

CONTENTS

Foreword	v
Preface	ix
Contributors	xv
1. Interactions of Ingredients in Food Systems: An Introduction	1
2. Use of ²³ Na NMR to Study Sodium-Macromolecule Interactions	13
3. Rheological Concepts for Probing Ingredient Interactions in Food Systems	45
4. Interaction of Water with Food Components	85
5. Interaction of Hydrocolloids in Food Systems	131
6. Interactions of Starches in Foods	171
7. Protein-Protein Interactions in Food Materials	199
8. Lipid-Protein Interactions in Foods	235
9. Interactions of Proteins with Selected Small Molecules	269
10. Dairy Component Interactions in Food Products	295
11. Interactions of Wheat Proteins, Carbohydrates, and Lipids	321
12. Interactions of Egg White Proteins	357
13. Interactions of Emulsifiers with Other Components in Foods	377
14. Flavor Interactions with the food Matrix and Their Effects on Perception	411
15. flavor-Fat Replacer Interactions in Foods	441
16. Interactions Affecting Microstructure, Texture, and Rheology of Chocolate Confectionery Products	451
17. Interactions Involving Sulfites, Sorbic Acid, and Benzoic Acid	529
Index	561