7-30-2002

Soy Products Having Improved Odor and Flavor and Methods Related Thereto

William L. Boatright

University of Kentucky, luke.boatright@uky.edu

Click here to let us know how access to this document benefits you.

Follow this and additional works at: https://uknowledge.uky.edu/animalsci_patents

Part of the Animal Sciences Commons

Recommended Citation
Boatright, William L., "Soy Products Having Improved Odor and Flavor and Methods Related Thereto" (2002). Animal and Food Sciences Faculty Patents. 3.
https://uknowledge.uky.edu/animalsci_patents/3

This Patent is brought to you for free and open access by the Animal and Food Sciences at UKnowledge. It has been accepted for inclusion in Animal and Food Sciences Faculty Patents by an authorized administrator of UKnowledge. For more information, please contact UKnowledge@lsv.uky.edu.
SOY PRODUCTS HAVING IMPROVED ODOR AND FLAVOR AND METHODS RELATED THERETO

Inventor: William L. Boatright, Lexington, KY (US)

Assignee: University of Kentucky Research Foundation, Lexington, KY (US)

Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

Appl. No.: 09/621,368
Filed: Jul. 21, 2000

Related U.S. Application Data
Provisional application No. 60/145,288, filed on Jul. 23, 1999.

Int. Cl. 7 A23L 1/015; A23L 1/20; A23L 1/211
U.S. Cl. 426/634; 426/615; 426/656
Field of Search 426/634, 615, 426/656

References Cited
U.S. PATENT DOCUMENTS
3,630,753 A * 12/1971 Meinezych 426/634
5,244,790 A 9/1993 Kim
5,374,751 A 12/1994 Cheng et al.

Primary Examiner—Helen Pratt
Attorney, Agent, or Firm—McDermott, Will & Emery

ABSTRACT
The present invention provides improved soy protein products, soy plants and seeds, and methods to produce the soy protein products.

23 Claims, 3 Drawing Sheets
FIG. 2

HHDP

DHHP

G =

1 isoterebin

dehydrdigtalloyl ether

2 coriariin A
FIG. 3
This application claims the benefit of priority of Provisional Application No. 60/145,288, filed Jul. 23, 1999, which is incorporated herein by reference.

BACKGROUND OF THE INVENTION

While soybeans provide a high-quality protein, and there are increasing reports of health benefits from consuming soy protein products (FDA, 1999), the demand for soybeans in human foods has not been large. In 1971, less than 1% of the U.S. soybean crop was used as a protein source for human foods (Wolf and Cowen, 1971) and today, this value is about the same (SoySource, 1999). This is largely due to the undesirable flavor and odor associated with soy products (Kimbell, 1979; McLeod and Ames, 1988; Wilson et al., 1990; Freese, 1999). Jorge et al. (1999) demonstrated that the introduction of as little as 2% powdered soy milk into chocolate significantly lowered sensory scores with levels above 6% were deemed unacceptable. Incorporating soy protein isolate (SPI) at a level of 2% into frankfurters significantly lowered sensory scores (He and Segranek, 1996). The components that comprise the beany odor of soy products have been thought to include aliphatic carboxyls, volatile fatty acids, amines, alcohols or furans which were derived, in part, from the action of soybean lipoxygenase and subsequent formation of lipid oxidation products (Wolf and Cowan, 1975; Sessa and Rakcis, 1977). Much work has been accomplished in recent decades toward developing soybean mutants that lack the lipoxygenase (EC 1.13.11.12) isozymes (L-1, L-2 and L-3) (Kitamura, 1984, Pfeiffer et al., 1992). These mutants allowed Shen et al. (1996) and Shen et al., (1997) to demonstrate that soybean oils prepared from lipoxygenase null soybeans showed no significant improvement in oil stability. Also, soy protein products prepared from lipoxygenase null soybeans still contained significant levels of “beany” odor (Maheshwari et al., 1997).

Headspace analyses of unheated and heated SPI employing gas chromatography/mass spectrometry (GC/MS) have been used for examining the volatile components associated with soy proteins (Qvis et al., 1974; del Rosario et al., 1984). However, the contribution of these individual components to the odor of these soy products was not investigated. A similar method was used to examine the volatile compounds associated with hydrolyzed soy proteins (Manley and Fagerston, 1970). Takahashi et al. (1979) and Maheshwari et al. (1997) demonstrated that treating aqueous extracts of soy flour with aldehyde oxidase produced a reduction in the beany odor of these extracts and selected aldehydes were reduced. The contribution of individual aldehydes to the overall beany odor was not demonstrated by either investigation. Kobayashi et al. (1995) analyzed solvent extracts of uncooked-soaked and ground soybeans by gas chromatography/olfaction (GCO), GC/mass spectrometry (MS) and aroma extract dilution analysis. They concluded that the main contributors to the odor of uncooked-soaked and ground soybeans (in order with the strongest first) were trans,trans-2,4-nonadienal, trans,trans-2,4-decaadienal, hexanal, 2-pentyl furan, 1-octen-3-one, trans-2-nonenal, an unidentified compound and trans,cis-2,4-nonadienal.

Because soy milk is typically heated to deactivate the lipoxygenase, other degradative enzymes and trypsin inhibitors, these findings have limited application to soymilk. Torres-Petarada and others (1998) demonstrated a reduction of cooked beany odor and flavor in soy milk made from lipoxygenase-free soybeans.

Boatright and Crum (1997) analyzed the lipid extracts from “dry” commercial SPIs by GCO and GC/MS. The strongest identified odor compounds (in order of strongest first) were butyric acid, 2-methyl butyric acid methyl ester, 2-pentyl pyridine and hexanal. The mean content of 2-pentyl pyridine in commercial soy protein isolates is 54,000 times above its flavor threshold (0.000012 ppm) and contributes an extremely repulsive flavor profile (described as having a throat-catching taste and a grassy odor by our sensory panelists). This is the highest reported flavor value of any compound found in soy protein products and the first reported occurrence of 2-pentyl pyridine in a soy product.

Other compounds that have been thought to contribute to the taste of soy products include a report that phenolic acids might contribute to the bitter/astringent characteristic of soy (Arai et al., 1966). Subsequent investigations by Rackis et al. (1967) and Maga and Lorenz (1974) indicated that the level of combined phenolic acids in soybean flour is close to their synergistic flavor threshold level of 40 to 90 parts per million (ppm). Subsequent processing modifications that substantially reduced the level of phenolic acids in SPI resulted in no significant improvement in the bitter/astringent flavor properties of SPI (How and Morr, 1982).

An investigation of the undesirable flavor components extracted from whole soybean meal with 70% ethanol (Okubo et al., 1992) concluded that the soy saponins and isoflavones contributed to the bitterness and astringency of whole soybeans, of which soy saponin A made the strongest contribution. This investigation reported flavor thresholds and profiles (in water) for many soy saponins and isoflavones. The level of total saponins in soy protein isolates was previously determined to be 0.76% (Ireland et al., 1986) with approximately one-seventh of these being soy saponin A (Ireland and Dzedzic; 1986). Since the level of saponin A in SPI is approximately 1000 times above its reported flavor threshold, it likely contributes to the bitter/astringent characteristic of SPI.

Oxidized phosphatidylcholine (PC) in aqueous suspensions was reported to develop a bitter taste (Sessa et al., 1974) with a flavor threshold value of 0.006% (Sessa et al., 1976). Since defatted soy flake contains approximately 0.08% (a flavor value of 13), oxidized PC was proposed to contribute to the bitterness in soy protein products. These conclusions are in disagreement with the findings of Honig et al. (1969) which reported no such flavors associated with the phospholipids from defatted soy flake.

Mehtanethiol has been shown to be a primary contributor to halitosis (bad breath) in humans (Yasuda et al., 1998). Dimethyl trisulfide, methanethiol and β-ionone have been reported to be major contributors to the offensive odors formed when broccoli florets were stored under reduced-oxygen conditions (Hansen et al., 1992). Chin and Lindsay (1994a) demonstrated that DMTS could be formed from methanethiol in the presence of transition metals and ascorbate. Another proposed mechanism for DMTS formation in Brassica vegetables (including broccoli) involves the conversion of S-methylcysteine sulfoxide to sulfenic acid (by the action of cystine lyase) with subsequent dimerization to methyl methanethiosulfinate (Marx et al., 1992). The sulfinate could then react rapidly with hydrogen sulfide to form DMTS. The reaction of methyl methanethiosulfinate and methyl methanethiosulfonate with hydrogen sulfide to form
DMTS in model systems has been confirmed by Chin and Lindsay (1994b) and was proposed to be the prominent mechanism for the formation of methanethiol and DMTS in Brassica vegetables.

Citation of the above documents is not intended as an admission that any of the foregoing is pertinent prior art. All statements as to the date or representation as to the contents of these documents is based on subjective characterization of information available to the applicant, and does not constitute any admission as to the accuracy of the dates or contents of these documents.

References


Froese, B., 1999. Soy is healthy, but will we eat it?, Successful Farming, Vol. 97, No. 7.


SUMMARY OF THE INVENTION

It is therefore an object of the present invention to provide soy products, especially food items with less offensive odor and flavor.

It is a further object to provide methods to produce soy products, especially food items that comprise soy products, wherein the soy products result in less offensive odor and flavor.

Definitions

―“Soybean(s)” or “soy” or “soy product(s)” means any soybean based product, including, but not limited to, whole soybeans, soybean pieces, soy meal, soybean flour, soybean milk, soy protein concentrate, soy protein isolate, etc.

The “phenolic compounds”, include compounds having one or more of phenolic hydroxyl groups and which reduce offensive soy odor. The term “phenolic hydroxyl group” used herein stands for a hydroxyl group directly bonded to an aromatic ring like the benzene ring. The aromatic ring may be any of benzene, pyridine, thiophene, naphthalene, biphenyl, benzoic acid, catechins and other aromatic rings which have a structure that can be converted into ketones by oxidation of hydroxyl groups. Benzene ring is most preferred.

Moreover, for the purposes of the present invention, the term “a” or “an” entity refers to one or more of that entity; for example, “a deodorant compound” or “an extract” refers to one or more of those compounds or at least one compound. As such, the terms “a” (or “an”), “one or more” and “at least one” can be used interchangeably herein. It is also to be noted that the terms “comprising”, “including”, and “having” can be used interchangeably. Furthermore, a compound “selected from the group consisting of” refers to one or more of the compounds in the list that follows, including mixtures (i.e. combinations) of two or more of the compounds. According to the present invention, an isolated or biologically pure, molecule is a compound that has been removed from its natural milieu. As such, “isolated” and ‘biologically pure’ do not necessarily reflect the extent to which the compound has been purified. An isolated compound of the present invention can be obtained from its natural source and partially purified such that other components remain present in the mixture, or can be produced using molecular biology techniques or can be produced by chemical synthesis.

BRIEF DESCRIPTION OF THE FIGURES

FIG. 1 Aroma Extract Dilution Analysis of the Predominant Odorants or Odors (with Kovat’s Indices) from Chloroform Headspace Volatiles of Soy Protein Isolates on EC-Wax.

FIG. 2 Isoterchein (1) and coriariin A (2): typical ellagitannins G+gallic acid

FIG. 3 Time-Course of the Disappearance of Methanethiol from Reaction with (−)-epigallocatechin gallate (EGCG), Calcium Gallate, Potassium and Sodium Gallate, Raspberry Leaf Extract used in Table 6 and the Methyl Ester of Gallic Acid (all at pH 8) as Measured by the HPLC peak area at 210 nm.

DETAILED DESCRIPTION OF THE INVENTION

The present invention provides soy protein products comprising less than 100% naturally-occurring methanethiol and/or dimethyl trisulfide. In particular, those products wherein said naturally occurring methanethiol and/or dimethyl trisulfide is present at a 1 to 95% reduction over naturally-occurring levels and reduces the offensive odor of the soy protein product are provided. Specifically, those soy protein products preferred are those comprising naturally-occurring methanethiol and/or dimethyl trisulfide at a percentage less than that of the a percentage selected from the group consisting of 100%, 95%, 90%, 85%, 80%, 75%, 70%, 65%, 60%, 55%, 50%, 45%, 40%, 35%, 30%, 25%, 20%, 15%, 10%, 5%, and 1%.

Measurement of the percent reduction can be accomplished as described in the examples, or by simply sniffing the product before and after reduction of the methanethiol and/or dimethyltrisulfide. Alternatively, quantification of methanethiol and DMTs can be done, so as to remove the necessity of the subjective test.

The odor threshold for methanethiol is about 200 parts per trillion (ppt) or 200 ng per liter. Therefore, in light of the
In addition, methods to identify an improved soy protein product, wherein said improvement is a reduction in offensive odors, comprising selecting a soy plant which produces seed having low production of methanethiol and/or dimethyl trisulfide. Identification can be by any means, such as by molecular biology techniques, immunological techniques or other chemical analysis.

For example, methanethiol and/or DMITS levels can be reduced over typical levels by any of the following:

a. using bacterial cultures such as the thiobiocilli novellus (contains the methanethiol oxidase enzyme) or hyphomicrobia, or a purified enzyme (e.g., methanethiol oxidase) that can remove methanethiol.

b. using natural extracts e.g., raspberry leaf extracts

c. using reducing substances and chelating agents (e.g., tocopherols, ascorbic acid, sodium ascorbate, sulfites, etc., and EDTA and citric acid.

d. using thiol binding agents either synthetic or natural extracts (e.g., rosemarial from rosemary and various compounds from green tea.

e. using polyphenolic compounds such as gallates, tannic acid, catechins, etc.

Moreover, methods to produce an improved soy protein product, wherein said improvement is a reduction in offensive odors, comprising genetically modifying a soy plant to produce seed having low production of methanethiol and/or dimethyl trisulfide provided.

Also provided are methods to produce an improved soy product, wherein said improvement is a reduction in offensive odors, comprising chemically treating a soy protein product so as to reduce methanethiol and/or dimethyl trisulfide concentrations in the soy product provided.

A soy protein product, wherein said improvement is a reduction in offensive odors, comprising mechanically treating a soy protein product so as to reduce methanethiol and/or dimethyl trisulfide concentrations in the soy protein provided.

Also provided are soy plants cultivated or genetically modified so as to produce lowered methanethiol and/or dimethyl trisulfide concentrations are provided, as are seeds and leaves having lowered methanethiol and/or dimethyl trisulfide concentrations.

The present invention also provides soybean products comprising soybeans and deodorant selected from the group consisting of: methanethiol-deodorant and dimethyl trisulfide-deodorant.

Also provided are odor-reduced soybean products wherein said deodorant comprises a phenolic compound, or a salt of said phenolic compound.

Salts can include metal ions, such as sodium, calcium, potassium, barium, ammonium and the like, or pharmaceutically-acceptable salts such as typical inorganic acids used to form salts, including hydrochloric, hydrobromic, hydroiodic, nitric, sulfuric, phosphoric, hypophosphoric, and the like. Salts derived from organic acids, such as aliphatic mono and dicarboxylic acids, phenyl substituted alkanoic acids, hydroxyalkanoic and hydroxyalkandioic acids, aromatic acids, aliphatic and aromatic sulfonic acids, may also be used. Such pharmaceutically acceptable salts thus include acetate, phenylacetaet, trifluoroacetate, acrylate, ascorbate, benzoate, chlorobenzoate, dinitrobenzoate, hydroxybenzoate, methoxybenzoate, methylbenzoate, o-acetoxybenzoate, naphthalene-2-benzoate, bromide, isobutyrate, phenylbutyrate, beta-hydroxybutyrate, butyrate-1,4-dioate, hexyne-1,4-dioate, caprate, caprylate, chloride, cinnamate,
citrate, formate, fumarate, glycollate, heptanoate, hippurate, lactate, malate, maleate, hydroxymalate, malonate, mandelate, mesylate, nicotinate, isonicotinate, nitrate, oxalate, phthalate, terphthalate, phosphate, monohydrogenphosphate, dihydrogenphosphate, metaphosphate, pyrophosphate, propionate, phosphate, phenylpropionate, salicylate, sebacate, succinate, suberate, sulfate, bisulfate, pyrosulfate, sulfite, bisulfite, sulfonate, benzenesulfonate, p-bromophenylsulfonate, chlorobenzenesulfonate, ethanesulfonate, 2-hydroxyethanesulfonate, methanesulfonate, naphthalene-1-sulfonate, naphthalene-2-sulfonate, p-toluenesulfonate, xylene sulfonate, tartarate, and the like. A preferred salt is the hydrochloride salt.

The pharmaceutically acceptable acid addition salts are typically formed by reacting a compound with an equimolar or excess amount of acid. The reactants are generally combined in a mutual solvent such as diethyl ether or benzene. The salt normally precipitates out of solution within about one hour to 10 days and can be isolated by filtration or the solvent can be stripped off by conventional means.

Bases commonly used for formation of salts include ammonium hydroxide and alkali and alkaline earth metal hydroxides, carbonates, as well as aliphatic and primary, secondary and tertiary amines, aliphatic diamines. Bases especially useful in the preparation of addition salts include ammonium hydroxide, potassium carbonate, methylamine, diethylamine, ethylene diamine and cyclohexylamine.

The pharmaceutically acceptable salts and solvates generally have enhanced solubility characteristics compared to the compound from which they are derived, and thus are often more amenable to formulation as liquids or emulsions.

Also provided are odor-reduced soybean products wherein a phenolic compound is an acid of a trihydroxyphenolic compound.

Also provided are odor-reduced soybean products wherein said trihydroxyphenolic compound is selected from the group consisting of the calcium salt of gallic acid, potassium salt of gallic acid, the sodium salt of gallic acid, and (−)-epigallocatechin.

Also provided are odor-reduced soybean products wherein said deodorant is selected from the group consisting of catechol, 4-methylcatechol, 5-methylcatechol, resorcinol, 2-methylresorcinol, 5-methylresorcinol, hydroquinone, biphenylidol, 4′,4′-biphenylidol and 3′,4′-biphenylidol, catechin, (−)-catechin, (−)-epicatechin, (−)-epigallocatechin, (−)-epigallocatechin gallate, catechol derivatives, dopa, dopamine, chlorogenic acid, caffeic acid, paracoumaric acid, and tyrosine.

The present invention involves any means for reducing the levels of any of the now-identified odorous compounds, including any means developed in the future. With regard to the odor-reducing compounds in the examples and specifically pointed out in the detailed description, the following are guidelines for amounts of odor-reducer and soy products:

100 ppm odor-reducing compound in soy milk and a 7% SPI solution works quite well. On a dry weight basis, for SPI, this is the same as 100 ppm (0.01%) divided by 0.07=1429 ppm. However, variations thereon are within the skill of the art. Indeed, 1 to 10,000 ppm of odor-reducing compound would work well in a 7% solution, and it is easily recognizable that the more soy present in a solution or other formulation, addition of more odor-reducing compound would be preferred. Therefore, the following ppm of odor-reducing compounds would be acceptable: 1 to 100, 50 to 150, 100 to 200, 150 to 250, 200 to 300, 250 to 350, 300 to 400, 350 to 450, 400 to 500, 450 to 550, 500 to 600, 550 to 650, 600 to 700, 650 to 750, 700 to 800, 750 to 850, 800 to 900, 850 to 950, 900 to 1000, 1000 to 2000, 2000 to 3000, 3000 to 4000, 4000 to 5000, 5000 to 6000, 6000 to 7000, 7000 to 8000, 8000 to 9000, 9000 to 10000. The upper and lower limits are not fixed at 1 and 10,000; they are determined by the overall constitution of the formula, and the amount of desired methanethiol- and dimethyl trisulfide-associated odors.

For the soy aspect of the formulation, the range of percent soy can be 0.0001 to 100%. The soy can therefore be any of the following percent in the formulation: 1 to 90%, 5 to 80%, 5 to 70%, 5 to 60%, 5 to 50%, 5 to 40%, 5 to 30% etc. Most formulations on the market are limited in the amount of soy included because of the foul odor. Therefore, the formulations that will be useful under the present invention are likely to contain more soy than the amounts previously used. Preferred are formulations which contain 5 to 25% soy.

Also provided are methods to make a soybean products with reduced offensive odor, comprising admixing a compound of the present invention during a soybean processing step such that the soybean product has reduced offensive odor.

EXAMPLES

The following are the sources for the materials used in the examples:

Protein Products

SPI samples were designated as Pro Fam 970 (from the Archer Daniels Midland Co., Decatur, Ill.) and Supro 500E (from Protein Technologies International, St. Louis, Mo.). Whole soybeans (Burlison variety) were obtained from the Purdue University USDA-ARS soybean breeding and genetics program (West Lafayette, Ind.).

Chemicals

Butyric acid, hexanal, pentanal, 2-heptanone, methanethiol, acetaldehyde, dimethyl disulfide, dimethyl trisulfide, 2,3-butanediol, 2,3-pentadione, benzaldehyde, acetaldehyde, trans, trans-2,4-nonadienal, and trans, trans-2,4-decadienal were obtained from Sigma Chemical Co. (St. Louis Mo.). Lancaster Synthesis Inc. (Windham N.H.) provided 2-pentyl pyridine. Bedoukin Research, Inc. (Danbury, Conn.) donated 2-pentyl furan and 1-octen-3-one was synthesized by the method of Corey and Schmidt (1979). Deuterium-labeled dimethyl trisulfide was prepared by the methods of Milligan et al (1963) using iodomethane-d₃ (Isotec Inc., Miamisburg, Okla.) in place of the unlabeled iodomethane.

Example 1

Compounds Responsible for the “Beany” Odor of Soy Protein Isolates (SPI) and Soy Protein Concentrates (SPC)

In order to conclusively evaluate the sensory impact of each volatiles compound in 30 the head-space above aqueous solution of SPI and SPC, our research group used four different techniques, 1) vacuum distillation with collection of volatiles on an absorbent, 2) vacuum distillation with collection of volatiles with a solvent, 3) vacuum distillation with headspace analyses, and 4) static headspace analyses. Details of the methodology, odor descriptions and mean intensities of the volatiles concentrated by the first two methods are provided by Boatright and Lei (1999a). Major odorants were identified (Table 1) by correlating GC and GC/mass spectrometry (MS) results on two separate stationary phases with retention times, mass spectra, odor descrip-
In order to quantify DMTS in the aqueous SPI, deuterium-labeled (d₆)-DMTS was synthesized (Milligan et al., 1963) and incorporated as an internal standard into the slurry just prior to distillation. The DMTS content of the Profan 970 SPI was 60.14 ppb (s.e. 2.18) and 45.54 ppb (s.e. 3.38) in the Supro 500E. With an odor threshold value in water of 0.01 ppb (Whitfield and Last, 1991), this corresponds to odor values of 6,014 and 4,554, respectively. This is the highest reported odor value of any compound found in SPI.

To eliminate the possibility that these sulfur-containing odors could somehow be formed in GC injector, we installed a cool, on-column injector on our Hewlett Packard GCO/MS system. Injections were made with a 12.5 cm needle directly onto the column. The injection port and oven were maintained at 350°C during the injection with cryofocusing. Injecting the concentrated headspace volatiles directly onto the column, provided similar olfactory results as using the higher injection temperature. Injecting solvent recovered volatiles containing an internal standard of d₆-DMTS produced very similar ratios of m/z 132 (d₆-DMTS) to 126 (DMTS) using the cool, on-column method (1:1.79, respectively) compared to using the typical solvent injection port (1:1.76) with a temperature of 210°C. These additional analyses involving headspace sampling, deuterium-labeled internal standards and cool, on-column injections are a component Boatright and Lei (In Press).

Example 2

Minimizing the Occurrence of Methanethiol and DMTS using Raspberry Leaf Extracts

Yasuda and Ui (1992) reported that aqueous ethanolic extracts of raspberry (Rubus idaeus) leaves were effective deodorizers of methanethiol. The active components of the raspberry leaf extract or the deodorizing mechanism were not reported but believed to involve polyphenols such as ellagic acid.

The static headspace analysis of SPI using GCO/MS was repeated with a 7% SPI solution (control) and a 7% SPI solution with 2.5 mLs of the concentrated raspberry leaf extract added per 500 mLs of SPI solution. Offflavorometry results are presented in Table 4. Levels of methanethiol and DMTS were both significantly reduced. While the "beany" odor of these SPI solutions were reduced with this raspberry leaf extracts, the extracts contributed a bitter taste.

Treatment with the oxidized and "debittered" raspberry leaf extract provided a significant decrease in headspace methanethiol as measured by GCO/MS (Table 5). The SPI used in these experiments was a different code date of Supro 500E from PFI. It varied somewhat from the previous samples examined in that its aqueous solution contained less headspace DMTS and the raspberry leaf additive appeared to have no effect on the level of DMTS.

SPI samples prepared in the same manner (using the same SPI) as those represented in Table 5 were submitted to sensory analyses to evaluate the intensity of "beany" odor. A rating approach of a difference test (Meilgaard et al., 1991) was conducted with four replications to determine the degree of difference in "beany" odor among the control and treated SPI samples. Eight sensory panelists were chosen and trained on the basis of their ability to identify the "beany" odor. Coded samples were presented to panelists in a random order and the panelists were asked to rate the "beany" odors. On a 10 point scale (10=strong, 0=weak) the control was rated a 5.87 and the sample treated with the raspberry leaf extract was rated a 3.23 with a standard error 0.43. The
means values, standard errors and the level of significance of
the responses given by the sensory panelists were deter-
mined by an analysis of variance. A mean difference of 2.64
existed between the control and treated samples (P<0.01).
Cost of Materials for Raspberry Leaf Extract Treatment
Raspberry leaves cost $10 per pound retail (wholesale
would probably be about half this). 120 grams of leaves
($2.64 at $10 per pound) produces about 440 mLs of
infusion. Fifty mLs of this tincture ($0.30) is concentrated
to 30 mLs and typically 1.5 mLs is used to treat 100 mLs of SPI
solution or other soy protein product. Thus (1.5 30=50=0.30)
200 mLs per 150 g per liter using a starting
cost of $10 per pound of raspberry leaves. This should be
an economical treatment considering that a liter of soy milk
costs about $2.

Example 3

Minimizing the Occurrence of Methanethiol and
DMTS using Calcium Gallate

The ellagittannins typically found in raspberry leaf
extracts are primarily composed of glucose esters of gallic
acid (G) and gallic acid derivatives (FIG. 2). In general,
these compounds are designated tri-hydroxy benzoic acids,
in one example, 3,4,5-tri-hydroxybenzoic acid. An investiga-
tion of the deodorizing activity of gallic acid, salts of
gallic acid and methyl gallate against methanethiol revealed
that the salts of sodium, potassium and calcium were very
effective. The ability of these salts of gallic acid to remove
methanethiol was compared with (-)-epigallocatechin
gallate, the raspberry leaf extract and the methyl ester of
gallic acid by HPLC at pH 8 (FIG. 3). (-)-Epigallocatechin
gallate, a constituent of Green tea, is the best documented
food grade material at removing methanethiol (Yasuda and
Arakawa, 1995). The calcium salt of gallic acid was a more
effective remover of methanethiol than (-)-epigallocatechin.
The potassium and sodium salts of gallic acid were similar to
(-)-epigallocatechin. The results from the raspberry leaf
eXtract demonstrate why it took several hours to work on soy
protein. The methyl ester of gallic acid was the least effec-
tive.

Analysis of soy milk headspace volatiles by gas
chromatography/olfactometry/mass spectrometry demon-
strates that the addition of 100 ppm (parts per million) of
calcium gallate at the beginning of the soy milk preparation
process greatly reduced the level of both methanethiol and
dimethyl trisulfide (Table 6). This treatment corresponded to
a much improved overall odor of this soy milk as compared to
the control.

Cost of Materials for Gallic Acid Treatment

Gallic acid is readily available from Sigma Chemical
Company and cost ca. $90 per 500 g (±98% pure). Pur-
chasing in bulk would certainly be much less expensive.
Gallic acid requires no further processing and does not need
the addition of gums. Our treatments incorporated 0.01
grams gallic acid per 100 mLs of soy protein solution (100
ppm). At this level the cost of gallic acid would add less than
$0.02 per liter of soy protein solution. [$90 x (0.1 g/500 g)]
Note: (-)-epigallocatechin gallate cost ca. $25 per 100 mg
(80% pure)

Example 4

Method of Monitoring the Effectiveness of Various
Chemicals at Deodorizing Methanethiol

HPLC separations were accomplished on a Hewlett Pack-
ard (Wilmington, Del.) Series 1100 HPLC System with

binary pumps, HP Chemstation controller and data
evaluation, a HP 1100 diode-array detector monitoring at
210, 280 and 325 nm, and a 20 µL injection loop. Separation
was accomplished on a Rainin Microsorb 5 µm C-18 column
(4.6x250 mm) with a 5 µm. C-18 guard column (4.6x15
mm) (Ridgefield, N.J.). The flow rate was 1.0 mL per min.
Analyses of the gallates employed a solvent gradient of 0%
by volume methanol:phosphoric acid (99:1) and 100%
water:phosphoric acid (99:1) at the start to 10%
methanol:phosphoric acid (99:1) by 40 min. Analyses of
(-)-epigallocatechin gallate employed a solvent gradient
of 0% by volume methanol:phosphoric acid (99:1) and
100% water:phosphoric acid (99:1) at the start to 10%

methanol:phosphoric acid (99:1) by 40 min then to 20%
water:phosphoric acid (99:1) by 50 min. and held until
60 min. The gallates or (-)-epigallocatechin gallate were
added to water at 0.1 g per 50 mLs and brought to pH 8 using
the appropriate base. 250 µL of these solutions were mixed
with 500 µL of nanopure water and 250 µL of ca. 900 ppm
methanethiol. These solutions were stirred in an amber vial
at 24° C. for the indicated time and samples were removed
from the vial through a septum for HPLC analyses.

Example 5

Methods for Preparing Raspberry Leaf Extracts

For the purpose of evaluating raspberry leafs for deodor-
izing activity against the “beany” odor of soy protein
products, cut and sifted red raspberry leaves (Rubus idaeus)
were extracted with 44% ethanol (aqueous) at a ratio of 1
part leaves to 8 parts solvent (i.e., 120 grams raspberry leaves
and 960 mLs of 44% ethanol). This mixture was allowed
to sit with daily stirring for 2-3 weeks. The liquid was then
recovered by filtration through Whatman #4 filter paper.
Typically, about 440 mLs of tincture was recovered Ten mLs
of the raspberry leaf tincture was concentrated to 5 mLs on
a rotary evaporator to remove most of the alcohol and
volatile compounds from the tincture.

To remove the majority of the bitter component, raspberry
leaf tinctures (44% ethanol) were passed through a reverse
phase column (octadecyl-functionalized silica gel) (Sigma-
Aldrich Chemical Co., St. Louis, Mo.). The reverse phase
packing was conditioned with 44% aqueous ethanol and 50
Mls of raspberry leaf tincture was passed through 10 grams
of packing (dry weight). The reverse-phase packing was
regenerated by passing 10 bcd volumes of 100 percent
ethanol between runs. This regeneration and reuse of the
reverse phase packing appears to be an indefinite process.
The polyphenolic compound were then oxidized to improve
their reaction capabilities with methanethiol by placing the
ethanolic solution in the window for several days. At this
point the extract possessed a mild “green tea” odor. To
deodorize the extract, the ethanol, volatile compounds and
some of the water was removed on a rotary evaporator by
reducing 50 Mls of the 44% ethanol solution to about 15
Mls. The concentrate was placed in a separate container.
The evaporation flask was then rinse with 15 mLs of
denonized water and combined with the concentrate (total of
30 Mls). This deodorized material was frozen (−16° C.) for
future use.

To date the most effective combination of treatments to
improve the odor (and taste) of SPI solutions include oxidi-
ing the raspberry leaves extracts by placing the 44% EtOH
solutions (after reverse-phase purification) in the window for
several days. Next, this material and 0.1% iota carrageenan
were added to 45° C. water followed by cooling to 18° C.
prior to adding SPI. Polysaccharides such as iota carrag-


Example 6

Methods for Preparing Soy Milk

Burston variety soybeans were obtained from the Purdue University USDA-ARS soybean breeding and genetics program (West Lafayette, Ind.). Whole soybeans were soaked in deionized water for 10 hours, drained and rinsed several times. The hydrated soybeans were combined with deionized water (1 parts soybeans to 10 parts water). Gallic acid was dissolved in deionized water (0.2 grams per 100 mLs) and brought to pH 7.5 with the addition of 0.15 M Ca(OH)₂. The gallic acid pre-mix was prepared fresh every day. Additions of gallic acid solutions replaced an equal amount of the processing water to achieve an overall concentration of 100 ppm. The soybeans/water mixture was then ground in a Waring blender on medium speed for one min. The resulting slurry was immediately transferred into a glass flask which was placed in a boiling water bath. The soybean slurry was stirred and brought to 85°C within 8 min. where it was held for 15 min. The soymilk was then cooled to 40°C in an ice bath, filtered through cheesecloth, bottled and refrigerated (4°C). All evaluations took place within three days.

Example 7

Methods for Quantifying DMTS and Methanethiol in Soy Products

The procedure for concentrating volatiles was repeated with the incorporation of d₅-dimethyl trisulfide into the SPI slurry prior to distillation. Labeled-DMTS was added at a level corresponding to 60 parts per billion (ppb) of the SPI (dry basis). The volatile compounds were extracted from the aqueous distillate (7 mL) twice with 2 mL of SpectraSolv® chloroform (Fisher Scientific, Pittsburgh, Pa.). The combined chloroform phases were dried over anhydrous Na₂SO₄ and concentrated to 100 mL under a flow of dry nitrogen. Samples were stored in a freezer at −15°C.

Methanethiol in soy products can be accomplished in a similar fashion as that described for DMTS except deuterium labeled methanethiol (e.g., d₅-methanethiol) is used instead of d₅-dimethyl. Methanethiol can also be quantified by the addition of ethanethiol as an internal standard.

### TABLE 1-continued

<table>
<thead>
<tr>
<th>Identified Odor Compounds from the Absorbent and Solvent Recovered Volatiles with Corresponding Kovats’ Indices on EC-Wax and DB</th>
<th>DB-225</th>
<th>Kovats’ Indices</th>
<th>Kovats’ Indices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Odor</td>
<td>Description</td>
<td>Compound</td>
<td>found</td>
</tr>
<tr>
<td>Butter</td>
<td>2,3-butanedione</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oxidized/nutty</td>
<td>pentenal</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Buttery</td>
<td>2,3-pentanedione</td>
<td>1003</td>
<td>991</td>
</tr>
<tr>
<td>Sulfurous</td>
<td>dimethyl disulfide</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oxidized/nutty</td>
<td>hexenal</td>
<td>1040</td>
<td>1045</td>
</tr>
<tr>
<td>Flowery</td>
<td>2-hepanone</td>
<td>3146</td>
<td>3143</td>
</tr>
<tr>
<td>Grassy</td>
<td>2-pentyl furan</td>
<td>3146</td>
<td>3140</td>
</tr>
</tbody>
</table>

* Kovats’ indices calculated from the chloroform extract of the distillate, N/A = not available
TABLE 5  Effect of Deodorized Raspberry Leaf Extract on the Lowest Static Headspace Volume from SPI Volatiles Required to Perceive Odorants.

<table>
<thead>
<tr>
<th>Compound</th>
<th>Volume from Control SPI Solution (mLs)</th>
<th>Volume from SPI Treated with Raspberry Leaf Extract (mLs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Methanethiol</td>
<td>5</td>
<td>20</td>
</tr>
<tr>
<td>Hexanal</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>2-Pentyl Furan</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>Dimethyl Trisulfide</td>
<td>25</td>
<td>25</td>
</tr>
</tbody>
</table>

*The lower the volume the more potent the odorant.

TABLE 6  Effect of Calcium Gallate on the Lowest Static Headspace Volume to Perceive Odorants from Soymilk. (The lower the volume the more potent the)

<table>
<thead>
<tr>
<th>Compound</th>
<th>Volume from Control Soymilk (mLs)</th>
<th>Volume from Soymilk Treated with 100 ppm Ca Gallate* (mLs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acetaldehyde</td>
<td>2.5</td>
<td>&gt;25</td>
</tr>
<tr>
<td>Methanethiol</td>
<td>2.5</td>
<td>&gt;25</td>
</tr>
<tr>
<td>Hexanal</td>
<td>1.25</td>
<td>&gt;25</td>
</tr>
<tr>
<td>2-Pentyl Furan</td>
<td>20</td>
<td>&gt;25</td>
</tr>
<tr>
<td>Dimethyl Trisulfide</td>
<td>5</td>
<td>&gt;25</td>
</tr>
</tbody>
</table>

*ppts per million

This is the first time that GC/MS has been used to identify the major odorants in aqueous solutions of SPI, SPC, and soy milk. It is also the first time that DMTS has been reported in SPI or SPC. This is the first time methanethiol has been identified in SPC, soy milk or in a soy protein isolate that has not been exposed to temperatures over 120°. It is also the first time: the relative importance of methanethiol and DMTS to the odor of SPI, SPC and soy milk have been documented. This is also the first time that a reduction in methanethiol and/or DMTS has been shown to contribute to a soy product with improved odor/flavor.

Although the present invention has been fully described herein, it is to be noted that various changes and modifications are apparent to those skilled in the art. Such changes and modifications are to be understood as included within the scope of the present invention as defined by the appended claims.

What is claimed is:

1. A method to produce a improved soy protein product, wherein said improvement is a reduction in offensive odors, comprising genetically modifying a soy plant to produce seed having low production of a compound selected from the group consisting of methanethiol, and dimethyl trisulfide.

2. A soybean product comprising soybeans and deodorant selected from the group consisting of: methanethiol-deodorant and dimethyl trisulfide-deodorant.

3. An odor-reduced soybean product of claim 2, wherein said deodorant comprises a phenolic compound, or a salt of said phenolic compound.

4. An odor-reduced soybean product of claim 3, wherein said phenolic compound is an acid of a trihydroxphenolic compound.

5. An odor-reduced soybean product of claim 4, wherein said trihydroxphenolic compound is selected from the group consisting of the calcium salt of gallic acid, potassium salt of gallic acid, the sodium salt of gallic acid, and (-)-epigallocatechin.

6. An odor-reduced soybean product of claim 2, wherein said deodorant is selected from the group consisting of catechol, 4-methylcatechol, 5-methylcatechol, resorcinol, 2-methyresorcinol, 5-methylresorcinol, hydroquinone; biphenylidol, 4,4'-biphenylidol and 3,4'-biphenylidol, catechin, (+)-catechin, (-)-epicatechin, (-)-epigallocatechin, (-)-epigallocatechin gallate, catechol derivatives, dopa, dopamine, chlorogenic acid, caffeic acid, paracoumaric acid, and tyrosine.

7. A method to make a soybean product with reduced offensive odor, comprising admixing a compound of claim 5 during a soybean processing step such that the soybean product has reduced offensive odor.

8. A soy protein product having reduced offensive odor, said soy protein product containing 1% to 100% less of the naturally occurring levels of methanethiol and 1% to 100% less of naturally-occurring dimethyl trisulfide.

9. The soy protein product of claim 8, wherein said soy protein product contains no methanethiol.

10. The soy protein product of claim 8, wherein said soy protein product contains no dimethyl trisulfide.

11. The soy protein product of claim 8, wherein said soy protein product contains no methanethiol and dimethyl trisulfide.

12. The soy protein product of claim 8, which comprises a component selected from the group consisting of so flour, soy bean, soy meal, soy paste, soy milk, soy protein isolate, soy protein concentrate, and hydrolyzed vegetable protein.

13. A food item comprising a soy protein product of claim 8.

14. The food item of claim 13, selected from the group consisting of a drink, a fast food item, a vegetarian dish, a meat item, an imitation seafood item, a structured meat product, an oil, a dairy item and an imitation cheese.

15. A soy protein product having reduced offensive odor, said soy protein product containing 10% to 90% less of the naturally occurring levels of methanethiol and 10% to 90% less of naturally-occurring dimethyl trisulfide.

16. A method of reducing offensive odors in a soy protein product comprising treating the soy protein product with an enzyme, a natural or synthetic extract, or a polyphenolic compound.

17. The method of reducing offensive odors in a soy protein product set forth in claim 16, wherein said enzyme is methanethiol oxidase.

18. The method of reducing offensive odors in a soy protein product set forth in claim 16, wherein said natural or synthetic extract is rosemnnol.

19. The method of reducing offensive odors in a soy protein product set forth in claim 16, wherein said polyphenolic compound comprises calcium gallate, sodium gallate or potassium gallate.

20. The method of reducing offensive odors in a soy protein product set forth in claim 16, wherein said polyphenolic compound is calcium gallate.

21. A soy protein product having reduced offensive odor, said soy protein product containing less than 0.1 ppm methanethiol and less than approximately 0.05 ppm naturally-occurring dimethyl trisulfide.

22. The soy protein product of claim 21, wherein said soy protein product contains less than 200 ppm methanethiol and less than 10 ppm naturally-occurring dimethyl trisulfide.

23. The soy protein product of claim 21, wherein said soy protein product contains less than 10 ppm methanethiol and less than 5 ppm naturally-occurring dimethyl trisulfide.

* * * * *