

Chemical And Functional Properties Of Food Proteins (Chemical & Functional Properties Of Food Components) By Zdzislaw E. Sikorski

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Aug 31, 2010 Best Answer: A few corrections: "Carbonyl" refers to a carbon double bonded to an oxygen and two remainders. It looks like "C=O." This is NOT a functional

https://answers.yahoo.com/question/index;_ylt=AwrBT.OM675VOGcAO_ZXNyOA;_ylu=X3oDMTBzZmZVpcnJvBGNvbG88DYmYxBHBvcwM0Mwr2dGlkAwRzZWMD

[c3I-?qid=20100831173847AAJap7f&p=chemical%20and%20functional%20properties](http://www.ncbi.nlm.nih.gov/pubmed/2697234)

Proteins in whey: chemical, physical, and functional properties. Kinsella JE(1), the whey industry must seek the means to refine whey protein products;

<http://www.ncbi.nlm.nih.gov/pubmed/2697234>

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<http://www.ncbi.nlm.nih.gov/pmc/articles/PMC3959959/>

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<http://onlinelibrary.wiley.com/doi/10.1002/star.201200263/abstract>

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3.2. Functional Properties of Fatted and Partly Defatted Chia Gums. Figure 1 shows the functional properties of fatted and defatted chia gum. Water absorption

<http://www.hindawi.com/journals/ijfs/2014/241053/>

The aim of this work was to determine the chemical, physico-chemical and functional properties of pomegranate (*Punica granatum* L.) bagasse powder co-product

http://www.academia.edu/4758170/CHEMICAL_PHYSICO-CHEMICAL_AND_FUNCTIONAL_PROPERTIES_OF_POMEGRANATE_Punica_granatum_L._BAGASSE_POWDER_CO-PRODUCT

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<http://link.springer.com/article/10.1007%2Fs13197-011-0451-8>

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