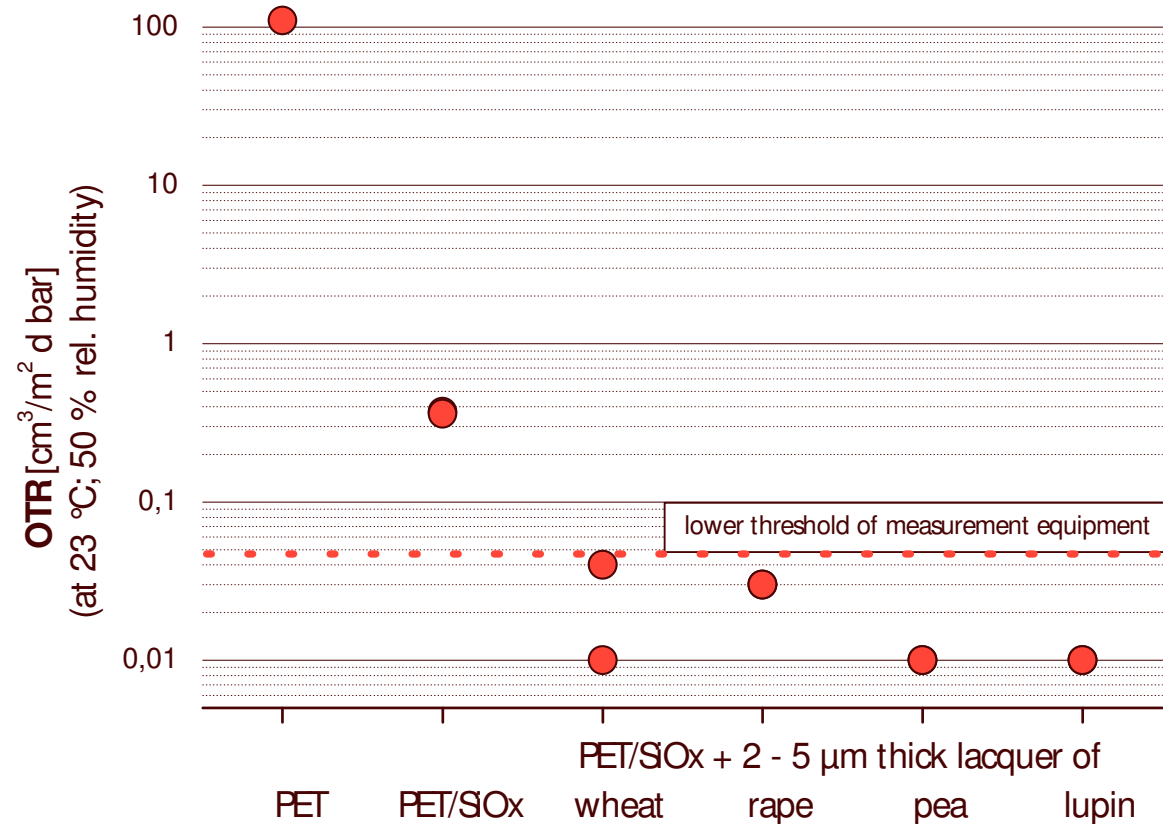


Résumé:

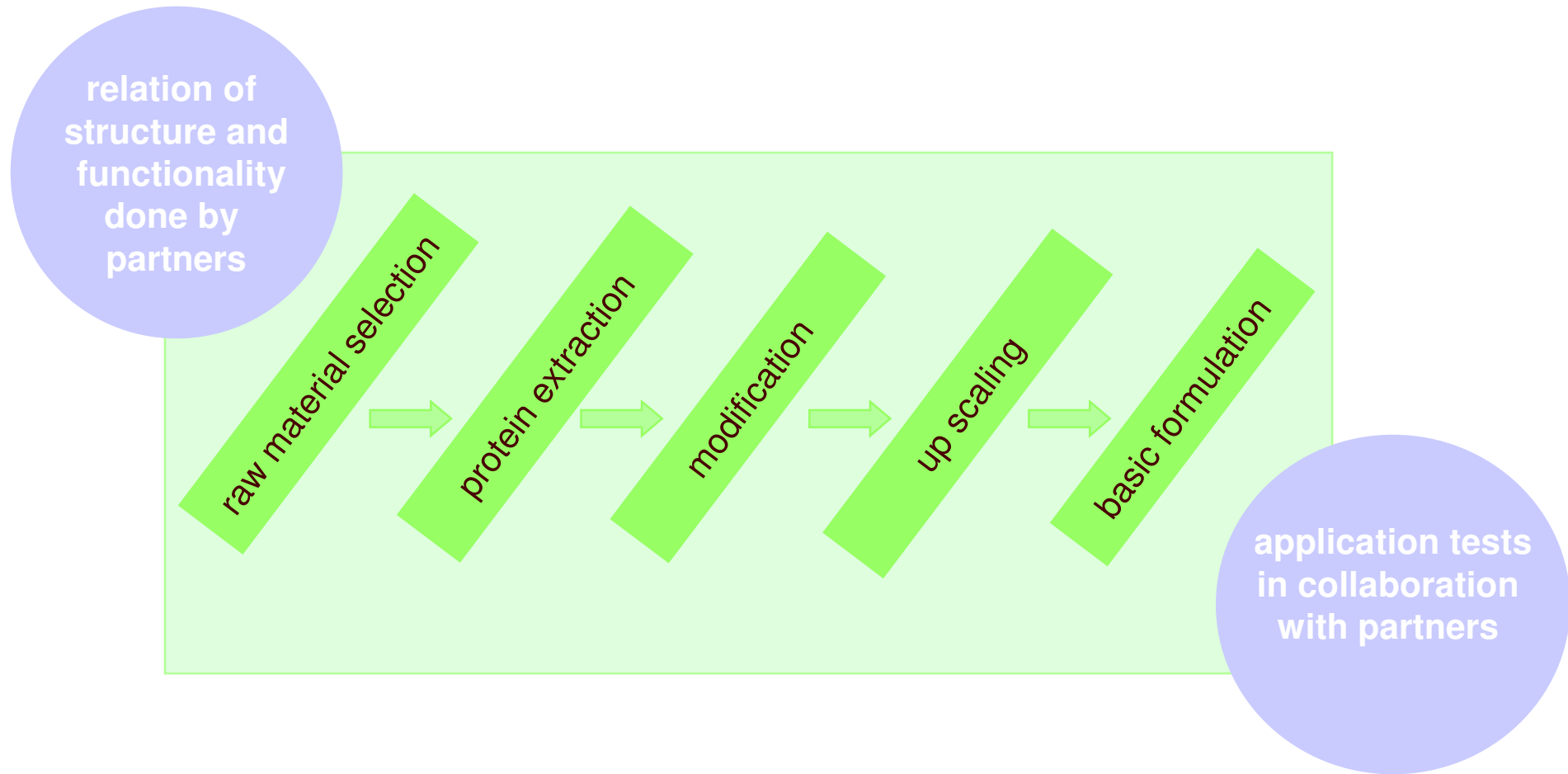


- **Application specific tests proved the advantage of modified proteins.**
- **The pilot trial with native lupin protein proved that e.g. viscosity can be adapted by formulation.**
- **For economic reasons the balance between adaption of properties via modification versus formulation has to be find.**

**Protein laminating
reduced oxygen
transmission rate
< 0.05 cm³/(m²*d*bar).**



- **Oxygen barrier coating:**
The principal technical suitability was proved in lab scale.
- **Adhesives:**
The principal technical suitability of plant proteins was shown. Further investigations are necessary to develop an optimised strategy for adapting properties via modification in combination with formulation.
- **Paper coating:**
For succinylated lupin proteins the technical feasibility was shown in a pilot plant run (EU-project FAIR CT 983778). From the economic point of view this application seems to be very prospective, too.



Industrial Partners:

- **Klebstoffwerke Collodin Dr. Schultz & Nauth GmbH, Germany**
- **Bioraf, Denmark**
- **UPM Kymmene, Finland**

Financial support:

- **Federal Ministry of Consumer Protection, Food and Agriculture**
- **European Community, DGXII**



Thank you for your attention!



Thank you for your attention!

