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Introduction; 5.2 Structure of muscle proteins and endogenous proteases; 5.3 Muscle protein functionality; 5.4 Prepared muscle proteins as functional ingredients; 5.5 Future trends; 5.6 Sources of further information and advice; 5.7 References; Chapter 6. Soy proteins; 6.1 Introduction; 6.2 Soybean storage proteins: structure-function relationship of -conglycinin and glycinin
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10.2 Protein structure: sample characteristics and commercial proteins

Sommario/riassunto

Proteins are essential dietary components and have a significant effect on food quality. Edited by a leading expert in the field and with a distinguished international team of contributors Proteins in food processing reviews how proteins may be used to enhance the nutritional, textural and other qualities of food products.After two introductory chapters, the book discusses sources of proteins, examining the caseins, whey, muscle and soy proteins and proteins from oil-producing plants, cereals and seaweed. Part two illustrates the analysis and modification of proteins, with chapters on