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Altri autori (Persone)	PhillipsG. O WilliamsP. A
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4.8 Acknowledgment 4.9 References; 5 Gelatin; 5.1 Introduction; 5.2 Manufacturing gelatin; 5.3 Regulations, technical data and standard quality test methods; 5.4 Chemical composition and physical properties of collagens and gelatins; 5.5 Gelatin derivatives; 5.6 Applications of gelatin; 5.7 Acknowledgements; 5.8 References and sources of further information and advice; 6 Seafood proteins; 6.1 Introduction; 6.2 Chemistry of seafood proteins; 6.3 Seafood proteins as a component of the human diet; 6.4 Comparison of seafood proteins with vegetable and other animal proteins; 6.5 Functional properties of seafood proteins; 6.6 Factors affecting functional properties of seafood proteins; 6.7 Isolation and recovery of fish muscle proteins from whole fish and fish processing by-products; 6.8 Products derived from seafood proteins; 6.9 Environmental considerations for continuous sustainability of proteins from aquatic resources; 6.10 Regulatory aspects of seafood protein: allergies to seafood proteins; 6.11 References; 7 Egg proteins; 7.1 Introduction; 7.2 Egg white: chemical composition and structure; 7.3 Manufacture of egg white ingredients; 7.4 Functional properties of egg white; 7.5 Conclusion: egg white; 7.6 Egg yolk: chemical composition and structure; 7.7 Manufacture of egg yolk ingredients and egg yolk separation; 7.8 Functional properties of egg yolk; 7.9 Conclusion: egg yolk; 7.10 Regulatory status: egg proteins as food allergens; 7.11 References; 8 Soy proteins; 8.1 Introduction; 8.2 Soybean storage proteins: structure-function relationship of -conglycinin and glycinin; 8.3 Soy protein as a food ingredient; 8.4 Improving soy protein functionality; 8.5 Conclusion; 8.6 References; 9 Peas and other legume proteins; 9.1 Introduction

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## Sommario/riassunto

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 ingr

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Autore	Gravis, A.
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Pubbl/distr/stampa	Bruxelles, : Hayez, 1898
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