Our Present Knowledge of Plant Proteins

To the biological chemist few substances present so many features of interest as the proteins of plants. These lie at the very foundation of the nutrition not only of plants but of animals, and from them are derived a multitude of products directly connected with physiological processes. The study of the chemistry of plant proteins, although it early interested several of the leading chemists of their time, has received in the aggregate so little attention that to-day our knowledge of this subject is but slightly advanced beyond what may properly be called a beginning. How slow the progress has been may be shown by a brief review of the literature that is on record.

HISTORICAL

In 1746, Beccari announced his discovery of a peculiar substance which he obtained by washing wheat flour with water, that had all the properties which up to that time had been considered to be characteristic of animal life only. This substance, which we now know to be wheat gluten, appears to have been for more than fifty years the only form of vegetable protein that was known, for Beccari failed to obtain similar products from other seeds.

In 1805, Einhof discovered that a part of the gluten of wheat was soluble in alcohol, and he described the existence of similar proteins in rye and barley. Einhof

1 An address delivered before the American Chemical Society at New Haven, Conn., July 1, 1908.
Editor's Summary

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