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ISBN	981-15-9441-4
Edizione	[1st ed. 2020.]
Descrizione fisica	1 online resource (XIV, 303 p. 147 illus., 15 illus. in color.)
Disciplina	664.907
Soggetti	Meat - Quality Fosforilació Proteïnes Carn Qualitat dels aliments Llibres electrònics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Section 1. Relationship Between Protein Phosphorylation and Meat Quality -- Chapter 1. Protein phosphorylation detection method -- Chapter 2. Protein phosphorylation affects meat color -- Chapter 3. Protein phosphorylation affects meat tenderness -- Chapter 4. Protein phosphorylation affects meat water holding capacity -- Section 2. Mechanism of the Effect of Protein Phosphorylation on Meat Quality -- Chapter 5. Mechanism of the effect of protein phosphorylation on postmortem glycolysis -- Chapter 6. Mechanism of protein phosphorylation affecting myofibril protein degradation -- Chapter 7. Influence mechanism of protein phosphorylation on calpain activity -- Chapter 8. Influence mechanism of protein phosphorylation on myoglobin -- Section 3. Improvement of Meat Quality by Regulating Protein Phosphorylation -- Chapter 9. Effects of temperature on protein phosphorylation -- Chapter 10. Effects of ionic strength on protein phosphorylation -- Chapter 11. Improvement of meat quality by novel technology.
Sommario/riassunto	The book focuses on the current research of the relation between

protein phosphorylation and meat quality, reviews the influence mechanism of protein phosphorylation on meat quality, and summarizes the improvement of meat quality by regulating protein phosphorylation. It could help to clarify some dilemmas and encourage further research in this field, aiming for effective application of protein phosphorylation in meat quality in the near future. The book is written for researchers and graduate students in the field of meat science, food chemistry and molecular biology etc.

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