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Proteins in Food Processing, Second Edition, reviews how proteins may be used to enhance the nutritional, textural and other qualities of food products. After two introductory chapters, the book discusses sources of proteins, examining the caseins, whey, muscle and soy

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proteins, and proteins from oil-producing plants, cereals and seaweed.

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Single-cell proteins are the dried cells of microorganism, which are used as protein supplement in human foods or animal feeds.

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Purified enzymes encapsulated in liquid surfactant membranes have been shown to retain their catalytic activity. In general, previous work on encapsulation has been confined to single enzymes. The sy...



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Proteins in Food Processing, Second Edition, reviews how proteins may be used to enhance the nutritional, textural and other qualities of food products. After two introductory chapters, the book discusses sources of proteins, examining the caseins, whey, muscle and soy proteins, and proteins from oil-producing plants, cereals and seaweed. Part Two illustrates the analysis and modification of proteins, with chapters on testing protein functionality, modeling protein behavior, extracting and purifying proteins and reducing their allergenicity. A final group of chapters delves into the functional value of proteins and how they are used as additives in foods. Completely revised and updated with new developments on all food protein analysis and applications, such as alternative proteins sources, proteins as emulsifiers, proteins in nanotechnology and egg proteins Reviews the wide range of protein sources available Examines ways of modifying protein sources Discusses the use of proteins to enhance the nutritional, textural and other qualities of food products

Ideal for planning, performing, and interpreting food protein analyses, especially as it relates to the effect of food processing on protei investigation results. Delineates basic research principles, practices, and anticipated outcomes in each of the illustrated protein assays.

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Traditionally a source of nutrition, proteins are also added to foods for their ability to form gels and stabilise emulsions, among other properties. The range of specialised protein ingredients used in foods is increasing. Handbook of food proteins provides an authoritative overview of the characteristics, functionalities and applications of different proteins of importance to the food industry in one convenient volume. The introductory chapter provides an overview of proteins and their uses in foods. The following chapters each focus on a particular protein ingredient or group of ingredients covering their origins, production, properties and applications. The proteins discussed are caseins, whey proteins, gelatin and other meat-derived protein ingredients, seafood proteins, egg proteins, soy proteins, pea and other legume proteins, mycoprotein, wheat gluten, canola and other oilseed proteins, algal proteins and potato protein. A chapter on texturised vegetable proteins completes the volume. Innovative products and potential methods for improving nutrition and diet using these proteins are described. With its distinguished editors and international team of expert contributors Handbook of food proteins is an invaluable reference tool for professionals using food protein ingredients for both food and other applications. An authoritative overview of the characteristics, functionalities and applications of

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different proteins of importance to the food industry Chapters each focus on a particular protein ingredient or group of ingredients Innovative products and potential methods for improving nutrition and diet using proteins is also described

The book is devoted to expanding current views on the phenomena of protein functionality in food systems. Protein functionalities in foods have been the object of extensive research over the last thirty to forty years and significant progress has been made in understanding the mechanism and factors influencing the functionality of proteins. The functionality of proteins is one of the fastest developing fields in the studies of protein utilization in foods. Currently, a broad spectrum of data related to protein functionality in food systems has been collected, however, much more needs to be known. In this volume, the most important functional properties of food proteins are presented: Protein solubility, water holding capacity and fat binding, emulsifying, foaming, and gelling properties as affected by protein source, environmental factors (pH, temperature, ionic strength) and protein concentration; Relationships between protein conformation, physicochemical properties, and functional properties; Protein functional properties as influenced by various food processing conditions, particularly heat treatment, dehydration, freezing and

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storage when frozen, extraction and other processes; Effects of protein modification on the enhancement of protein functionality; Utilization of various proteins in improving functional properties in food systems. Those aspects of protein functionality are presented which the author believes to be interesting and most important for protein utilization in food systems. The book is recommended to students and food scientists engaged in food protein research and food industry research, and development scientists. Table of Contents Introduction 1 References 5 Chapter 1 Solubility of Proteins. . . . . 6 1. 1 Introduction. . . . . 6 1. 1. 1 Factors Affecting Solubility of Proteins. . . . . . . . . . .

Updated monograph from a symposium held at the Annual Meeting of the American Association of Cereal Chemists in Toronto in Oct. 1986. Focus is on new methods of modifying proteins to improve functionality in foods. Aimed toward students (undergraduate and graduate) and professional food scientists,

Proteins: Sustainable Source, Processing and Applications addresses

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sustainable proteins, with emphasis on proteins of animal origin, plant-based and insect proteins, microalgal single cell proteins, extraction, production, stability and bioengineering of proteins, food applications (e.g. encapsulation, films and coatings), consumer behavior and sustainable consumption. Written in a scientific manner so as to meet the needs of chemists, food scientists, and technologists, new product developers, and academics, this book addresses the health effects and properties of proteins, highlights sustainable sources, sustainable processes and sustainable protein consumption, and analyzes the potentiality of already commercialized processes and products. Proteins: Sustainable Source, Processing and Applications is an integral resource that supports the current applications of proteins in the food industry as well as those that are under development. Supports the current applications of proteins in the food industry, along with those that are under development Connects the properties and health effects of proteins with sustainable sources, recovery procedures, stability and encapsulation Explores industrial applications that are affected by aforementioned aspects

Emerging Technologies for Food Processing presents a comprehensive review of innovations in food processing, stresses topics vital to the food industry today, and pinpoints the trends in future research and

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development. This volume contains 27 chapters and is divided into six parts covering topics such as the latest advances in non-thermal processing, alternative technologies and strategies for thermal processing, the latest developments in food refrigeration, and current topics in minimal processing of vegetables, fruits, juices and cook-chill ready meals and modified atmosphere packaging for minimally processed foods. \* Each chapter is written by international experts presenting thorough research results and critical reviews \* Includes a comprehensive list of recently published literature \* Covers topics such as high pressure, pulsed electric fields, recent developments in microwave heating, and vacuum cooling

Recommendations for one hundred stocks which have a history of beating the stock market average and have positive investment potential based on a variety of investment criteria.

The fifth edition of the Essential of Food Science text continues its approach of presenting the essential information of food chemistry, food technology, and food preparations while providing a single source of information for the non-major food science student. This latest edition includes new discussions of food quality and new presentations of information around biotechnology and genetically modified foods.

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Also new in this edition is a discussion of the Food Safety Modernization Act (FSMA), a comparison chart for Halal and Kosher foods and introductions to newly popular products like pea starch and the various plant-based meat analogues that are now available commercially and for household use. Each chapter ends with a glossary of terms, references, and a bibliography. The popular "Culinary Alert!" features are scattered throughout the text and provide suggestions for the reader to easily apply the information in the text to his or her cooking application. Appendices at the end of the book include a variety of current topics such as Processed Foods, Biotechnology, Genetically Modified Foods, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, and a Brief History of Foods Guides including USDA ChooseMyPlate.gov. V.A. Vaclavik, Ph. D., RD. has taught classes in nutrition, food science and management and culinary arts for over 25 years at the college level in Dallas, Texas. She is a graduate of Cornell University, human nutrition and food; Purdue University, restaurant, hotel, institution management; and Texas Woman's University, institution management and food science. Elizabeth Christian, Ph. D. has been an adjunct faculty member at Texas Woman's University for more than 25 years, teaching both face-to-face and online classes in the Nutrition and Food Science department. She obtained her B.S. and her PhD. In Food Science from Leeds

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University, England, and then worked as a research scientist at the Hannah Dairy Research Institute in Scotland for Five years before moving to the United States. Tad Campbell, MCN, RDN, LD is a clinical instructor at The University of Texas Southwestern Medical Center at Dallas, where he teaches Food Science and Technology as well as other nutrition courses in the Master of Clinical Nutrition - Coordinated Program. He holds a Bachelor of Business Administration degree from Baylor University as well as a Master of Clinical Nutrition from UT Southwestern where he studied Food Science under Dr. Vickie Vaclavik

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