

FOOD PROTEINS AND PEPTIDES

CHEMISTRY, FUNCTIONALITY, INTERACTIONS,
AND COMMERCIALIZATION



Edited by
Navam S. Hettiarachchy

Associate Editors

Kenji Sato • Maurice R. Marshall • Arvind Kannan



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Food Proteins And Peptides Chemistry Functionality Interactions And Commercialization

Mahmoud Nasrollahzadeh



Food Proteins And Peptides Chemistry Functionality Interactions And Commercialization:

Food Proteins and Peptides Navam S. Hettiarachchy, Kenji Sato, Maurice R. Marshall, Arvind Kannan, 2012-03-19 A multidisciplinary resource this volume enables researchers to understand the physicochemical and biochemical factors that govern the functionality of food peptides and proteins Following chapters on structure and chemistry the book describes modes of characterization and the functional relationships of food proteins It examines solubility and insolubility and explores proteins and peptides as emulsifying and foaming agents Final chapters review future industrial perspectives and explore the role of nanotechnology in protein research With contributions from a panel of international scientists this volume captures the state of the art in protein and peptide research providing a launching pad for further inquiry and discovery

Biopolymer-Based Metal Nanoparticle Chemistry for Sustainable Applications Mahmoud

Nasrollahzadeh, 2021-03-05 Biopolymers are becoming an increasingly important area of research as traditional chemical feedstocks run low and concerns about environmental impacts increase One area of particular interest is their use for more sustainable development of metal nanoparticles Biopolymer Based Metal Nanoparticle Chemistry for Sustainability Applications Volume 2 reviews key uses of biopolymers and biopolymer based metal nanoparticles for a range of key sustainability focused applications After providing contextual examples of applications across the fields of food science biomedicine and biochemistry the book goes on to explore further sustainability focused applications of Biopolymer Based Metal Nanoparticles in such important areas as catalysis environmental science biosensing and energy Provides an overview of biopolymer based metal nanoparticles for a wide range of applications Provides technological details on the synthesis of natural polymer based metal nanoparticles Explores the role of biopolymer based metal nanoparticles for more sustainable catalytic processes

Proteins: Sustainable Source, Processing and Applications Charis M. Galanakis, 2019-05-30

Proteins Sustainable Source Processing and Applications addresses sustainable proteins with an emphasis on proteins of animal origin plant based and insect proteins microalgal single cell proteins extraction production the stability and bioengineering of proteins food applications e g encapsulation films and coatings consumer behavior and sustainable consumption Written in a scientific manner to meet the needs of chemists food scientists technologists new product developers and academics this book addresses the health effects and properties of proteins highlights sustainable sources processes and consumption models and analyzes the potentiality of already commercialized processes and products This book is an integral resource that supports the current applications of proteins in the food industry along with those that are currently under development Supports the current applications of proteins in the food industry along with those that are under development Connects the properties and health effects of proteins with sustainable sources recovery procedures stability and encapsulation Explores industrial applications that are affected by aforementioned aspects

Proteins in Food Processing Rickey Y. Yada, 2017-11-13 Proteins in Food Processing Second Edition reviews how proteins may be used

to enhance the nutritional textural and other qualities of food products After two introductory chapters the book discusses sources of proteins examining the caseins whey muscle and soy proteins and proteins from oil producing plants cereals and seaweed Part Two illustrates the analysis and modification of proteins with chapters on testing protein functionality modeling protein behavior extracting and purifying proteins and reducing their allergenicity A final group of chapters delves into the functional value of proteins and how they are used as additives in foods Completely revised and updated with new developments on all food protein analysis and applications such as alternative proteins sources proteins as emulsifiers proteins in nanotechnology and egg proteins Reviews the wide range of protein sources available Examines ways of modifying protein sources Discusses the use of proteins to enhance the nutritional textural and other qualities of food products *Engineering Plant-Based Food Systems* Sangeeta Prakash, Bhesh Bhandari, Claire Gaiani, 2022-11-16

Engineering Plant Based Food Systems provides a comprehensive in depth understanding on the technologies used to create quality plant based foods This title helps researchers and food processors gain an understanding of the diverse aspects of plant based foods with a focus to meet the current consumers demand of alternatives to animal products This is a one stop source that provides maximum information related to plant based foods to food science researchers food engineers and food processing manufacturers This book will enhance their understanding of plant based protein sources their application product manufacturing and bioavailability In recent years the emphasis on minimizing environmental footprints climate change greenhouse gas emissions deforestation and loss of biodiversity and human health issues related to animal source food intakes has shifted the attention of researchers dietitians and health professionals from animal based diets to diets rich in plant based foods legumes nuts seeds Explores the plant sources available for extraction of proteins the various extraction methods and the quality and functionality of the extracted proteins Describes existing plant based foods such as beverages yogurts spreads fermented foods and meats Provides information related to various plant based functional components such as polyphenols phytosterols aromatics and essential oils etc

Milk Proteins - Technological Innovations, Nutrition, Sustainability and Novel Applications Maria Rosário Bronze, 2024-10-09 Milk proteins and their interactions with other components such as lactose are very important offering vast potential across various industries They are now integral in the development of pharmaceuticals cosmetics and baked goods showcasing their versatility and importance in modern industry This book explores the latest advancements in milk protein research focusing on innovative extraction techniques and methods for preserving and modifying protein functionality Key processes such as heat treatment enzyme treatments and hydrolysis are thoroughly explored to optimize the functional attributes of milk proteins for diverse applications Driven by environmental and sustainability concerns research has increasingly prioritized the development of greener dairy processing practices These sustainable approaches aim to reduce waste and improve efficiency contributing to the broader goal of environmentally friendly milk protein ingredients and lactose This book provides valuable insights into the complex

interactions between milk proteins and other milk components such as lactose offering a comprehensive guide to harnessing these interactions for innovative applications and sustainable practices

Nutraceuticals and Functional Foods in Immunomodulators Rajesh K. Kesharwani, Raj K. Keservani, Anil K. Sharma, 2023-01-01 This book provides valuable coverage on various immunomodulatory research associated with nutraceutical studies from plant to animal and marine sources The book focuses on the various properties of nutraceutical and functional foods from dietary fibers to fungus marine sources ginseng and several others Its content is also dedicated to the nutraceutical potential and applications of these modulators The first section of this book focuses mainly on the recent developments in nutraceutical and functional food associated with various immunomodulators The next section covers the micronutrients and macronutrients level in order to share important data and help readers gain a basic understanding of the techno functional nutraceutical potential and applications of nutritional treatment under specific disease conditions A detailed overview providing the structural and functional properties related to immunomodulators will be highly beneficial for academics and advanced level students in immunology food science clinical medicine and life sciences

Byproducts from Agriculture and Fisheries Benjamin K. Simpson, Alberta N. Aryee, Fidel Toldrá, 2019-11-04 Ranging from biofuels to building materials and from cosmetics to pharmaceuticals the list of products that may be manufactured using discards from farming and fishery operations is extensive Byproducts from Agriculture and Fisheries examines the procedures and technologies involved in this process of reconstitution taking an environmentally aware approach as it explores the developing role of value added byproducts in the spheres of food security waste management and climate control An international group of authors contributes engaging and insightful chapters on a wide selection of animal and plant byproducts discussing the practical business of byproduct recovery within the vital contexts of shifting socio economic concerns and the emergence of green chemistry This important text Covers recent developments current research and emerging technologies in the fields of byproduct recovery and utilization Explores potential opportunities for future research and the prospective socioeconomic benefits of green waste management Includes detailed descriptions of procedures for the transformation of the wastes into of value added food and non food products With its combination of practical instruction and broader commentary Byproducts from Agriculture and Fisheries offers essential insight and expertise to all students and professionals working in agriculture environmental science food science and any other field concerned with sustainable resources

Biologically Active Peptides Fidel Toldra, Jianping Wu, 2021-06-17 Biologically Active Peptides From Basic Science to Applications for Human Health stands as a comprehensive resource on bioactive peptide science and applications With contributions from more than thirty global experts topics discussed include bioactive peptide science structure activity relationships best practices for their study and production and their applications In the interdisciplinary field of bioactive peptides this book bridges the gap between basic peptide chemistry and human physiology while reviewing recent advances in peptide analysis and characterization Methods and

technology driven chapters offer step by step guidance in peptide preparation from different source materials bioactivity assays analysis and identification of bioactive peptides encoding bioactive peptides Later applications across disease areas and medical specialties are examined in depth including the use of bioactive peptides in treating obesity diabetes osteoporosis mental health disorders food allergies and joint health among other disorders as well as bioactive peptides for sensory enhancement sports and clinical nutrition lowering cholesterol improving cardiovascular health and driving advances in biotechnology Discusses the latest advances in bioactive peptide chemistry functionality and analysis Offers step by step instruction in applying new technologies for peptide extraction protection production and encoding as well as employing bioactive peptide sequencing and bioactivity assays in new research Effectively links basic peptide chemistry human biology and disease Features chapter contributions from international experts across disciplines and applications Advanced Technologies for Meat Processing Fidel Toldrá, Leo M. L. Nollet, 2017-10-10 As with the first edition the main goal of Advanced Technologies for Meat Processing is to provide the reader with recent developments in new advanced technologies for the full meat processing chain This book is written by distinguished international contributors with recognized expertise and excellent reputations and brings together all the advances in a wide and varied number of technologies that are applied in different stages of meat processing This second edition contains 21 chapters combining updated and revised versions of several chapters with entirely new chapters that deal with new online monitoring techniques like hyperspectral imaging and Raman spectroscopy the use of nanotechnology for sensor devices or new packaging materials and the application of omics technologies like nutrigenomics and proteomics for meat quality and nutrition The book starts with the control and traceability of genetically modified farm animals followed by four chapters reporting the use of online non destructive monitoring techniques like hyperspectral imaging and Raman spectroscopy real time PCR for pathogens detection and nanotechnology based sensors Then five chapters describe different advanced technologies for meat decontamination such as irradiation hydrostatic and hydrodynamic pressure processing other non thermal technologies and the reduction in contaminants generation Nutrigenomics in animal nutrition and production is the object of a chapter that is followed by five chapters dealing with nutritional related issues like bioactive peptides functional meats fat and salt reduction processing of nitrite free products and the use of proteomics for the improved processing of dry cured meats The last four chapters are reporting the latest developments in bacteriocins against meat borne pathogens the functionality of bacterial starters modified atmosphere packaging and the use of new nanotechnology based materials for intelligent and edible packaging

Animal by-products (ABPs): origins, uses, and European regulations Raffaella Leoci, 2014-06-12 In theory about 95% of one animal is usable The remaining 5% is processing losses From that 95% about 55% on average of the animal is used for edible products and the remaining 45% is inedible by products The world production of ABPs derived from the meat and animal production industries is approximately 60 million tons per year It has been estimated that more than 10 million tons

of products not destined for direct human consumption derived from healthy animals are produced in the EU every year. A lot of ABPs are commonly used in important productive sectors such as in the pharmaceutical, feed, wool and leather industries but notwithstanding new technologies have widened the possible use of ABPs and derived products. Consequently a wide range of ABPs are not utilized and are destined to disposal. Further studies are required to hone accuracy and to find and define the appropriate application for the countless substances present in the animal reproductive organs.

Colored Cereals Sukhvinder Singh Purewal, Ram Sarup Singh, 2025-03-28 Colored cereals are becoming a substance of research interest due to their unique color and health benefiting properties. Colored grains are being utilized in the preparation of antioxidant rich food products. *Colored Cereals: Properties, Processing, Health Benefits and Industrial Uses* discusses numerous aspects of colored cereals and explores their properties, processing techniques, health benefits and industrial applications. Furthermore, it serves as a vital resource for researchers, industry professionals and students working on different aspects of colored cereals. *Colored Cereals: Properties, Processing, Health Benefits and Industrial Uses* features comprehensive information related to the biochemistry of colored cereals. Highlights comprehensive information on different aspects of colored grains. Explores the research and innovations aimed at enhancing the nutritional and agronomic traits. Discusses the specific environmental and agricultural requirements. Explores crucial techniques and practices for preserving the quality and nutritional value of colored cereals. Discusses the extraction, identification and health benefits of natural pigments. Highlights practical ways to incorporate natural pigments into cereal based products. With this book, readers gain insights into the current market trends, research directions and future potential of colored cereals, inspiring further development in this field. Renowned experts in agriculture, food science and nutrition have curated this comprehensive volume. Their collective expertise ensures a thorough and insightful exploration of colored cereals, making this book an indispensable reference for anyone interested in this dynamic area of study.

Bioactive Peptides John Onuh, M. Selvamuthukumaran, Yashwant V Pathak, 2021-06-14 Bioactive peptides have been receiving attention recently due to their applications as health promoting agents. Derived from food proteins and other natural sources, they exhibit various beneficial effects such as preventing diseases or modulating physiological systems once absorbed. As the market for nutraceuticals and functional foods continues to expand, consumer interest has also grown, and there are many common foods that have shown an abundance of bioactive peptides, including dairy products, cereal, legumes, meat and numerous other sources. In this newest addition to the series *Nutraceuticals: Basic Research and Clinical Applications*, *Bioactive Peptides: Production, Bioavailability, Health Potential and Regulatory Issues* provides a comprehensive review of the current state of knowledge in the field of food protein hydrolysates and bioactive peptides, their food sources, bioavailability, production, applications, functionalities, health potentials and regulatory issues governing their use. Features: Discusses different methodologies employed for scaling up bioactive peptides commercially. Provides information on optimizing the production process. Explains various bioactive properties exerted by different types of bioactive peptides. Explores the

application of metabolomics to the study of bioactive peptides With over 20 chapters written by established subject matter experts in their field this book provides timely information and discusses the latest developments of bioactive peptides It will be useful for researchers academics and industry experts and can serve as an excellent resource for anyone interested in enhancing their knowledge in the field of bioactive peptides

Nanoparticle- and Microparticle-based Delivery

Systems David Julian McClements, 2014-08-12 Recent developments in nanoparticle and microparticle delivery systems are revolutionizing delivery systems in the food industry These developments have the potential to solve many of the technical challenges involved in creating encapsulation protection and delivery of active ingredients such as colors flavors preservatives vitamins minerals and nutraceuticals Nanoparticle and Microparticle based Delivery Systems Encapsulation Protection and Release of Active Compounds explores various types of colloidal delivery systems available for encapsulating active ingredients highlighting their relative advantages and limitations and their use Written by an international authority known for his clear and rigorous technical writing style this book discusses the numerous kinds of active ingredients available and the issues associated with their encapsulation protection and delivery The author takes a traditional colloid science approach and emphasizes the practical aspects of formulation of particulate and emulsion based delivery systems with food applications He then covers the physicochemical and mechanical methods available for manufacturing colloidal particles highlighting the importance of designing particles for specific applications The book includes chapters devoted specifically to the three major types of colloidal delivery systems available for encapsulating active ingredients in the food industry surfactant based emulsion based and biopolymer based It then reviews the analytical tools available for characterizing the properties of colloidal delivery systems presents the mathematical models for describing their properties and highlights the factors to consider when selecting an appropriate delivery system for a particular application backed up by specific case studies Based on insight from the author's own experience the book describes why delivery systems are needed the important factors to consider when designing them methods of characterizing them and specific examples of the range of food grade delivery systems available It gives you the necessary knowledge understanding and appreciation of developments within the current research literature in this rapidly growing field and the confidence to perform reliable experimental investigations according to modern international standards

Bioactive Food Proteins and Peptides Navam S. Hettiarachchy, Kenji Sato, Maurice R. Marshall, Arvind Kannan, 2011-12-02 Many naturally occurring compounds from foods such as rice vegetables fruits and animal products possess properties that help to slow disease progression inhibit pathophysiological mechanisms or suppress activities of pathogenic molecules Proteins and peptides play significant roles in such activities and are gaining importance as nutraceutical

Bio-Nanotechnology Manashi Bagchi, Hiroyoshi Moriyama, Fereidoon Shahidi, 2012-11-26 Bio nanotechnology is the key functional technology of the 21st century It is a fusion of biology and nanotechnology based on the principles and chemical pathways of living organisms and refers to the

functional applications of biomolecules in nanotechnology It encompasses the study creation and illumination of the connections between structural molecular biology nutrition and nanotechnology since the development of techniques of nanotechnology might be guided by studying the structure and function of the natural nano molecules found in living cells Biology offers a window into the most sophisticated collection of functional nanostructures that exists This book is a comprehensive review of the state of the art in bio nanotechnology with an emphasis on the diverse applications in food and nutrition sciences biomedicine agriculture and other fields It describes in detail the currently available methods and contains numerous references to the primary literature making this the perfect field guide for scientists who want to explore the fascinating world of bio nanotechnology Safety issues regarding these new technologies are examined in detail The book is divided into nine sections an introductory section plus Nanotechnology in nutrition and medicine Nanotechnology health and food technology applications Nanotechnology and other versatile applications Nanomaterial manufacturing Applications of microscopy and magnetic resonance in nanotechnology Applications in enhancing bioavailability and controlling pathogens Safety toxicology and regulatory aspects Future directions of bio nanotechnology The book will be of interest to a diverse range of readers in industry research and academia including biologists biochemists food scientists nutritionists and health professionals

Functional Meat Products Silvani Verruck, Eliane Teixeira Marsico, 2023-12-08 This volume details the most up to date methods and protocols on how to manufacture functional meat products Chapters guide researchers through functional meat products probiotics prebiotics analytical methods innovative fat reduction techniques and the utilization of natural additives and bioactive compounds Written in the format of the Methods and Protocols in Food Science series chapters list necessary materials and methods for readily reproducible protocols Authoritative and cutting edge Functional Meat Products aims to be a comprehensive guide for researchers and professionals in the food industry looking to explore and contribute to the development of healthier and more innovative meat products

Utilisation of Bioactive Compounds from Agricultural and Food Production Waste Quan V. Vuong, 2017-09-07 The large quantity of waste generated from agricultural and food production remains a great challenge and an opportunity for the food industry As there are numerous risks associated with waste for humans animals and the environment billions of dollars are spent on the treatment of agricultural and food waste Therefore the utilisation of bioactive compounds isolated from waste not only could reduce the risks and the costs for treatment of waste but also could potentially add more value for agricultural and food production This book provides comprehensive information related to extraction and isolation of bioactive compounds from agricultural and food production waste for utilisation in the food cosmetic and pharmaceutical industries The topics range from an overview on challenges and opportunities related to agricultural and food waste the bioactive compounds in the waste the techniques used to analyse extract and isolate these compounds to several specific examples for potential utilisation of waste from agricultural and food industry This book also further discusses the potential of bioactives isolated

from agricultural and food waste being re utilised in the food cosmetic and pharmaceutical industries It is intended for students academics researchers and professionals who are interested in or associated with agricultural and food waste

Flour and Breads and Their Fortification in Health and Disease Prevention Victor R Preedy, Ronald Ross Watson, 2019-02-26 Flour and Breads and Their Fortification in Health and Disease Prevention Second Edition presents the healthful benefits of flours and flour products and guides the reader on how to identify opportunities for improving health through the use of flour and fortified flour products The book examines flour and bread related agents that affect metabolism and other health related conditions explores the impact of compositional differences between flours including differences based on country of origin and processing technique and includes methods for the analysis of flours and bread related compounds in other foods This revised updated edition contains new research on diverse flours with an emphasis on nutrients and nutraceuticals as supplements thus making this content a timely reference for both nutritionists and food scientists Presents the healthful benefits of flours and flour products Guides the reader in identifying opportunities for improving health through the use of flour and fortified flour products Examines flour and bread related agents that affect metabolism and other health related conditions Explores the impact of compositional differences between flours including differences based on country of origin and processing technique

Cocoa, Chocolate and Human Health Sabine Ellinger, Benno F. Zimmermann, 2020-05-23 This book entitled Cocoa Chocolate and Human Health presents the most recent findings about cocoa and health in 14 peer reviewed chapters including nine original contributions and five reviews from cocoa experts around the world Bioavailability and metabolism of the main cocoa polyphenols i e the flavanols like epicatechin are presented including metabolites like valerolactones that are formed by the gut microbiome Many studies including intervention studies or epidemiological observations do not focus on single compounds but on cocoa as a whole This proves the effectiveness of cocoa as a functional food A positive influence of cocoa on hearing problems exercise performance and metabolic syndrome is discussed with mixed results the results about exercise performance are contradictive Evidence shows that cocoa flavanols may modulate some risk factors related to metabolic syndrome such as hypertension and disorders in glucose and lipid metabolism However several cardiometabolic parameters in type 2 diabetics were not affected by a flavanol rich cocoa powder as simultaneous treatment with pharmaceuticals might have negated the effect of cocoa The putative health promoting components of cocoa are altered during processing like fermentation drying and roasting of cocoa beans Chocolate the most popular cocoa product shows remarkable losses in polyphenols and vitamin E during 18 months of storage

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