

**Functional properties and in vitro digestibility of almond (*Prunus dulcis* L.) protein isolate.**

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**Abstract:**

Almond protein isolate (API) solutions were less viscous than those of soy protein isolate (SPI). The foaming capacity of API at pH 5.0 and 6.46 was comparable to that of SPI at pH 4.42 and 5.0. At pH 8.2, SPI had better foam capacity and stability compared to that of API. API had better oil absorption capacity than that of SPI [3.56 and 2.93 g/g dry weight basis (dwb), respectively]. Emulsion activity index (EAI) of API was significantly higher than that of SPI. API was easily hydrolyzed by pepsin in vitro.