

Contents

Preface	ix
1. Relationship of Composition to Protein Functionality	1
Karen L. Fligner and Michael E. Mangino	
2. Significance of Macromolecular Interaction and Stability in Functional Properties of Food Proteins	13
Akio Kato	
3. Effect of Preheat Temperature on the Hydrophobic Properties of Milk Proteins	25
N. Parris, J. H. Woychik, and P. Cooke	
4. Quantitation of Hydrophobicity for Elucidating the Structure–Activity Relationships of Food Proteins	42
S. Nakai, E. Li-Chan, M. Hirotsuka, M. C. Vazquez, and G. Arteaga	
5. Milk Protein Ingredients: Their Role in Food Systems	59
Steve J. Haylock and Wayne B. Sanderson	
6. Significance of Lysozyme in Heat-Induced Aggregation of Egg White Protein	73
Naotoshi Matsudomi	
7. Formation and Interaction of Plant Protein Micelles in Food Systems	91
M. A. H. Ismond, S. D. Arntfield, and E. D. Murray	
8. Diffusion and Energy Barrier Controlled Adsorption of Proteins at the Air–Water Interface	104
Srinivasan Damodaran and Kyung B. Song	

9.	Surface Activity of Bovine Whey Proteins at the Phospholipid–Water Interface	122
	Donald G. Cornell	
10.	Interactions Between Milk Proteins and Lipids: A Mobility Study.....	137
	M. Le Meste, B. Closs, J. L. Courthaudon, and B. Colas	
11.	Some Aspects of Casein Micelle Structure.....	148
	Lawrence K. Creamer	
12.	Cross-Linkage Between Casein and Colloidal Calcium Phosphate in Bovine Casein Micelles	164
	Takayoshi Aoki	
13.	Quaternary Structural Changes of Bovine Casein by Small-Angle X-ray Scattering: Effect of Genetic Variation	182
	T. F. Kumosinski, H. Pessen, E. M. Brown, L. T. Kakalis, and H. M. Farrell, Jr.	
14.	Genetic Engineering of Bovine κ-Casein To Enhance Proteolysis by Chymosin	195
	Sangsuk Oh and Tom Richardson	
15.	Rheology: A Tool for Understanding Thermally Induced Protein Gelation	212
	D. D. Hamann	
16.	Food Dough Constant Stress Rheometry	228
	Jimbay Loh	
17.	Factors Influencing Heat-Induced Gelation of Muscle Proteins.....	243
	Denise M. Smith	
18.	Gelation of Myofibrillar Protein	257
	E. Allen Foegeding, Clark J. Brekke, and Youling L. Xiong	
19.	Interactions of Muscle and Nonmuscle Proteins Affecting Heat-Set Gel Rheology	268
	Tyre C. Lanier	

Author Index 285
Affiliation Index 285
Subject Index..... 286