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Titolo	Soy protein and formulated meat products [[electronic resource] /] / Henk W. Hoogenkamp
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	The soy journey -- Soy protein essentials -- Soy protein paradigms and dynamics -- A long and winding road, a history of meat processing -- Lifestyle foods paradigms -- Downsizing super-sized food -- Genetically modified organisms (GMO) -- Functional non-meat protein properties -- Emulsified meats -- Meat patties -- Ingredients for whole muscle meats -- Breaded poultry foods -- Dry fermented sausage -- Liver sausage and pates -- Protein-enhanced fresh meat.
Sommario/riassunto	Soy-based foods represent a growing sector in today's food industry markets. They tend to be low in fat and high in protein and in overall nutritional quality. Soy protein offers a broad spectrum of functionality and is now a key component of many processed meat products.