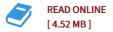


DOWNLOAD PDF

Nutritional Chemistry and Genetic Manipulations of Lathyrus Pea

By U.D. Chavan, A.S. Jadhav and R. Amarowicz

Agri-Biovet Press, 2014. Hardcover. Book Condition: New. Dust Jacket Condition: New. 1st Edition. Contents: Foreword. Preface. Acknowledgement. Part I : Nutritional Chemistry of Lathyrus Pea: 1. History of Lathyrus pea. 2. Botany of Lathyrus species. 3. Chemical composition of beach pea plant parts. 4. Antinutrients. 5. Tannins and phenolic acids. 6. Effect of different solvents on the recovery of condensed tannins from beach pea, green pea and grass peas. 7. Phytic acid. 8. Chlorophyll. 9. Oligosaccharides. 10. Saponins. 11. Nutrient distribution in air classified fractions of cotyledons and hulls of beach pea. 12. Seed coat structure of beach pea. 13. Antioxidant activity of phenolic fractions of beach pea hull extract. 14. Effect of different solvent extractions on phenolic compounds, tannins and sugars of beach pea seeds. 15. Effects of methanol-ammoniawater/hexane extraction on the nutrients and antinutrients of beach pea and grass pea. 16. Dehulling. 17. Extraction with chemicals. 18. Physico-chemical properties of pea seed proteins. 19. Surface topography of protein isolates and protein fractions. 20. Polyacrylamide gel electrophoresis (PAGE) of protein isolates and protein fractions from beach pea, green pea and grass pea. 21. Lathyrus pea proteins. 22. Functional properties of food proteins. 23. Other functional properties. 24. In-vitro protein...



Reviews

Basically no terms to clarify. It is actually writter in basic terms rather than confusing. I found out this ebook from my dad and i suggested this book to find out.

-- Elinore Vandervort

If you need to adding benefit, a must buy book. I could possibly comprehended every little thing out of this composed e pdf. I am quickly could get a enjoyment of looking at a composed book.

-- Mrs. Mariam Hartmann