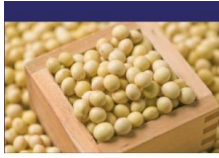


Get eBook

## CHARACTERISATION OF GLUCONO- -LACTONE INDUCED SOY PROTEIN GELATION



Xin Gu  
Characterisation of  
Glucono-δ-lactone Induced  
Soy Protein Gelation  
Application in Soy Cheese



Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | Application in Soy Cheese | The purpose of this study was to conduct an investigation into the development of a soy cheese with acceptable texture. The effects of heat treatment, different oils/fat and reducing and non-reducing sugars on the soy protein isolate (SPI) and SPI curd were studied. The physico-chemical, biochemical and textural properties of three types of soy cheese were compared: (1) glucono- -lactone (GDL) induced, (2) bacterially fermented and (3)...

**Read PDF Characterisation of Glucono- -lactone Induced Soy Protein Gelation**

- Authored by Gu, Xin
- Released at -



DOWNLOAD PDF

Filesize: 2.56 MB

### Reviews

*Most of these ebook is the greatest book readily available. It really is rally exciting throgh studying period of time. You wont truly feel monotony at anytime of your time (that's what catalogs are for about when you question me).*

-- **Hayley Wiegand**

*A whole new eBook with a brand new point of view. It is definitely simplistic but shocks in the 50 percent of the publication. I am just pleased to explain how this is the greatest ebook i have read during my very own daily life and could be he best ebook for possibly.*

-- **Mitchell Kuhn III**

## Related Books

- **Would It Kill You to Stop Doing That?**
- **Dont Be Bully!**
- **Violet Rose and the Surprise**
- **Party**
- **The Trouble with Trucks: First Reading Book for 3 to 5 Year**
- **Olds**
- **TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (3-5 years) Intermediate (3)(Chinese Edition)**