

CONTENTS

Section I. Chemistry, Nomenclature, Manufacture, and Analysis of Phosphates

1. Chemistry of the Phosphates and Condensed Phosphates	1
2. The Nomenclature and Manufacture of Phosphates	24
3. Analysis of Phosphates in Foods	38

Section II. Interactions Between Phosphates and Individual Food components

4. Interaction of Milk Proteins with Phosphates	49
5. Interactions Between Phosphates and Meat Proteins	65
6. Interactions Between Phosphates and Plant Proteins	83
7. Interactions Between Phosphates and Gelling and Thickening Agents	91

Section III. The Use of Phosphates in Food Products

8. Starch Phosphates	103
9. The Use of Phosphates in Cheese Processing	120
10. General Concepts Applicable to the Use of Polyphosphates in Red Meat, Poultry and Seafood Processing	158
11. The Use of Phosphates in the Fruit and Vegetable Industry	182
12. The Use of Phosphates in the Cereal and Baking Industry	194

Section IV. The Public Health Consideration of the Use of Phosphates in Food Processing

13. The Public Health Aspects of the Use of Phosphates in Foods	213
---	-----