

CONTENTS

CHEMICAL COMPOSITION, STRUCTURE, AND PHYSICAL PROPERTIES

1. An Introduction to Pectins: Structure and Properties	2
2. Analytical Methods for Determining Pectin Composition	13
3. A Critical Reexamination of Molecular Weight and Dimensions for Citrus Pectins	22
4. Structural Studies of Apple Pectins with Pectolytic Enzymes	38
5. Sugar Beet Pectins: Chemical Structure and Gelation through Oxidative Coupling	49
6. Interactions of Counterions with Pectins Studied by Potentiometry and Circular Dichroism	61
7. Ionic Effects on the Conformation, Equilibrium, Properties, and Rheology of Pectate in Aqueous Solutions and Gels	73
8. Pectin Internal Gel Strength: Theory, Measurement, and Methodology of Pectate in Aqueous Solutions and Gels	88
9. Characterization of Pectins	103
10. Synergistic Gelation of Alginates and Pectins	117

PLANT BIOCHEMISTRY

11. Control of Pectin Synthesis and Deposition During Plant Cell Wall Growth	134
12. Comparative Analysis of Pectins from Pericarp and Locular Gel in Developing Tomato Fruit	141
13. Polygalacturonases in Higher Plants	157
14. Paramagnetic Ion Spin-Spin Coupling as Direct Evidence for Cooperative Ion Binding to Higher Plant Cell Walls	175

FOOD TECHNOLOGY AND NUTRITION

15. Softening of Cooked Snap Beans and Other Vegetables in Relation to Pectins and Salts	190
16. Effects of Freezing and Frozen Storage on the Characteristics of Pectin Extracted from Cell Walls	200
17. Pectin Methylation Changes and Calcium Ion Effects on the Texture of Fresh, Fermented, and Acidified Cucumbers	217
18. Enzymic Lysis of Pectic Substances in Cell Walls: Some Implications for Fruit Juice Technology	230
19. Effects of Pectin on Human Metabolism	248
20. Role of Pectin in Binding of Bile Acids to Carrot Fiber	266
Author Index	277
Subject Index	277