

1. Record Nr.	UNINA9910479899803321
Titolo	Handbook of food proteins [[electronic resource] /] / edited by G.O. Phillips and P.A. Williams
Pubbl/distr/stampa	Cambridge, : Woodhead Pub., 2011
ISBN	1-61344-797-3 0-85709-363-0
Descrizione fisica	1 online resource (457 p.)
Collana	Woodhead Publishing series in food science, technology and nutrition, , 2042-8049 ; ; no. 222
Altri autori (Persone)	PhillipsG. O WilliamsP. A
Disciplina	613.282
Soggetti	Food - Protein content Proteins Electronic books.
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	Cover; Handbook of food proteins; Copyright; Contents; Contributor contact details; Woodhead Publishing Series in Food Science, Technology and Nutrition; Preface; 1 Introduction to food proteins; 1.1 Introduction; 1.2 Structure of protein; 1.3 Functional properties of proteins; 1.4 Scope of this book; 2 Caseins; 2.1 Introduction; 2.2 Manufacture of casein-based ingredients; 2.3 Structure and properties; 2.4 Uses and applications of casein-based ingredients; 2.5 Interactions with other ingredients; 2.6 Technical data and specifications; 2.7 Regulatory status; 2.8 References; 3 Whey proteins 3.1 Introduction3.2 Manufacture of whey protein ingredients; 3.3 Chemistry of the major whey proteins; 3.4 Technical data; 3.5 Uses and applications of whey protein ingredients; 3.6 Whey protein hydrolysates; 3.7 Regulatory status; 3.8 Future trends; 3.9 Sources of further information and advice; 3.10 Acknowledgements; 3.11 References; 4 Meat protein ingredients; 4.1 Introduction; 4.2 Sources of meat protein ingredients; 4.3 Lean tissue protein ingredients; 4.4 Connective tissue protein ingredients; 4.5 Hydrolysates and flavors; 4.6 Blood protein ingredients; 4.7 Future trends

4.8 Acknowledgment4.9 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 proteins6.6 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 white7.5 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

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

2. Record Nr.	UNINA9910827391503321
Autore	Hernando Matthew J.
Titolo	Faces like devils : the bald knobber vigilantes in the ozarks // Matthew J. Hernando ; jacket design, Mindy Basinger Hill ; interior design and composition, Bruce Leckie
Pubbl/distr/stampa	Columbia, Missouri : , : University of Missouri, , 2015 ©2015
ISBN	0-8262-7334-3
Descrizione fisica	1 online resource (328 p.)
Disciplina	364.10977809034
Soggetti	Vigilance committees - Missouri - 19th century History Ozark Mountains History 19th century Taney County (Mo.) History 19th century Missouri Missouri Taney County United States Ozark Mountains Region
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	Acknowledgments -- List of tables -- List of figures -- Introduction -- Southwest Missouri from settlement to Civil War -- Taney County from the Civil War to the Bald Knobbers -- The purging of Taney County -- Righteous devils : the Bald Knobbers in Christian and Douglas Counties -- The crackdown : southwest Missouri reacts to the Edens-Greene killings -- "A scene of ghastliness" : the tragic end of the Bald Knobbers in Christian County -- The death of Nat Kinney and a duel on the Fourth of July -- Conclusion -- Appendix A. Names of Bald Knobbers by County -- Appendix B. Names of Anti-Bald Knobbers in Taney County.
Sommario/riassunto	In the twenty-first century, the word vigilante usually conjures up images of cinematic heroes like Batman, Zorro, the Lone Ranger, or Clint Eastwood in just about any film he's ever been in. But in the nineteenth century, vigilantes roamed the country long before they ever made their way onto the silver screen. In Faces Like Devils, Matthew J.

Hernando closely examines one of the most famous of these vigilante groups--the Bald Knobbers. Hernando sifts through the folklore and myth surrounding the Bald Knobbers to produce an authentic history of the rise and fall of Missouri's most famous vigilantes. He details the differences between the modernizing Bald Knobbers of Taney County and the anti-progressive Bald Knobbers of Christian County, while also stressing the importance of Civil War-era violence with respect to the foundation of these vigilante groups. Despite being one of America's largest and most famous vigilante groups during the nineteenth century, the Bald Knobbers have not previously been examined in depth. Hernando's exhaustive research, which includes a plethora of state and federal court records, newspaper articles, and firsthand accounts, remedies that lack. This account of the Bald Knobbers is vital to anyone not wanting to miss out on a major part of Missouri's history.
