1. Record Nr. UNINA9910162758803321

Titolo	Academic pathology
Pubbl/distr/stampa	Thousand Oaks, CA : , : Sage Publications, , [2014]- [Amsterdam?] : , : Elsevier
Descrizione fisica	1 online resource
Disciplina	571
Soggetti	Pathology Pathologic Processes Patologia Periodical Fulltext Internet Resources. Periodicals. Revistes electròniques.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Periodico
Note generali	Refereed/Peer-reviewed

2. Record Nr. UNINA9910437809003321

Titolo	Advanced Dairy Chemistry : Volume 1A: Proteins: Basic Aspects, 4th Edition / / edited by Paul L. H. McSweeney, Patrick F. Fox
Pubbl/distr/stampa	New York, NY : , : Springer US : , : Imprint : Springer, , 2013
ISBN	1-299-19721-3 1-4614-4714-3
Edizione	[4th ed. 2013.]
Descrizione fisica	1 online resource (557 p.)
Altri autori (Persone)	FoxP. F McSweeneyP. L. H
Disciplina	637
Soggetti	Food science Proteins Microbiology Food Science Protein Biochemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1. Origin and evolution of the major constituents of milk -- 2. Milk Proteins: Introduction and historical aspects -- 3. Quantitation of proteins in milk and milk products -- 4. Chemstry of Caseins -- 5. Higher order structures of the caseins: a paradox -- 6. Casein micelle structure, functions and interactions -- 7. b-Lactoglobulin -- 8. a-Lactalbumin -- 9. Immunoglobulins in mammary secretions -- 10. Lactoferrin -- 11. Minor proteins, Including Growth Factors -- 12. Indigenous enzymes of milk -- 13. Interspecies comparison of milk proteins -- 14. Genetics and Biosynthesis of milk proteins -- 15. Genetic polymorphism of milk proteins -- 16. Nutritional Quality of milk proteins -- Index.
Sommario/riassunto	The chemistry and physico-chemical properties of milk proteins is perhaps the largest and most rapidly evolving major area in dairy chemistry. Advanced Dairy Chemistry-1A; Proteins: Basic Aspects covers the fundamental chemistry of dairy proteins, the most commercially valuable constituents of milk. This fourth edition includes all chapters in the third edition on basic aspects of dairy

proteins which have been revised and expanded. The chapters on the chemistry of the caseins (Chapter 4), genetic polymorphism (Chapter 15) and nutritional aspects of milk proteins (Chapter 16) have been revised by new authors and new chapters have been included on the evolution of the mammary gland (Chapter 1) and on minor proteins and growth factors in milk (Chapter 11). This authoritative work describes current knowledge on the basic chemistry and physico-chemical aspects of milk proteins and will be very valuable to dairy scientists, chemists, and others working in dairy research or in the dairy industry.