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Autor:

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Sinopsis

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With its distinguished editor and array of international contributors, this book provides a review of current understanding of significant aspects of food structure and methods for its control. It begins with coverage of the fundamental structural elements present in foods and the forces which hold them together, discusses novel analytical techniques which can provide information on the morphology and behaviour of food materials, then examines how the principles of structural design can be employed to improve performance and functionality of foods. The book concludes with a discussion of how this knowledge can be implemented to improve properties of foods.

MICROSTRUCTURAL ELEMENTS AND THEIR INTERACTIONS
Polysaccharides: Their Role in Food Microstructure, V.J. Morris
Introduction
Food Polysaccharides
Functional Polysaccharides in Food
Microstructural Origins of Functional Properties
Polysaccharide Interactions with Other Food Components
Manipulating Polysaccharide Structure and Function in Foods
Future Trends
References and Further Information

Proteins in Food Microstructure Formation, H.H.J. de Jongh
Introduction
Proteins and Their Functional Groups
Protein Aggregation and Network Formation
Interface Stabilization by Proteins
Application of Protein Functionality
References