

1. Record Nr.	UNINA9910820120003321
Titolo	Trypsin : structure, biosynthesis and functions // Kirk Weaver and Clayton Kelley, editors
Pubbl/distr/stampa	New York, : Nova Science Publishers, c2012
ISBN	1-61942-321-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (202 p.)
Collana	Protein biochemistry, synthesis, structure, and cellular functions Microbiology research advances
Altri autori (Persone)	WeaverKirk KelleyClayton
Disciplina	572/.7
Soggetti	Trypsin Trypsin inhibitors
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	<p>""TRYPSIN ""; ""TRYPSIN ""; ""Contents ""; ""Preface ""; ""Trypsin and its Implementations for Growth, Maturation, and Dietary Quality Assessment""; ""Introduction ""; ""Expressions of Trypsin Isozymes ""; ""Association with Consumption and Growth ""; ""Association with T/C Ratio, Plasma Insulin, and Free Amino Acids""; ""Digestion Ability Study ""; ""Characterization of Trypsin Isozymes ""; ""Food Utilization Efficiency and Growth Studies ""; ""Trypsin and Hormone Secretions ""; ""Trypsin, Chymotrypsin, and T/C Ratio ""; ""Trypsin, T/C Ratio, and Free Amino Acids ""</p> <p>""Oocyte Maturation Studies """"Proteomic Study ""; ""Trypsin-Like Specific Activity and Free Amino Acids ""; ""Trypsin-Like Specific Activity, T/C Ratio, and Protein Turnover Rate""; ""Dietary Quality Assessment ""; ""In Vitro Digestibility of Dietary Protein ""; ""In Vitro Protein Digestibility and Protein Quality ""; ""In Vitro Protein Digestibility and Standardized by Trypsin Activity ""; ""In Vitro Digestibility Study for Plankton Quality ""; ""Relationships of Different Biological Parameters ""; ""Trypsin, Chymotrypsin, T/C Ratio, and Growth""; ""Protein Mobilization during Maturation""</p> <p>""Future Research """"Conclusion ""; ""References ""; ""Trypsins from Submammalian Vertebrates with Special Emphasis on Fish ""; ""Abstract ""; ""Introduction ""; ""Anguilla Japonica (Eel) ""; ""Asterina Pectinifera</p>

(Starfish)"; "Boops Boops (Bogue)"; "Coryphaenoides Pectoralis (Pectoral Rattail)"; "Ctenopharyngodon Idellus (Grass Carp)"; "Engraulis Encrasicolus (Anchovy)"; "Engraulis Japonicus (Japanese Anchovy)"; "Gadus Morhua (Cod)"; "Gadus ogac (Greenland Cod)"; "Lithognathus Mormyrus (Striped Seabream)"; "Mustelus Mustelus (Smooth Hound)"; "Oncorhynchus sp. (Pacific Salmon)"; "Oncorhynchus Keta (Chum Salmon)"; "Oncorhynchus Masou (Masu Salmon)"; "Oncorhynchus Tshawytscha (Chinook Salmon)"; "Oreochromis Niloticus x O.aureus (Hybrid Tilapia)"; "Pomatomus Saltatrix (Bluefish)"; "Protopterus Aethiopicus (African Lungfish)"; "Salmo Salar (Atlantic Salmon)"; "Sarda sarda (Atlantic Bonito)"; "Sardinops Sagax Caerulea (Monterey Sardine)"; "Thunnus Tonggo (Tongol Tuna)"; "Xenopus Laevis"; "Bufo Arenarum (Toad)"; "Bothrops Atrox (Snake)"; "Bothrops Jararaca (Snake)"; "Struthio Camelus (Ostrich)"; "Discussion"; "References"; "Functions/Applications of Trypsin in Food Processing and Food Science Research"; "Abstract"; "1. Introduction"; "2. Sources of Trypsin Preparation for Food Applications"; "3. The Applications of Trypsin to Improve Functional Properties of Food Proteins"; "3.1. Functional Properties of Food Ingredients/Components"; "3.2. Limited Hydrolysis of Food Proteins Using Trypsin for Functional Properties Improvement"; "4. Application of Trypsin for the Production of Food-Derived Bioactive Peptides"; "5. Enzymatic Modifications for Reducing Allergenicity of Food Proteins";
