

## CONTENTS

1	Applications of Physical and Chemical Principles and Techniques to the Study of Biopolymers, Foods, and Food Processes: The Approach	1
2	Small-Angle X-ray Scattering of Proteins in Relation to Food System, with Special Emphasis on Enzymes and Storage Proteins	18
3	Tertiary and Quaternary Structures of Food Proteins by Small-Angle X-ray Scattering	118
4	Neutron Diffraction for the Study of Protein Structure and Hydration	151
5	Special Topics in Small-Angle Scattering	216
6	Scattering Techniques Applied to Food System: Light Scattering and Small-Angle X-ray Scattering	245
7	Parameter Predictions from Correlations between Hydrodynamic and X-ray Data	274
8	Vibrational Circular Dichroism of Proteins, Polysaccharides, and Nucleic Acids	307
9	NMR Principles and Applications to the Structure and Hydration of Food Systems with Emphasis on Proteins	338
10	High-Field NMR Instrumentation	421
11	Nitroxyl Amide Spin Labeling: Methyl Esterification-, Hydration-, and Ca <sup>2+</sup> - Induced Motional Perturbations of Pectinic Polysaccharides in Apples	431
12	Recent Developments in the Genetic Manipulations of Microorganisms for Biotechnology Applications	459
13	Immobilized Microbial Cells	475
14	Physical and Chemical Properties of Glucomannan Gels and Related Polysaccharides	487
15	Supercritical Fluid Chromatography: Principles and Applications	518
16	Freeze-Concentration of Liquid Foods	542
17	Liposomes in Cell Culture Research	554
	Index	589