

Woodhead Publishing in Food Science and Technology

*Proteins in  
food processing*

Edited by R. Y. Yada



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# Contents

Contributor contact details .....	xiii
<b>1 Introduction .....</b>	<b>1</b>
<i>R. Y. Yada, University of Guelph, Canada</i>	
<b>2 Properties of proteins in food systems: an introduction .....</b>	<b>2</b>
<i>E. C. Y. Li-Chan, The University of British Columbia, Canada</i>	
2.1 Introduction .....	2
2.2 Chemical and physical properties of food proteins .....	4
2.3 Factors affecting properties of proteins in food systems .....	12
2.4 Structure and function of proteins: classification and relationships .....	17
2.5 Future trends .....	20
2.6 Sources of further information and advice .....	22
2.7 References .....	22
<b>Part I Sources of proteins .....</b>	<b>27</b>
<b>3 The caseins .....</b>	<b>29</b>
<i>P. F. Fox and A. L. Kelly, University College, Cork, Ireland</i>	
3.1 Introduction: the caseins .....	29
3.2 Heterogeneity of the caseins .....	30
3.3 Molecular properties of the caseins .....	33
3.4 The caseins as food constituents and ingredients .....	36
3.5 The casein micelle: introduction .....	40
3.6 Properties and stabilisation mechanisms of casein micelles ..	43

3.7	Structure models of the casein micelle .....	46
3.8	Stability of casein micelles .....	51
3.9	Future trends .....	62
3.10	References .....	62
<b>4</b>	<b>Whey proteins</b> .....	<b>72</b>
	<i>A. Kilara, Arun Kilara Worldwide, USA and M. N. Vaghela, Nestlé R &amp; D Center, USA</i>	
4.1	Introduction: whey proteins as food ingredients .....	72
4.2	Analytical methods for determining protein content .....	77
4.3	Structure of whey proteins .....	81
4.4	Improving functionality of whey proteins in foods: physical processes and enzymatic modification .....	85
4.5	Sources of further information and advice .....	93
4.6	References .....	94
<b>5</b>	<b>Muscle proteins</b> .....	<b>100</b>
	<i>Y. L. Xiong, University of Kentucky, USA</i>	
5.1	Introduction .....	100
5.2	Structure of muscle proteins and endogenous proteases .....	101
5.3	Muscle protein functionality .....	105
5.4	Prepared muscle proteins as functional ingredients .....	113
5.5	Future trends .....	116
5.6	Sources of further information and advice .....	117
5.7	References .....	118
<b>6</b>	<b>Soy proteins</b> .....	<b>123</b>
	<i>D. Fukushima, Noda Institute for Scientific Research, Japan</i>	
6.1	Introduction .....	123
6.2	Soybean storage proteins: structure-function relationship of $\beta$ -conglycinin and glycinin .....	125
6.3	Soy protein as a food ingredient: physiochemical properties and physiological functions .....	129
6.4	Improving soy protein functionality .....	137
6.5	Conclusion .....	139
6.6	References .....	140
<b>7</b>	<b>Proteins from oil-producing plants</b> .....	<b>146</b>
	<i>S. D. Arntfield, University of Manitoba, Canada</i>	
7.1	Introduction .....	146
7.2	Oilseed protein characteristics .....	146
7.3	Factors limiting protein utilization .....	150
7.4	Extraction and isolation of proteins .....	156
7.5	Functional properties of proteins .....	160
7.6	Improving functionality of oilseed protein .....	162

7.7	Future trends .....	166
7.8	References .....	167
<b>8</b>	<b>Cereal proteins .....</b>	<b>176</b>
	<i>N. Guerrieri, University of Milan, Italy</i>	
8.1	Introduction .....	176
8.2	Protein function in cereals .....	178
8.3	Classification of proteins .....	180
8.4	Gluten: formation, properties and modification .....	185
8.5	Processing and modification of cereal proteins in cereal products .....	188
8.6	Future trends .....	190
8.7	References .....	192
<b>9</b>	<b>Seaweed proteins .....</b>	<b>197</b>
	<i>J. Fleurence, University of Nantes, France</i>	
9.1	Introduction: seaweed and protein content of seaweed .....	197
9.2	Composition of seaweed proteins .....	200
9.3	Algal protein digestibility .....	202
9.4	Uses of algal proteins in food .....	207
9.5	Future trends .....	207
9.6	Sources of further information and advice .....	210
9.7	References .....	211
<b>Part II</b>	<b>Analysing and modifying proteins .....</b>	<b>215</b>
<b>10</b>	<b>Testing protein functionality .....</b>	<b>217</b>
	<i>R. K. Owusu-Apenten, Pennsylvania State University, USA</i>	
10.1	Introduction .....	217
10.2	Protein structure: sample characteristics and commercial proteins .....	219
10.3	Testing functionality .....	222
10.4	Model foods: foaming .....	224
10.5	Model foods: emulsification and gelation .....	230
10.6	Conclusions and future trends .....	235
10.7	Sources of further information and advice .....	235
10.8	Acknowledgement .....	235
10.9	References .....	235
<b>11</b>	<b>Modelling protein behaviour .....</b>	<b>245</b>
	<i>S. Nakai, University of British Columbia, Canada</i>	
11.1	Introduction .....	245
11.2	Computational methodology .....	246
11.3	Computer-aided sequence-based functional prediction .....	256
11.4	Future trends .....	264

11.5	Further information and advice .....	264
11.6	Conclusion .....	267
11.7	Acknowledgement .....	267
11.8	References .....	267
<b>12</b>	<b>Factors affecting enzyme activity in foods .....</b>	<b>270</b>
	<i>J. R. Whitaker, University of California, USA</i>	
12.1	Introduction .....	270
12.2	Types of enzymes and post-harvest food quality .....	270
12.3	Parameters affecting enzyme activity .....	275
12.4	Future trends .....	287
12.5	Sources of further information and advice .....	289
12.6	References .....	290
<b>13</b>	<b>Detecting proteins with allergenic potential .....</b>	<b>292</b>
	<i>R. Krska, E. Welzig and S. Baumgartner, IFA-Tulln, Austria</i>	
13.1	Introduction .....	292
13.2	Methods of analysing allergenic proteins .....	294
13.3	Methods of detecting food allergens .....	296
13.4	Developing new rapid tests: dip-sticks and biosensors .....	314
13.5	Future trends .....	316
13.6	Sources of further information and advice .....	317
13.7	References .....	317
<b>14</b>	<b>The extraction and purification of proteins: an introduction ....</b>	<b>323</b>
	<i>R. E. Aluko, University of Manitoba, Canada</i>	
14.1	Introduction .....	323
14.2	Factors affecting extraction .....	324
14.3	Extraction and fractionation methods .....	328
14.4	Purification techniques .....	332
14.5	Future trends .....	345
14.6	References .....	346
<b>15</b>	<b>The use of genetic engineering to modify protein functionality: molecular design of hen egg white lysozyme using genetic engineering .....</b>	<b>352</b>
	<i>A. Kato, Yamaguchi University, Japan</i>	
15.1	Introduction .....	352
15.2	Lysozyme-polysaccharide conjugates .....	353
15.3	Constructing polymannosyl lysozyme using genetic engineering .....	355
15.4	Improving functional properties of lysozymes .....	359
15.5	Acknowledgement .....	368
15.6	References .....	368

<b>16</b>	<b>Modifying seeds to produce proteins</b> .....	370
	<i>A. M. Nuutila and A. Ritala, VTT Biotechnology, Finland</i>	
16.1	Introduction .....	370
16.2	Methods of seed modification .....	372
16.3	Application and use of modified seeds for protein production .....	380
16.4	Future trends .....	386
16.5	Sources of further information and advice .....	387
16.6	References .....	387
<b>17</b>	<b>Processing approaches to reducing allergenicity in proteins</b> ...	396
	<i>E. N. C. Mills, J. Moreno, A. Sancho and J. A. Jenkins, Institute of Food Research, UK and H. J. Wichers, Wageningen UR, The Netherlands</i>	
17.1	Introduction: food allergens .....	396
17.2	Protein allergens of animal origin .....	397
17.3	Protein allergens of plant origin .....	399
17.4	General properties of protein allergens: abundance, structural stability and epitopes .....	401
17.5	Factors affecting protein allergenicity in raw foods .....	403
17.6	Reducing protein allergenicity during food processing .....	405
17.7	Reducing protein allergenicity using enzymatic processing ..	409
17.8	Future trends: low allergen proteins .....	410
17.9	Acknowledgements .....	411
17.10	References .....	411
<b>Part III</b>	<b>Applications</b> .....	419
<b>18</b>	<b>Using proteins as additives in foods: an introduction</b> .....	421
	<i>H. Luyten, J. Vereijken and M. Buecking, Wageningen UR, The Netherlands</i>	
18.1	Introduction .....	421
18.2	Rheological properties of proteins .....	423
18.3	Surfactant properties of proteins .....	427
18.4	Protein-flavour relationships .....	430
18.5	Protein structure and techno-functionality .....	434
18.6	References .....	437
<b>19</b>	<b>Edible films and coatings from proteins</b> .....	442
	<i>A. Gennadios, Cardinal Health, Inc., USA</i>	
19.1	Introduction .....	442
19.2	Materials and methods used in protein film formation .....	443
19.3	Properties of protein film .....	446
19.4	Treatments used for modifying the functional properties of protein films and coatings .....	448
19.5	Commercial applications of protein films and coatings .....	451

19.6	Future trends .....	454
19.7	Sources of further information and advice .....	456
19.8	References .....	457
<b>20</b>	<b>Protein gels .....</b>	<b>468</b>
	<i>J. M. Aguilera, Universidad Católica de Chile and B. Rademacher, Technical University of Munich, Germany</i>	
20.1	Introduction .....	468
20.2	Food proteins and their gels .....	469
20.3	Mechanisms of protein gel formation .....	474
20.4	Mixed gels .....	477
20.5	Conclusion and future trends .....	479
20.6	Acknowledgement .....	480
20.7	References .....	480
<b>21</b>	<b>Proteomics: examining the effects of processing on food proteins .....</b>	<b>483</b>
	<i>S. Barnes, T. Sanderson, H. McCorkle, L. Wilson, M. Kirk and H. Kim, University of Alabama at Birmingham, USA</i>	
21.1	Introduction .....	483
21.2	Protein separation techniques .....	485
21.3	Using mass spectrometry to identify and characterize proteins .....	490
21.4	The impact of food processing on soy protein .....	503
21.5	Conclusion .....	511
21.6	Acknowledgements .....	511
21.7	References .....	512
<b>22</b>	<b>Texturized soy protein as an ingredient .....</b>	<b>517</b>
	<i>M. N. Riaz, Texas A &amp; M University, USA</i>	
22.1	Introduction: texturized vegetable protein .....	517
22.2	Texturized vegetable protein: raw material characteristics ...	519
22.3	Soy based raw materials used for extrusion texturization ...	521
22.4	Wheat and other raw materials used for extrusion texturization .....	529
22.5	Effect of additives on texturized vegetable protein .....	531
22.6	Types of texturized vegetable protein .....	534
22.7	Principles and methodology of extrusion technology .....	538
22.8	Processing texturized soy protein: extrusion vs. extrusion-expelling .....	543
22.9	Economic viability of an extrusion processing system for producing texturized soy chunks: an example .....	549
22.10	Uses of texturized soy protein .....	554
22.11	References .....	556

<b>23 Health-related functional value of dairy proteins and peptides</b>	<b>559</b>
<i>D. J. Walsh and R. J. FitzGerald, University of Limerick, Ireland</i>	
23.1 Introduction .....	559
23.2 Types of milk protein .....	559
23.3 General nutritional role of milk proteins .....	562
23.4 Milk protein-derived bioactive peptides .....	566
23.5 Mineral-binding properties of milk peptides .....	573
23.6 Hypotensive properties of milk proteins .....	579
23.7 Multifunctional properties of milk-derived peptides .....	590
23.8 Future trends .....	590
23.9 Acknowledgement .....	591
23.10 References .....	591
<b>24 The use of immobilized enzymes to improve functionality</b> .....	<b>607</b>
<i>H. E. Swaisgood, North Carolina State University, USA</i>	
24.1 Introduction .....	607
24.2 Modification of carbohydrates .....	609
24.3 Production of flavors and specialty products .....	613
24.4 Modification of lipids .....	615
24.5 Modification of proteins .....	618
24.6 Future trends .....	625
24.7 References .....	626
<b>25 Impact of proteins on food colour</b> .....	<b>631</b>
<i>J. C. Acton and P. L. Dawson, Clemson University, USA</i>	
25.1 Introduction: colour as a functional property of proteins .....	631
25.2 Role of proteins in food colour .....	639
25.3 Improving protein functionality in controlling colour .....	654
25.4 Methods of maintaining colour quality .....	656
25.5 Future trends .....	662
25.6 Sources of further information and advice .....	662
25.7 References .....	663
<i>Index</i> .....	<b>669</b>