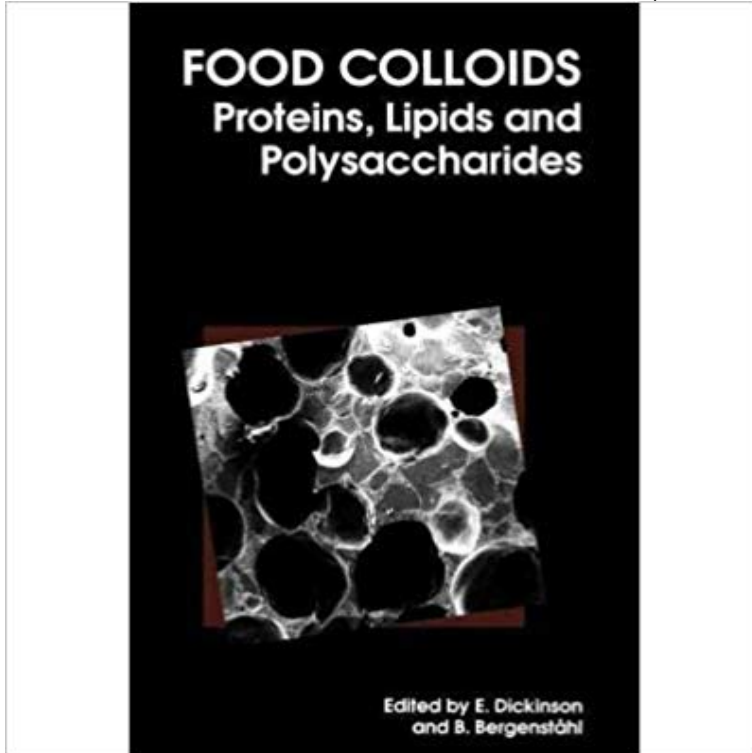


FOOD COLLOIDS: PROTEINS, LIPID (Special Publications)



This new book describes the role of proteins, lipids and polysaccharides in controlling the structure, stability and texture of food colloidal systems, and forms an integral part of the Royal Society of Chemistry's state-of-the-art series of volumes on this subject. Coverage is very thorough, and the book contains a combination of review articles and descriptions of the latest research findings in the field. Topics covered include sensory perception, association and adsorption of emulsifiers, aggregation phenomena, interactions at interfaces, control of gelation, and the making of emulsions and foams. Emphasis is placed on the functional properties of food proteins and their interactions with other food components during processing operations and in stored products. In addition, theoretical and experimental aspects of the relationship between structure and rheology are covered for both model systems and real food products. Food Colloids provides very broad international coverage of the subject and will prove essential reading for graduates and researchers in all areas of food science, as well as surface and colloid science.

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The main molecular components of food colloids are proteins, lipids and **FOOD COLLOIDS: PROTEINS, LIPID (Special Publications)** par Journal of Agricultural and Food Chemistry, 55 (19), 7793. Royal Society of Chemistry, Cambridge Special Publication, No.227, pp. 101. van Vliet, T., Lucey, J.A., Grolle, K. and Walstra, P. (1997) in Food Colloids, Proteins,

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