
Food Proteins

Properties and Characterization

EDITED BY

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1.1 Introduction

Proteins as food components ing to the physicochemical p quality and those that serve t ity" of food proteins does no of enzymes, hormones and essential for defining the bio functionality of food proteins obtain good quality in food p proteins, rheological properti emulsion formation and sta important.

Ideal food proteins would important not to damage a go digestible and easily absorbed there exists the idea of every perfect meals. Good taste, a indispensable for a "perfect"

The elucidation of the fun ture is an eternal aim of chei teins, the solubility of protei tein: different uses of soy f suggested.¹ The surfactant p