FATS AND PROTEINS
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BETTER UTILIZATION OF BLOOD PROTEIN

There is perhaps no animal protein that is as poorly utilized as blood protein. Large amounts of blood are completely discarded and contribute significantly to waste disposal problems. Even when blood is recovered, inadequate conditions of collection and processing result in loss of nutrient quality. Competition from other materials has greatly reduced the use of blood protein for adhesives manufacture.

Limited amounts of bovine plasma protein are produced for human food. Larger amounts of blood protein would undoubtedly be utilized for human food if the red cell protein (hemoglobin) could be decolorized and used.

Professors W. A. Landmann and Charles Dill, Texas A&M University, with grant support from FPRF, have been studying methods and techniques for producing whole blood protein in a form that would be acceptable for human food. Using some unique extraction and concentration techniques, these scientists have prepared pasteurized whole blood protein in the form of a colorless, free-flowing, completely soluble powder. There was no significant loss of any amino acid during the extraction or drying procedure.

Preliminary tests indicate that the product has some very desirable physical properties that will enhance its value as a highly nutritious food ingredient.

Current investigations at Texas A&M are designed to establish the probable cost of producing the blood protein concentrate on a commercial scale. Best current "guesses" suggest that the cost should be competitive with that for non-fat milk solids and isolated soy protein.

Incidentally a UPI press release on December 8, gave this project (and FPRF) widespread publicity.