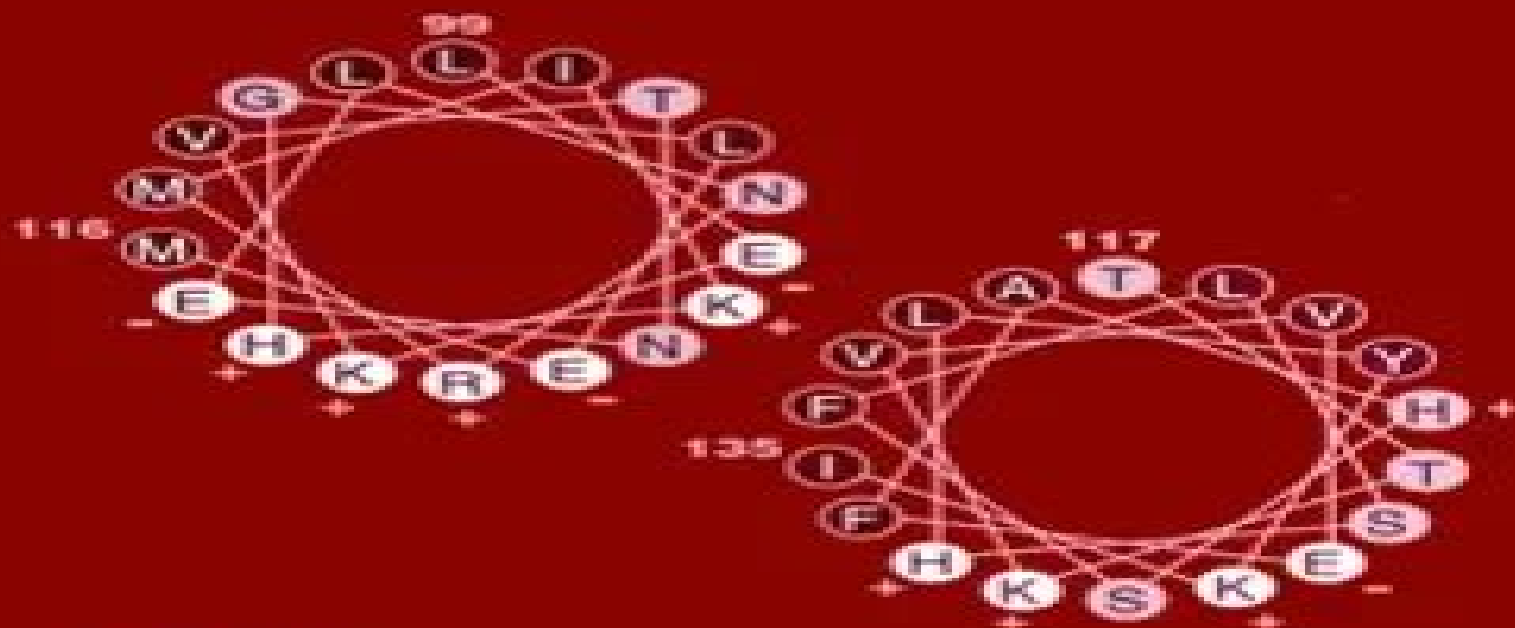


Macromolecular Interactions in Food Technology



EDITED BY
**Nicholas Parris, Akio Kato,
Lawrence K. Creamer, and John Pearce**

Macromolecular Interactions In Food Technology

S.E. Hill, David A. Ledward, J.R. Mitchell



Macromolecular Interactions In Food Technology:

Macromolecular Interactions in Food Technology, 1996 *Macromolecular Interactions in Food Technology* Nicholas Parris, 1996 Discusses structure property relationships of macromolecules in foods Reviews the identification of gelation and aggregation in food systems Addresses the interactions of biopolymers in emulsion systems Covers the uses of chemical and enzymatic modifications of food proteins Examines macromolecular interactions in film formation **Starch** Vladimir P. Yuryev, 2004 The history of starches and investigations of starch containing raw materials goes back many centuries ii steady progress in the understanding of processing and modification processes of starches awaits further elucidation Fortunately the cluster model of native starch granules is now generally accepted The remaining problems concerning physics and chemistry biochemistry and genetics and processing and modification of starches are dealt with annually at different conferences and symposiums by experts in various fields The numerous questions concerning structural organisation of starch granules their behaviour in different thermodynamic conditions temperature water content pressure during biosynthesis and in different solvents at processing of both starch and starch containing raw material deserve further study because they are not yet entirely understood With this purpose in mind scientists from different countries continue to discuss the problems of starch science *Biopolymers in Food Colloids: Thermodynamics and Molecular Interactions* Maria Germanovna Semenova, Eric Dickinson, 2010-01-13 The theme and contents of this book have assumed a new significance in the light of recent ideas on nanoscience and nanotechnology which are now beginning to influence developments in food research and food processing The fabrication of nanoscale structures for food use relies on an in depth understanding of thermodynamically driven interactions **Functional Properties of Food Macromolecules** S.E. Hill, David A. Ledward, J.R. Mitchell, 1998-08-31 This edition updates the substantial progress that has occurred since 1988 in many aspects of understanding measuring and utilizing functional macromolecules Food Formulation Shivani Pathania, Brijesh K. Tiwari, 2021-03-15 Reviews innovative processing techniques and recent developments in food formulation identification and utilization of functional ingredients Food Formulation Novel Ingredients and Processing Techniques is a comprehensive and up to date account of novel food ingredients and new processing techniques used in advanced commercial food formulations This unique volume will help students and industry professionals alike in understanding the current trends emerging technologies and their impact on the food formulation techniques Contributions from leading academic and industrial experts provide readers with informed and relevant insights on using the latest technologies and production processes for new product development and reformulations The text first describes the basis of a food formulation including smart protein and starch ingredients healthy ingredients such as salt and sugar replacers and interactions within the food components Emphasizing operational principles the book reviews state of the art 3D printing technology encapsulation and a range of emerging technologies including high pressure pulsed electric field ultrasound and supercritical fluid extraction The final

chapters discuss recent developments and trends in food formulation from foods that target allergies and intolerance to prebiotic and probiotic food formulation designed to improve gut health A much needed reference on novel sourcing of food ingredients processing technologies and application this book Explores new food ingredients as well as impact of processing on ingredient interactions Describes new techniques that improve the flavor and acceptability of functional food ingredients Reviews mathematical tools used for recipe formulation process control and consumer studies Includes regulations and legislations around tailor made food products Food Formulation Novel Ingredients and Processing Techniques is an invaluable resource for students educators researchers food technologists and professionals engineers and scientists across the food industry

Non-thermal Processing of Major Food Macromolecules Seid Reza Falsafi, Hadis Rostamabadi, Navin Kumar Rastogi, 2025-06-09 Non thermal Processing of Major Food Macromolecules provides comprehensive knowledge on state of the art approaches utilized to process foods and or modify their physicochemical structural along with the technofunctional attributes of food macromolecules i e protein starch lipids through novel non thermal processing techniques Sections explore the impact of non thermal processing on proteins starches and on lipids and present the challenges for the food application of non thermal processing treatments thus suggesting how to push the food application of these architectures forward around the world Edited by a team of experts in the field this book is a great resource for researchers and industry personnel working in the various fields of non thermal processing treatments particularly in the food areas Discusses the effects of non thermal processing on food macromolecules Includes the following techniques sonication high pressure processing ozonation PEF irradiation and cold plasma treatment Presents the regulatory considerations for implementation of non thermal processing Covers safety issues and health risks associated with the use of non thermal processing techniques Offers new information on how non thermal processing treatment of foods can affect consumer acceptance

The Chemistry of Food Additives and Preservatives Titus A. M. Msagati, 2012-09-12 Chemistry of Food Additives and Preservatives Food additives are chemicals or ingredients that are added to food during processing to improve quality flavour appearance or nutritional value or to prevent chemical or microbial spoilage The most common types of additives are preservatives colourants sweeteners flavourings emulsifiers thickeners and stabilisers Adding new ingredients to a food has an effect upon its chemistry and structure as well as its sensory characteristics Additives are usually characterised by where they come from for example whether they are natural or synthetic by their purpose such as improving shelf life and the risks associated with them such as their toxicity and any side effects upon the consumer Although in recent years the trend in consumer marketing has been to trumpet a lack of additives and preservatives with artificial ingredients commonly seen in a negative light there nevertheless remains a wide variety of additives and preservatives that are crucial both to producers and consumers without which the quality of the food would suffer Chemistry of Food Additives and Preservatives is an up to date reference guide to the wide range of different types of additives used in

the food industry today It looks at the processes involved in adding preservatives and additives to foods and the mechanisms and methods used The book provides full details about the chemistry of each major class of food additive showing the reader not just what kind of additives are used and what their functions are but also how they work and how they may have multiple functionalities This book also covers numerous new additives currently being introduced how the quality of these is ascertained and how consumer safety is ensured Chemistry of Food Additives and Preservatives is an ideal reference for food chemists food safety specialists and agencies food processors who are working with additives and preservatives and food regulators and policy makers Written in an accessible style and covering a broad range of food additives and preservatives the book offers an in depth analysis of the chemical interactions of food additives and preservatives with the natural composition of the foods to which they are added It is a unique and ground breaking treatment of a topic vital to both the food industry and the researcher

Food Polysaccharides and Their Applications Alistair M. Stephen, Glyn O. Phillips, 2016-04-19 Comprehensive in scope Food Polysaccharides and Their Applications Second Edition explains the production aspects and the chemical and physical properties of the main classes of polysaccharides consumed as food highlighting their nutritional value and their technological characteristics Chapters in this new edition detail the source

Thermodynamics of Phase Equilibria in Food Engineering Camila Gambini Pereira, 2018-10-17 Thermodynamics of Phase Equilibria in Food Engineering is the definitive book on thermodynamics of equilibrium applied to food engineering Food is a complex matrix consisting of different groups of compounds divided into macronutrients lipids carbohydrates and proteins and micronutrients vitamins minerals and phytochemicals The quality characteristics of food products associated with the sensorial physical and microbiological attributes are directly related to the thermodynamic properties of specific compounds and complexes that are formed during processing or by the action of diverse interventions such as the environment biochemical reactions and others In addition in obtaining bioactive substances using separation processes the knowledge of phase equilibria of food systems is essential to provide an efficient separation with a low cost in the process and high selectivity in the recovery of the desired component This book combines theory and application of phase equilibria data of systems containing food compounds to help food engineers and researchers to solve complex problems found in food processing It provides support to researchers from academia and industry to better understand the behavior of food materials in the face of processing effects and to develop ways to improve the quality of the food products Presents the fundamentals of phase equilibria in the food industry Describes both classic and advanced models including cubic equations of state and activity coefficient Encompasses distillation solid liquid extraction liquid liquid extraction adsorption crystallization and supercritical fluid extraction Explores equilibrium in advanced systems including colloidal electrolyte and protein systems

Advanced Dairy Chemistry: Volume 1: Proteins, Parts A&B Patrick F. Fox, Paul L. H. McSweeney, 2013-09-24 Advanced Dairy Chemistry I Proteins is the first volume of the third edition of the series on advanced

topics in Dairy Chemistry which started in 1982 with the publication of Developments in Dairy Chemistry This series of volume is intended to be a coordinated and authoritative treatise on Dairy Chemistry In the decade since the second edition of this volume was published 1992 there have been considerable advances in the study of milk proteins which are reflected in changes to this book All topics included in the second edition are retained in the current edition which has been updated and considerably expanded from 18 to 29 chapters Owing to its size the book is divided into two parts Part A Chapters 1 11 describes the more basic aspects of milk proteins while Part B Chapters 12 29 reviews the more applied aspects Chapter 1 a new chapter presents an overview of the milk protein system especially from an historical viewpoint Chapters 2 5 7 9 15 and 16 are revisions of chapters in the second edition and cover analytical aspects chemical and physicochemical properties biosynthesis and genetic polymorphism of the principal milk proteins Non bovine caseins are reviewed in Chapter 6

Gums and Stabilisers for the Food Industry 14 Peter A. Williams, Glyn O. Phillips, 2008 Gums and Stabilisers for the Food Industry present the latest research from leading experts in the field including biochemical characterization the use of antibodies immunostaining and enzyme hydrolysis chemical and physicochemical characterization including rheological investigation and AFM studies engineering food microstructure including exploiting association and phase separation in mixed polymer systems and interaction with particles the role of biopolymers in the formation of emulsions and foams influence of hydrocolloids on organoleptic properties the application of hydrocolloids in foods and beverages health aspects

Handbook of Food Enzymology John R. Whitaker, Alphons G. J. Voragen, Dominic W.S. Wong, 2002-12-05 Discussing methods of enzyme purification characterization isolation and identification this book details the chemistry behavior and physicochemical properties of enzymes to control enhance or inhibit enzymatic activity for improved taste texture shelf life nutritional value and process tolerance of foods and food products The book covers

Plant Nitrogen Peter J. Lea, Jean-Francois Morot-Gaudry, 2013-03-09 Jointly published with INRA Paris This book covers all aspects of the transfer of nitrogen from the soil and air to a final resting place in the seed protein of a crop plant It describes the physiological and molecular mechanisms of ammonium and nitrate transport and assimilation including symbiotic nitrogen fixation by the Rhizobiaceae Amino acid metabolism and nitrogen traffic during plant growth and development and details of protein biosynthesis in the seeds are also extensively covered Finally the effects of the application of nitrogen fertilisers on plant growth crop yield and the environment are discussed Written by international experts in their field Plant Nitrogen is essential reading for all plant biochemists biotechnologists molecular biologists and physiologists as well as plant breeders agricultural engineers agronomists and phytochemists

Seafood Enzymes Norman F. Haard, Benjamin K. Simpson, 2000-02-25 Reviews specific enzymes and enzyme groups studied in recent years delves into the relationship between enzymes and seafood quality covers the application of enzymes as seafood processing aids and focuses on the recovery of useful enzymes as by products from seafood waste Details the control of enzyme activity in seafood products

Proteins in Food Processing Rickey Y. Yada, 2017-11-13 *Proteins in Food Processing* Second Edition 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 testing protein functionality modeling protein behavior extracting and purifying proteins and reducing their allergenicity A final group of chapters delves into the functional value of proteins and how they are used as additives in foods Completely revised and updated with new developments on all food protein analysis and applications such as alternative proteins sources proteins as emulsifiers proteins in nanotechnology and egg proteins Reviews the wide range of protein sources available Examines ways of modifying protein sources Discusses the use of proteins to enhance the nutritional textural and other qualities of food products **Encyclopedia of Food Science and Technology**, 2000 **Seed Proteins** Peter R. Shewry, R.

Casey, 2012-12-06 Seeds provide more than half of the world's intake of dietary protein and energy and thus are of immense economic cultural and nutritional importance Proteins can account for up to 40% of the dry weight of various types of seeds thereby making a large contribution to the nutritional quality and processing properties of seeds It is therefore not surprising that seed proteins were among the first plant components to be systematically studied some 250 years ago and have been a major focus of research over the past 100 years The properties and behaviour of seed proteins pervade modern life in numerous ways For example legume and cereal proteins are used in the production of a wide range of meat free foods the process of bread making is dependent on the physical chemical properties of wheat seed proteins and in developed as well as developing countries nutritional deficiencies among vegetarian diets are avoided through balancing legume and cereal seeds as sources of dietary proteins Understanding seed proteins in order to improve their composition and properties and to increase their concentrations will thus continue to be an important research objective for the future The present volume represents the culmination of a long discussed plan of the editors to bring together the best international authorities in order to compile a definitive monograph on biological biochemical molecular and genetic aspects of seed proteins

Nanomaterial Interactions with Plant Cellular Mechanisms and Macromolecules and Agricultural Implications Jameel M. Al-Khayri, Lina M. Alnaddaf, S. Mohan Jain, 2023-01-01 This book focuses on the recent progress of nanotechnology with emphasis on the interaction between nanoparticles and plants on the cellular level It is devoted to understanding the pathways of nanomaterials entry into plant cell and their influence on cellular organelle processes and influence on crop yield It consists of 16 chapters grouped in 3 parts Part I Cellular mechanisms Part II Cellular macromolecules and Part III Implications of nanomaterials Chapters present the plant response to nanomaterial applications including morphological physiochemical and anatomical changes and their effect on plant growth and productivity The book discusses the mechanisms of absorbance and translocation of nanoparticles and their interaction with the plant cellular

biochemical compounds and organelles It presents the current perspective of nanomaterials influence on cellular processes which include photosynthesis photorespiration and pigment synthesis and accumulation In addition it provides current understanding of the impact of nanomaterials on cellular macromolecules including carbohydrates lipids nucleic acids proteins hormones and antioxidant defense activities Collectively these processes and biochemical compounds have implications on crop yield Chapters are written by globally recognized scientists and subjected to a rigorous review process to ensure quality presentation and scientific precision Chapter begins with an introduction that covers similar contexts and includes a detailed discussion of the topic accompanied by high quality color images diagrams and relevant details and concludes with recommendations for future study directions Chapter Impact of Nanomaterials on Plant Secondary Metabolism is available open access under a Creative Commons Attribution 4.0 International License via link [springer.com](https://www.springer.com)

Milk and Dairy Products in Human Nutrition Young W. Park, George F. W. Haenlein, 2013-04-09 Milk is nature's most complete food and dairy products are considered to be the most nutritious foods of all The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants it is now recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans Alongside its major proteins casein and whey milk contains biologically active compounds which have important physiological and biochemical functions and significant impacts upon human metabolism nutrition and health Many of these compounds have been proven to have beneficial effects on human nutrition and health This comprehensive reference is the first to address such a wide range of topics related to milk production and human health including mammary secretion production sanitation quality standards and chemistry as well as nutrition milk allergies lactose intolerance and the bioactive and therapeutic compounds found in milk In addition to cow's milk the book also covers the milk of non bovine dairy species which is of economic importance around the world The Editors have assembled a team of internationally renowned experts to contribute to this exhaustive volume which will be essential reading for dairy scientists nutritionists food scientists allergy specialists and health professionals

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