## 633.34 SMI V.1

## CONTENT

		Page
1.	Historical Background	1
2.	Genetic and Other Biological Characteristics	27
3.	Chemical Composition of the Seed	61
4.	Purification and Properties of the proteins	93
5.	Organic Solvent Treatment of Soybeans and Soybean Fractions	144
6.	Biologically Active Components	158
7.	Nutritional Value of Food Protein Products	203
8.	Biological Processes in Stored Soybeans	278
9.	Processing Soy Flours, Protein Concentrates, and Protein Isolates	294
10.	Protein Products as Food Ingredients	339
11.	Fermented Soybean Food Products	389
12.	Marketing of Soybeans and Their Protein Products	420
Appendix		438
Index		457