## Don't try to wear it otton's now edible

By GLENNA WHITLEY

Battalion Staff What looks like sunflower seeds, es like peanuts, and grows from

TAMUnuts, brought to you by or local Oilseed Products Rech Center at Texas A&M Uni-

any, any are defatted glandless tonseed that have been roasted, sted or fried. They can be eaten snacks or used in candies, cookies d other bakery items. There is a tamunutbutter.

unuts are not the only foods aduced from cottonseed. A recipe ok printed by the oilseed lab at as A&M using the products they has A&M using the products duey lped develop, gives ways to use itonseed cooking oil, flour, tex-ing and a high protein beverage. he book lists such favorites as hocolate chip cookies, meat loaf, adding, Waikiki appetizers and lian meatballs.

In all these recipes, flour or tex-red meat extender either takes place of or supplements the in ingredient.

ottonseed has long been studied a possible source for low-cost, gh-protein foods. Cottonseed ur has more than five times the

tein value in wheat flour. The presence of pigment glands nary glandless cottonseed has en a deterrent to its use in human will reduce ods in the past. These tiny glands 10 percent.

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store gossypol, which if not re-moved is poisonous to humans. Clandless cottonseed, (without

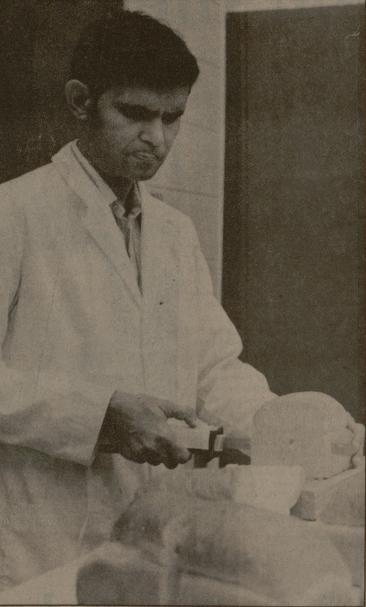
gossypol) was developed by crossing different strains of cotton plants. Consequently, cottonseed can now be seriously considered as a major food possibility.

There are a few problems, however, with using cottonseed prod-ucts. Cottonseed flour properties are very different from those of wheat flour, which allows it to ex-pand as in the case of bread. Therefore, the flour cannot be used as a 100 percent replacement in breads without a significant loss in volume.

But cottonseed flour is 60-70 percent protein, while wheat flour is only 10-15 percent protein. By re-placing 25 percent of the wheat flour in a chocolate chip cookie, the pro-tein content of the cookie is dou-bled.

In addition to better nutrition through the addition of protein, cottonseed flour offers many positive factors such as longer shelf life and less fat absorption in products such as doughnuts.

Cottonseed flour can also be texturized to make a product that can be blended with ground beef to extend a meat product. It will not alter the total protein content, yet it costs only about one-fourth as much and will reduce the fat loss in a recipe by



Dr. Mir Khan, A&M researcher, slices a piece of bread made with beef blood plasma. Breads are just one of the foods that can be enriched with protein from the plasma.

## Beef blood plasma useful protein additive in baking

by JOHNNIE HENDON Discarded in the past, beef blood can now be turned into a useful byproduct of cattle slaughtering

Three Texas A&M researchers are collaborating to use plasma pro-tein isolate in food products such as bread and cake. Dr. Mir Khan, has been working since 1975 on the project along with Dr. Lloyd Rooney of the Cereal Quality Lab. Dr. C.W. Dill provides the necessary plasma protein from the animal science department.

"We don't like to use the term 'blood protein' because of aesthe-tics," Kahn said. "When people hear the word blood, they think red. Plasma protein isolate is a white powder which doesn't add any coloring to foods.

It does however, add valuable nu-trients to the foods to which it is added, Khan said.

He said it is 99 percent protein and contains all the essential amino acids needed by humans.

Khan first used the plasma pro-tein isolate as a substitute for the usual wheat flour in bread. He substituted as much as 10 percent and got good loaves of bread, with no

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four percent substitution, there ented a paper on the qualities of were problems with taste

Khan is now substituting plasma protein isolate for egg whites in angel food cake because it has the same foaming properties. "We can substitute as much as 30

"We have to collect the blood problems," Khan said, probably be-cause of the other strong flavorings added to the cakes. "We have to collect the blood under completely hygienic condi-tions, and keep it cool until it is pro-cessed," emphasized Khan.

The cost of dry solid egg whites is The cost of dry solid egg whites is \$2.80 per pound, while the plasma is about \$1.50 per pound. Khan is about \$1.50 per pound. Khan hopes the lower cost and high protein will help the market potential of the plasma

He noted that companies such as lems at all," Khan said.

problems in the baking process. He added that with more than had shown interest when he pres-had shown interest when he presplasma protein isolate last year, but none are using it in the United

> The blood is collected from local slaughter houses, and only beef blood is used.

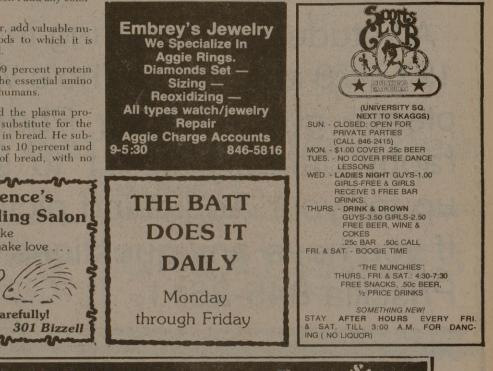
and flavor of blood is noticeable.

'We can make a certain product however, that has no flavor prob-

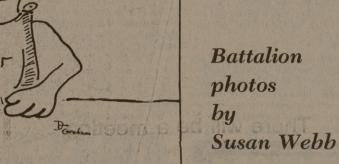
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**Battalion** photos

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