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Properties of Soy Proteins -- References.

Sommario/riassunto

The book is devoted to expanding current views on protein functionality in food systems. A thorough account of functional properties of food proteins and their modification by protein source, environmental factors and processing conditions are provided. The author describes in detail the important relationship between protein confirmation, physico-chemical and functional properties. Special attention is given to the influence of protein functionality on food quality, food production and related economical aspects and to the use of various proteins for improving existing and designing new food products.
