

CONTENTS

1. Genetic Mechanisms and Protein Properties with Special Reference to Plant Proteins	1
2. Controlling Enzymic Degradation of Proteins	31
3. Effects of Lipid Oxidation on Proteins of Oilseeds	55
4. Discoloration of Proteins by Binding with Phenolic Compounds	67
5. Seed Protein Deterioration by Storage Fungi	93
6. Behavior of Proteins at Low Temperatures	109
7. Structural Changes and Metabolism of Proteins Following Heat Denaturation	135
8. Heat-Stir Denaturation of Cottonseed Proteins: Texturization and Gelation	163
9. The Maillard Reaction and Its Prevention	201
10. Lysinoalanine Formation in Soybean Proteins: Kinetics and Mechanisms	231
11. Chemical Modification of Food Proteins	275
12. Protein Structure and Functional Properties; Emulsification and Flavor Binding Effects	301
13. Effects of Ions on Protein Conformation and Functionality	327
14. Effect of Disulfide Bond Modification on the Structure and Activities of Enzyme Inhibitors	359
15. Nutritional Quality of Deteriorated Proteins	409
Index	433