

CONTENT

1 Basic concepts	1
1.1 Introduction	1
1.2 Sources of functional proteins	2
1.3 Factors affecting protein functional properties	2
1.4 Conclusions	9
References	10
2 Solubility	11
2.1 Introduction	11
2.2 Review of methods for measuring solubility	28
2.3 Protocols for methods	47
3 Viscosity	61
3.1 Introduction	61
3.2 What is viscosity?	62
3.3 Viscometers for measuring shear viscosity	70
3.4 Protocols for measuring viscosity	73
3.5 Summary	74
References	74
List of manufacturers	75
4 Gelation	76
4.1 Introduction	76
4.2 Scientific basis of protein gelation	76
4.3 Methods of testing gel properties of proteins	82
4.4 Protocol for testing the gelling ability of proteins	98
Acknowledgement	106
References	106
5 Foam formation and stability	110
5.1 Scientific background	110
5.2 Review	118
5.3 Protocols	144
References	148
6 Emulsions	153
6.1 Introduction	153
6.2 Emulsion	154
6.3 Forces involved with emulsions	155
6.4 Emulsion stability	158
6.5 Stabilizers and emulsifiers	163

6.6 Forming emulsions	167
6.7 Methods of measuring emulsification properties	172
6.8 Other useful parameters when assessing emulsion properties	181
6.9 Conclusions	182
References	182
7 DETERMINING WATER AND FAT HOLDING	186
7.1 Introduction	186
7.2 Scientific basis	189
7.3 Water holding	189
7.4 Fat holding	207
7.5 Development of a test protocol	217
7.6 Conclusions	219
References	220
8 Measurement of surface hydrophobicity	226
8.1 Introduction	226
8.2 Measurement of surface hydrophobicity	232
8.3 Experimental protocols	250
References	256
INDEX	261