



Reform plant based proteins from Sacha inchi and soy bean, Reform plant based protein is an important protein source of Asian Food. The reform plant based protein from soybean and Sacha inchi showed higher protein and antioxidant activities than the conventional tofu (100% soybean). One Serving size (60 g) of Inca reform protein contained 152 kcal. The protein content of Inca reform protein (10 g/100 g) was higher than the conventional tofu (6 g/100 g). The TPC, DPPH, FRAP and ORAC of Inca reform protein were 198.33 mg GAE/100 g, 160.90, 433.94 and 7899.77  $\mu$ mole TE/100 g, respectively. Moreover, the Inca reform protein also showed the omega-3, omega-6, and omega-9 of 1.93, 5.36 and 2.05 g/100 g, respectively. The Inca reform protein that packed in plastic cup, sealed and pasteurized could keep at least 4 weeks in refrigerator (4-5 °C).

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