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Health effects of Oligosaccharides.

Predicting products performance in the marketplace by immediate and extended use sensory testing.

Proteins as ingredients: types, functions, applications.

Protein hydrolysates: properties and uses in nutritional products.

Enzymatic production of protein.

Control of food allergies using protein hydrolysate.

Use of hydrolysate based products in special medical diets.

Use of hydrolysates for protein supplementation.

Physicochemical and functional properties of protein hydrolysates in nutritional products.

Removing bitterness from protein hydrolysates.