

Cumulative Index, Volumes 1–45

a_w , *see* Water activity

Aminaria degatata 16, 74

Abalone 23, 143–186

–, anatomy of 23, 145–146

–, antiviral and antibiotic activity of 23, 179

–, as food 23, 146–147

–, brining of 23, 170–171

–, by-products of 23, 178–179

–, canning of 23, 171–172

–, –, can liquor in 23, 178

–, catching and handling of 23, 166

–, chemical composition of 23, 147–166

–, –, effects of size and season on 23, 150–151

–, drying of 23, 172–173

–, flavor of 23, 174, 176–177

–, freezing of 23, 168–170

–, gelatin and collagen in 23, 175, 179

–, lipids of 23, 160–162

–, names for 23, 144

–, nucleotides of 23, 157–160

–, odor and appearance of 23, 177–178

–, physiology of, in air 23, 166–168

–, pigments in 23, 163–164

–, preservation of 23, 168–173

–, proteins of 23, 151–156

–, –, amino acids of 23, 154, 155–157

–, –, properties 23, 155

–, proximate analysis of 23, 147–150

–, quality aspects of 23, 174–178

–, research needs on 23, 179

–, shell of 23, 164, 178

–, spoilage of 23, 164–165

–, statistics of catch of 23, 145

–, sugar-containing compounds in 23, 162–163

–, texture of 23, 174

–, UV-absorbing compounds of 23, 158

–, viscera of 23, 178–179

–, volatile bases in 23, 164–165

apABG, *see* para-Acetamidobenzoylglutamate

Abomasum, phospholipids in 23, 36

Abrasion, in flexible-package leak studies 23, 413

Abrus precatorius, glycyrrhizin and 7, 343

Absorption (*see also* Membrane vesicle) 39, 97–100

–, calcium, dietary requirements and 33, 118–119

–, –, effects of complexation by ligands yielding soluble complexes 33, 146–147

–, –, – of fiber and phytate 33, 134–142

–, –, – of lactose, *see* Lactose effect

–, –, – of oxalic acid 33, 142

–, –, – of protein and phosphate 33, 143–144

–, –, – of supplements 33, 144–147

–, –, from CCM 33, 147

–, –, mechanisms 33, 114–117

–, –, net absorption, calculation 33, 121–122

–, –, net amount necessary to balance urinary losses 33, 111

–, –, regulation 33, 114–117

–, carbonyl 12, 11–13

–, carcinogen risk assessment and 31, 33, 34, 37

–, β -carotene 40, 32, 41, 58–60, 69–70, 71

–, chocolate and, alkalization 31, 247

–, –, cocoa bean chemistry 31, 229

–, –, milk 31, 255, 256

–, dietary fiber and 31, 135, 163, 166–169

–, folates 40, 82

–, –, age effects 33, 68–69

–, –, altered gastrointestinal function and 33, 67–68

–, –, conjugases and 33, 55–56

–, –, deconjugation of dietary polyglutamyl folate 33, 54–55

–, –, dietary components and 33, 71–72

–, –, ethanol ingestion effects 33, 69–70

–, –, folate-binding protein in jejunal brush border membrane 33, 54

–, –, hepatic 33, 54

–, –, pH dependence 33, 53–54

–, –, pH effects 33, 67

–, –, K_m transport values 33, 53

–, meat mutagens 34, 410–413

–, population kinetics 40, 273

–, tocopherols, effects of gastric or intestinal destruction 33, 169–170

–, –, efficiency 33, 168–171

–, –, mechanism 33, 168–171

–, –, via lymphatic system 33, 168–169

Aburage 16, 51

l-Acacatechin in cocoa 2, 284

Acceptor molecules, effect on transgalactosylase activity 38, 76–79

Accessory cells, in Peyer's patches 37, 15

Accumulation, folate 40, 101–104

- Aceselfane-K, chocolate and **31**, 271
 Acetaldehyde **17**, 18
 -, in anaerobic metabolism **17**, 20
 -, in apples **2**, 263
 -, in coffee **2**, 281–282
 -, in flavor deterioration **17**, 20–21
 -, in frozen vegetables **17**, 5, 6
 -, in oranges **2**, 264
 -, in peaches **2**, 265
 -, in pineapple **2**, 266–268
 -, role in off-flavor development **17**, 5–6
 Acetaldehyde sulfonate **5**, 108, 111
 Acetals, shoyu flavor and **30**, 277–278
 Acetamidation, protein stability **35**, 272–273
para-Acetamidobenzoylglutamate **40**, 86, 91
 Acetate **16**, 265
 -, acceleration of trimethylamine oxide reduction in fish by **2**, 370
 -, chocolate and **31**, 325
 Acetazolamide **44**, 302
 -, for hyperkalemic periodic paralysis **37**, 386
 Acetic acid **15**, 205; **16**, 185, 216
 -, chocolate and **31**, 297, 324
 -, -, processing **31**, 215, 216, 219, 220, 222, 223, 225
 -, dietary fiber and **31**, 127, 130, 161, 180
 -, effect of dilution on sourness **2**, 260
 -, effect on saltiness **2**, 260
 -, endogenous proteolytic enzymes and **31**, 401
 -, esters, in carrot seed oil **2**, 271
 -, fish spoilage and **7**, 43, 47–48, 61
 -, in apples **2**, 262–263
 -, in cocoa **2**, 283
 -, in cocoa bean **8**, 239, 252
 -, in coffee **2**, 279, 281–282
 -, in grape waste **2**, 16
 -, in molasses **2**, 277
 -, in oranges **2**, 264
 -, in peaches **2**, 265
 -, in pineapple **2**, 268
 -, in rye bread **2**, 276
 -, in spoiling fish **2**, 370, 371
 -, in strawberries **2**, 270
 -, intestinal antibacterial activity **43**, 14, 15, 35
 -, in wines **6**, 74, 76
 -, microbial inhibition by **1**, 387
 -, *N*-nitroso compounds and **31**, 68
 -, olive oil and **31**, 459
 Acetic esters of ethyl alcohol in strawberries **2**, 270
Acetobacter, acetylmethylcarbinol production in wines **5**, 381
 -, 2,3-butylene glycol production in wines **5**, 381
 -, heat destruction of **3**, 436
 -, species in wine **6**, 92, 93
Acetobacter calcoaceticus **43**, 323
 Acetoin flavor of vegetables **17**, 158
 - of -, in food deterioration **17**, 20–21
 Acetone **15**, 210
 -, chocolate and **31**, 222–224, 279, 281
 -, dietary fiber and **31**, 152, 159, 166
 -, fat extraction by **3**, 52
 -, in apples **2**, 263
 -, in coffee **2**, 279, 281
 -, in oranges **2**, 264
 -, *N*-nitroso compounds and **31**, 60
 -, solubility of DDT in **2**, 203
 -, solution of quaternary ammonium compounds in **2**, 145
 -, toxicity to man **2**, 212
 -, treatment of protein by **3**, 51
 Acetophenone, in strawberries **2**, 270
 -, in tea **2**, 286
 Acetylamino polysaccharide, action of lysozyme on **1**, 377–378
 Acetylation, dietary fiber and **31**, 130, 131
 -, extent of in pectins **11**, 61
 Acetyl- β -casein, diffusion rate to air–water interface **34**, 19
 Acetylcholine, fish-spoilage and **7**, 50–51
 -, in sauerkraut **10**, 269–270
 Acetyl coenzyme A, in wheat germ **23**, 240
 Acetylene **12**, 190
 Acylesterase, in wheat germ **23**, 241
N-Acetyl- β -D-glucosaminidase as endpoint cooking temperature indicator **44**, 171
 Acetyl groups, benzoic and salicylic acids, effects on oxidation of by micro-organisms **11**, 341–342
 -, dietary fiber and **31**, 186, 187
 -, in pectin **1**, 397–399
 Acetylintermediate **45**, 72, 75
 Acetyllycopsamine **45**, 72, 75
 Acetylmethylcarbinol **16**, 195, 206, 212
 Acetyl propionyl in coffee **2**, 281
 2-Acetylpyrrole in Formosan black tea **2**, 288
Achras sapota, glycyrrhizin and **7**, 343
Achromobacter, effect of nitrites on **3**, 295
 -, enzyme action in **2**, 369
 -, growth rate of **7**, 101
 -, in bacon **3**, 308, 309
 -, influence of temperature on growth **2**, 359, 360

- , in fresh fish 2, 305, 353, 354
- , in pork 3, 293
- , trimethylamine oxide reduction by, in fish 2, 369
- Acid, action on sugars 14, 227–230
- , aldosylamino 12, 3
- , amino, decrease thiamine destruction 6, 259
- , 6-amino-6-deoxy-5-hexulosonic 14, 193–197
- , ascorbic, loss 6, 301
- , aspartic 12, 20
- , citric, in spoiled table wines 6, 76
- , cleaners 14, 348–350
- , fructoseamino 12, 20, 22
- , galacturonic 6, 27; 14, 194–195
- , –, in pears 14, 198–199
- , gluconic, in spoiled table wines 6, 76
- , hydrosulfonic 14, 246–248
- , hydroxy 14, 302–303
- , in fruits 12, 120–123
- , keto 14, 301–302
- , ketoseamino 12, 6–7, 9
- , lactic, formation of 6, 71
- , –, from glycogen 6, 123
- , –, in spoiled table wines 6, 91
- , –, in wines 6, 74
- , lauric, in candy production 6, 32
- , –, replacement for cocoa butter 6, 44
- , linoleic, in cocoa fat 6, 39
- , malic, bacteria decomposition of 6, 71
- , –, in wines 6, 73
- , monochloroacetic, in wines 6, 100
- , nordihydroguaiaretic, antioxidant 6, 13
- , oleic, elaidizing 6, 44
- , –, in cocoa fat 6, 39
- , pantothenic 12, 243
- , propionic, bacteria capable of forming 6, 81
- , –, in spoiled wines 6, 74
- , sorbic 12, 407–408
- , stearic, in cocoa fat 6, 39
- , sulfonic 14, 249–252
- , tartaric, in candy making 6, 17
- , –, in table wines 6, 72
- , uronic 14, 198–199
- , –, and amines 14, 192–199, 263–264
- Acid-catalyzed decomposition, acyl hydroperoxides 33, 278–280
- Acid coagulation 39, 165, 166
- Acid-curd cheese 39, 178–193
- Acid detergent fiber, dietary fiber and 31, 153, 180, 181
- Acidex procedure, for wine deacidification 25, 21
- Acid gel formation 39, 182–188
- Acidic peptidase in wheat germ 23, 241
- Acidification 39, 166, 174–177, 258
- Acidity, changes in, in dry milk during storage 3, 100
- , chocolate and, cocoa butter 31, 278
- , –, conching 31, 297
- , –, emulsifiers 31, 282
- , –, milk 31, 262
- , –, processing 31, 215–217, 244, 246
- , dietary fiber and 31, 137, 138, 141, 191
- , –, analysis 31, 143, 148, 150, 151, 153
- , –, dicotyledonous plants 31, 127, 130, 131, 133
- , –, intestinal bacteria 31, 172, 175
- , –, properties 31, 160, 164, 165
- , effect on bacterial resistance to heat 2, 67
- , – on tin plate 3, 337–340
- , endogenous proteolytic enzymes and, endopeptidases 31, 360
- , –, meat technology 31, 411
- , –, muscle physiology 31, 372
- , –, proteinase activity 31, 385, 386, 388
- , –, proteinase distribution 31, 368
- , *N*-nitroso compounds and 31, 59
- , of grapes and wines 25, 3–10
- , olive oil and 31, 460, 463, 473, 474
- Acidolin 43, 14
- Acidophilin 43, 14
- Acidophilus milk, unfermented 37, 86, 101
- Acid phosphatase, activity, measurement 34, 347
- , –, multivalent cation effect 34, 348
- , –, salt extraction 34, 346
- , cell wall isolation 34, 345–346
- , concentration-dependent multivalent cation effects 34, 349–350
- , EDTA treatment 34, 346
- , function-linked binding 34, 347
- , function-linked multivalent cation binding 34, 354–357
- , in tea 24, 235
- , multivalent cation, activity effect 34, 348
- , –, combined effects 34, 349–353
- , –, solubilized activity effects 34, 353–354
- , test 44, 170
- , –, endpoint cooking temperature indicator 44, 172
- , variation with metal ions 34, 344–357
- Acids (*see also individual acids*) 17, 177
- , age-related taste threshold 44, 257, 259
- , contribution to meat flavor 18, 52

Acids (*cont'd*)

- , fatty, formation in dried raw meat **11**, 303
- , fish preservation and **7**, 68
- , in citrus fruits **9**, 291–302, 307–309
- , in citrus peels **9**, 309–310
- , in fruits, effect of carbon dioxide **12**, 120–123
- , –, loss in apples **12**, 120–121
- , in honey **24**, 304–305
- , in soy sauce **10**, 83–87, 101–103
- , in tea **11**, 216–217
- , organic **14**, 229–230
- , –, in fruit juices **9**, 262–271
- , –, in passion fruits **12**, 238, 258
- , –, in tea **11**, 223–224; **17**, 243–244
- , –, use in milk beverage stabilizers **12**, 301
- , unsaturated, in off-flavor production **17**, 33
- , volatile, fish freshness and **7**, 61
- Acinetobacter*, attachment/detachment **43**, 332, 349
- aCLs, *see* Antibodies, anti-cardiolipin
- Acme spray dryer, operation of **2**, 422
- Acorn starch, gelatinization temperature of **2**, 319
- Acoustic impedance **45**, 117–118
- Acoustic signal generator **45**, 122
- Acquired immunodeficiency syndrome, gastrointestinal suppression **37**, 34
- , nutritional therapies for gastrointestinal disease **37**, 51–52
- Acriflavin, inhibition of enzyme activity by **1**, 384
- Acrylonitrile, chocolate and **31**, 318
- Actin **9**, 4, 6, 11–12; **10**, 356–357, 389; **16**, 114; **19**, 294–300
- , F-actin **9**, 7
- , –, endogenous proteolytic enzymes and **31**, 398, 400
- , –, properties **19**, 299–300
- , F-actin, preparation of **19**, 337–343
- , endogenous proteolytic enzymes and, meat technology **31**, 394, 396, 399, 404, 407, 409, 410
- , extraction from muscle **1**, 8
- , globular (or G-actin) **9**, 7
- , isolation of **19**, 294–296
- , molecular properties and polymerization **19**, 296–299
- , molecular weight **9**, 7
- , muscle physiology **31**, 370, 371
- , myosin reaction with **19**, 300
- , polymerization of **9**, 7
- , relation to meat structure **1**, 208
- , salt effects **35**, 326
- , SH groups in **24**, 35–36
- , –, function **24**, 38–39
- Actin–DNA cross-links, pyrrolizidine alkaloid antimitotic activity **45**, 90–91, 92
- Actinidin, in kiwifruit, proteolytic activity **29**, 297–298
- α -Actinin, endogenous proteolytic enzymes and **31**, 404, 407
- , preparation of **19**, 328–332
- , properties and structure of **19**, 306–308
- Actinins, SH group role in **24**, 40
- Actinomycetes, isolated from moldy cocoa beans **8**, 288
- Action potential **40**, 331–332
- Activation, lactase **38**, 41
- , transgalactosylase activity of lactases **38**, 82–83
- Activation energies **17**, 38; **38**, 204–205
- , loss of lysine and glucose **35**, 196, 198
- , nonenzymatic browning **35**, 196–197
- Activation enthalphy **17**, 38
- Activation entropy **17**, 45
- Active oxidation method, olive oil and **31**, 473
- Actomyosin **9**, 8; **10**, 55–57, 357, 375, 376, 389, 392; **16**, 114; **19**, 300–306
- , electron microscopy of **19**, 303–306
- , endogenous proteolytic enzymes and **31**, 394, 396–398
- , enzymic and contractile activity **19**, 300–302
- , formation during rigor mortis **1**, 9
- , myofibrillar proteins **34**, 252–254
- , preparation of **19**, 345–348
- , relation to meat structure **1**, 208
- , SH group role in **24**, 39–40
- , thiol groups in **19**, 303
- , viscosity changes of **19**, 302–303
- F-Actomyosin, endogenous proteolytic enzymes and **31**, 398
- Acyclovir **44**, 300
- Acylation, protein emulsifier modification **34**, 151–152
- , protein stability **35**, 270–271
- , whey protein modification by **33**, 418–419
- Acyl coenzyme A, in wheat germ **23**, 240
- Acyl composition, cardiolipin, diet effects **37**, 291–297
- , interorgan differences **37**, 291
- , interspecific differences **37**, 290
- , related factors **37**, 289
- , uniqueness **37**, 289–290
- Acyl desaturases, relative activities **35**, 27–28

- Acyl hydroperoxides, carbonyl compounds
from, table 33, 265
- , decomposition 33, 270–273
- , products from homolytic thermal cleavage 33, 272
- , volatile compounds from 33, 273–275
- Adams consistometer 32, 48
- Adaptation, water requirements and 7, 110–111
- Adaptive control 40, 270
- Addison's disease, Adrenal, glycyrrhizin and 7, 357
- , licorice and 7, 356–357
- Additions 14, 293–294
- , carbonyl 14, 293–294
- , steric course 14, 294
- , unsaturated bond 14, 294–295
- Additives, chemical 10, 32, 65, 66–67; 13, 288–289
- Adenosine 44, 303
- Adenosine diphosphate, chelation 33, 304–305
- , control of microsomal enzyme-associated lipid oxidation 33, 306
- , formation during rigor mortis 1, 5
- Adenosine triphosphate (*see also* ATP) 17, 18–20
- , breakdown in muscle 1, 4–10
- , in phosphorylation of glucose 1, 131
- , relation to meat structure 1, 208
- , – to rigor in muscle 10, 386–391, 422–423
- Adenostyles alliariae* (Alpendost) 45, 76
- Adenylic acid, action in muscle 1, 4
- Adenyl cyclase cascade, involvement in sugar-taste transduction 42, 219–223
- Adherence, probiotic cultures in human intestine 37, 74–77, 120
- Adipose, *N*-nitroso compounds and 31, 78, 80, 83
- Adipose tissues (*see also* Depot fats), β -carotene 40, 49, 61
- , food regulation 21, 25–34
- , α -LNA conversion 35, 74–75
- , microdialysis 40, 194
- , tocopherol content 33, 178–179
- , tocopherol mobilization and turnover 33, 188
- , α -tocopherol release 33, 188–189
- ADP, endogenous proteolytic enzymes and 31, 393, 410
- ADP/ATP carrier protein, cardiolipin association 37, 279–280
- ADPGlc, *see* ADPglucose pyrophosphorylase
- ADPglucose, synthesis, glycogen 41, 125
- , –, pathway *in vivo* 41, 34–37
- , –, role 41, 39–40
- ADPglucose pyrophosphorylase, amyloplasts 41, 118–119
- , amyloplasts transport 41, 119–120
- , antisense 41, 129–130
- , cloning 41, 59–68
- , cold storage and 41, 136
- , genomic DNA 41, 73–74
- , higher plant subunits 41, 50–51
- , hydrophobic cluster analysis 41, 68–72
- , localization 41, 123–124, 143
- , regulation 41, 46–47, 145–148
- , sink strength 41, 136
- , structure-function 41, 49–50
- , substrate binding sites 41, 51–59
- , subunit structure 41, 47–49
- , synthesis, pathway 41, 43–46
- , –, regulation 41, 131–134
- , –, role 41, 35–38
- , transcription 41, 72–73
- Adrenalectomy, effect on rats 1, 123
- Adrenal hormones, and meat quality relationship 21, 89–96
- Adrenaline 13, 150–152
- , and shock 13, 144
- Adrenals, vitamin A 40, 9, 11
- Adrenocortical cells, α -tocopherol binding sites 33, 199
- Adrenocorticotropin 21, 89–90, 93
- Adriamycin, cardiolipin association 37, 287–288
- Adsorbed macromolecules, structure at interface 34, 93
- Adsorption 39, 99, 100
- , competitive, mixed emulsifier system 34, 126–127
- , dietary fiber and 31, 120, 142, 157, 159, 160, 163
- , diffusion-controlled, proteins 34, 16–20
- , in food drying, aroma recovery in 20, 34–51
- , in olfaction 14, 20
- , proteins at fluid interfaces 34, 1–2, 114–117
- , soil 14, 394–396
- , water removal and 7, 181
- , whey proteins 33, 391–393
- Aegilops cylindrica* 45, 228
- Aerobacter*, effect of nitrites on 3, 295
- , enzyme action in 2, 369
- , in fermentation 17, 93
- Aerobacter aerogenes*, destruction of by X-rays 3, 157

Aerobacter aerogenes (cont'd)

→, effect of lauryldimethylbenzylammonium chloride on **2**, 155

→, → of vanillic acid esters on **3**, 460

→, germicidal action of phemerol on **2**, 155

Aerobes, effect of pH on growth of **3**, 431

Aerobic bacteria in fresh fish **2**, 350, 353

→ in →, cause of spoilage **2**, 369

Aerodynamics, nose **14**, 10

Aeromonas **43**, 323

Aerosol OT, action as surface-active agent **1**, 379

Aerosol OT-100, effect on tubercle bacilli **2**, 148

Affinity chromatography, polyglutamyl folates **33**, 38

Aflatoxins **16**, 33; **39**, 286–287; **45**, 198

→, B₁, aflatoxin B₁-like pyrazines produced by *Aspergillus sojae* X-1 **30**, 290–294

→, →, → by →, fluorescent compounds, identification **30**, 292

→, →, → by →, →, separation **30**, 294

→, →, → by →, nonfluorescent compounds, identification **30**, 293

→, →, → by →, →, separation **30**, 294

→, →, degradation by sulfiting agents **30**, 17

→, G₁, distinction from mold-produced compound G₃ **30**, 296

→, absence in shoyu preparation **30**, 287–289, 296–297

Africa, cheese **39**, 167

→, IM meat **39**, 79–80, 89

Aftertaste, flavor and **7**, 37

Agar, effect on germicidal activity of quarternary ammonium compounds **2**, 136

→, general properties **11**, 119–120

→, in bakery products **11**, 120–122

→, in beverages **11**, 123

→, in confectionery **11**, 122

→, in dairy products **11**, 123

→, in meat and fish products **11**, 122–123

→, in meringues **12**, 304

→, in miscellaneous foods **11**, 124

→, nutrient **12**, 60, 110

→, salt **12**, 60

→, viscosity **11**, 118

Agar-agar in inhibition of corrosion **3**, 342

Agar cup-plate test for germicidal action of quarternary ammonium compounds **2**, 161

Agarose, molecular shapes and interactions **42**, 184–185

Age **14**, 56

→, and food attitudes **32**, 246–250

→, and food preference **32**, 242, 253–254

→, and meal patterns **32**, 250–253

→, and senses of taste and smell **32**, 245–246

→, effects, calcium absorption **33**, 117–118

→, →, folate bioavailability **33**, 68–69

→, →, surface rheology of whey protein interfacial films **33**, 394

→, →, vitamin E status **33**, 190–191

→, effects on fat composition **23**, 32–33

Agene-treated flour, nutritional stress factor in **4**, 114

Agene treatment of flour **10**, 32

Ageusia (see also Taste perception) **44**, 249

→, elderly people **44**, 256

Agglomeration **38**, 209–210

Aggregation, protein digestibility **35**, 189

Aging **14**, 58

→, and meat quality **26**, 140–142

→, biochemistry of **26**, 140–141

→, bovine muscle **14**, 60

→, changes **31**, 395–403

→, chemical change **14**, 59–62

→, Δ^6 -desaturase, regulation **35**, 46

→, effect of starch **12**, 418

→, effects on muscle function **37**, 368–369

→, endogenous proteolytic enzymes and **31**, 345, 394, 395, 412, 413

→, enzymology **31**, 403–411

→, fish sausage and ham **12**, 418–420

→, numbers of bacteria **12**, 419

→, of meat, artificial **9**, 37–46

→, →, effect on meat flavor **18**, 9–14

→, →, SH groups and **24**, 55–58

→, of post-mortem muscle **20**, 268–277

→, oxygen penetration of casing **12**, 420

→, research needs **37**, 407

→, technology of **26**, 141–142

→, temperature **12**, 418

Agitated processing **32**, 60–74

Agitators, power consumption of **11**, 424–425

Aglycones **17**, 29

→, in flavonols **17**, 227

→, specificity of transgalactosylase reaction **38**, 81

Agmatine, in putrid abalone **23**, 166

Agrobacterium tumefaciens **41**, 126

Agrobacterium tumefaciens-mediated transformation system **36**, 164

Agrobacterium tumefaciens transformation vector **45**, 254

Agroforestry **32**, 204, 205

AIDS, carcinogen risk assessment and **31**, 19, 44

→, see Acquired immunodeficiency syndrome

Air, entrained **14**, 416–417

- , occluded **14**, 417–419
- , removal of, from thermoprocessed-food packaging **23**, 369–375
- Air broom for product accumulation control in spray dryer **2**, 493
- Air classification, of wheat germ **23**, 201–204
- Air density, effect on terminal velocity in spray-drying **2**, 465–467
- Air drying, IM meat **39**, 102, 144
- Air pollution **32**, 188, 223–224
- , carcinogen risk assessment and **31**, 38–41
- Air–water interface **34**, 9–10
- , acetyl- β -casein diffusion rate **34**, 19
- , fatty acid and alkanol molecules **34**, 11–12
- , free energy of adsorption **34**, 10
- , methylene group adsorption **34**, 11
- , protein, adsorption **34**, 11–13
- , –, desorption **34**, 52
- Alanine, acceleration of trimethylamine oxide reduction by **2**, 369
- , effect on dried egg **1**, 172
- , – on egg albumen **3**, 274
- , in browning reaction **32**, 123–126, 131–133
- β -Alanine in relation to microbial inhibition **1**, 387
- Alaskan butter-clam industry **10**, 136, 141–142, 145, 146, 163
- Albacore **39**, 339
- Albumen, gelatin clarification and **7**, 248
- Albumin (*see also* Bovine serum albumin) **16**, 353
- , endogenous proteolytic enzymes and **31**, 362, 375
- , foaming of solutions **6**, 21
- , HMW, genetic control **36**, 35–36
- , –, wheat proteins **36**, 26–27
- , in candy production **6**, 20
- , modifications of sugar properties produced by **6**, 53
- , serum, blood proteins **34**, 259–260
- , wheat proteins **36**, 28
- , –, genetic control **36**, 36–37
- Albuterol sulfate **44**, 301
- Alcaptonuria **37**, 397
- Alcohol dehydrogenase, in wheat germ **23**, 240
- , of tea **24**, 235–236
- Alcoholic beverages, sulfite occurrence formation by yeast, control of **30**, 6–7
- , – by –, limitations **30**, 6
- , – by –, residual SO₂ **30**, 7
- Alcoholic fermentation **17**, 196–199
- Alcohol-insoluble residues (AIR), dietary fiber and, intestinal bacteria **31**, 175, 178, 183, 186
- , properties **31**, 160, 166
- Alcoholism **40**, 84–85, 91
- Alcohols, adsorption kinetics **34**, 30–31
- , as food preservatives **1**, 386, 388
- , carcinogen risk assessment and **31**, 17, 19, 22, 41
- , chocolate and **31**, 268, 269, 271, 297
- , concentration in wines **6**, 84
- , contribution to meat flavor **18**, 52–53
- , dietary fiber and **31**, 139
- , effect on fababean protein thermal characteristics **35**, 334
- , ethyl alcohol in wine **5**, 359
- , fat extraction from dry milk by **3**, 52
- , from fruits **17**, 94
- , from molasses **17**, 125
- , furfuryl, isolation from heated milk **3**, 99
- , gel rigidity, and **7**, 297
- , glycerol content of wines **5**, 376
- , glycerol in wines **5**, 372, 373
- , glycerol ratios in wines **5**, 378
- , higher alcohols in wines **5**, 367
- , in *Allium* **22**, 100–103
- , in California table wines **6**, 82
- , in fruit juices **9**, 259–262
- , in solution of CPCl **2**, 153
- , in soy sauce **10**, 82
- , in tea **2**, 286
- , in wines **5**, 358; **8**, 137, 145, 148
- , –, content **5**, 371
- , mechanism of formation **5**, 370
- , methyl alcohol **5**, 366
- , –, in wines **5**, 368
- , *N*-nitroso compounds and **31**, 56
- , –, fundamentals **31**, 61, 63
- , –, nitrite/nitrate addition **31**, 87
- , –, processing **31**, 91
- , olive oil and **31**, 466, 470, 477
- , percentage, in apple oil **2**, 264
- , –, in celery seed oil **2**, 271
- , –, in orange peel oil **2**, 264
- , production of **17**, 20–21, 93, 125, 126
- , –, in cocoa bean pulp **8**, 245
- , shoyu flavor and **30**, 265–266
- , source of alcohol in wines **5**, 367, 374
- , – of glycerol in wines **5**, 379
- , sulfated **14**, 352
- , tolerance by wine spoilage bacteria **6**, 91
- , treatment of dry-milk protein by **3**, 51
- , yield **5**, 364

- Aldehydes, as food preservatives **1**, 386, 388–389
- , binding to unprocessed whey proteins **33**, 411
 - , chocolate and **31**, 234, 235, 251, 266, 297
 - , compound **12**, 296
 - , formation **12**, 38–39
 - , – in tea **11**, 220
 - , formation of **17**, 240–241
 - , from Maillard browning **18**, 63
 - , in *Allium* **22**, 100–103
 - , in dough during fermentation and baking **30**, 100–102
 - , in smoke condensate, effect on color formation **29**, 137–139
 - , in tea aroma **17**, 239
 - , α -lactalbumin binding **33**, 415
 - , *N*-nitroso compounds and **31**, 56
 - , percentage, in apple oil **2**, 264
 - , –, in bread **2**, 276
 - , –, in cherries **2**, 264
 - , –, in maple syrup **2**, 277
 - , –, in parsley oil **2**, 274
 - , shoyu flavor and **30**, 267–268
- Aldesleukin **44**, 293
- Aldolase, as endpoint cooking temperature indicator **44**, 171
- , in wheat germ **23**, 241
- Aldosamines **14**, 207–208
- Aldoses, and amines **14**, 262–263
- , and proteins **14**, 211–221
 - , browning reactions with amines, Amadori rearrangement **30**, 82, 87–88
 - , – with –, glycosamine formation **30**, 87
- Aldosylamines **12**, 3–5; **14**, 169–177
- Aleurone concentrate **17**, 115
- Aleurone layer, analysis **31**, 150
- , dietary fiber and **31**, 190
 - , intestinal bacteria **31**, 183, 189
 - , monocotyledonous plants **31**, 136, 137
- Aleutian disease **37**, 399–400
- Alfalfa, dehydrated, palatability of **1**, 124
- , dietary fiber and **31**, 170, 171
 - , nutritional stress factor in **4**, 110, 112–113
 - , phosphorus content of, effect of fertilizers on **1**, 313
- Alfalfa phytoestrogens **44**, 197, 203
- , coumestans **44**, 211
 - , isoflavones **44**, 203, 207
- Alfalfa sprouts, ozone treatment **45**, 196
- Algae **16**, 16, 24, 73
- , amino acid composition of **18**, 109
 - , as feed additives **30**, 345
 - , as sources of protein **18**, 116–128
 - , carotenoids in **15**, 208
 - , nutritional value **18**, 124–128
 - , poisonous **10**, 137
 - , propagation conditions **18**, 118–124
 - , toxicity of **18**, 124–125, 157
 - , useful species for **18**, 117–118
- Algin, immobilization of lactases **38**, 43
- Alginate gels, ultrasonic analysis **45**, 152
- Alginates, general applications in foods **11**, 138–139
- , in artificial cherries **11**, 156
 - , in bakery toppings and fillings **11**, 151
 - , in beverages **11**, 152–154
 - , in canned fish **11**, 149
 - , in chocolate milk **11**, 147
 - , in confectionery **11**, 154
 - , in dairy products **11**, 147
 - , in dessert gels **11**, 139–144
 - , in dietetic foods **11**, 154
 - , in dough products **11**, 155
 - , in fining beer **11**, 153
 - , in fish and meat preservation **11**, 148–150
 - , in frozen fish **11**, 148
 - , in fruit drinks **11**, 152
 - , in guacamole spread **11**, 156
 - , in ice cream stabilization **11**, 145
 - , in icings and toppings **11**, 151
 - , in jellies and pie fillings **11**, 152
 - , in macaroni and spaghetti **11**, 157
 - , in meat-like items **11**, 153
 - , in milk puddings **11**, 144–145
 - , in miscellaneous foods **11**, 153, 157
 - , in processed cheese **11**, 147
 - , in salad dressing **11**, 154
 - , in synthetic potato chips **11**, 155
 - , in synthetic sausage casings **11**, 150
 - , in water ices and sherbets **11**, 147
 - , in whipped cream **11**, 147
 - , in wine clarification **11**, 153
 - , on meats as a preservative **11**, 149
 - , specialized food applications **11**, 155–157
 - , typical food applications **11**, 140–141
 - , viscosity **11**, 118
- Alginic acid, molecular shapes and interactions **42**, 172–175
- Alicyclobacillus acidocaldarius* **45**, 197
- Alien genes, incorporation, in wheat proteins **36**, 70–73
- Alimentary absorption **15**, 9
- , micellar formation in **15**, 32
- Alipal **16**, 119
- Aliphatic amino acids, thermal stability role **35**, 258–259, 261
- Aliphatic indices, proteins **35**, 258, 260

- Alkalies, in sugar **14**, 230
 –, mild **14**, 348
 –, strong **14**, 347–348
 Alkaline proteases, endogenous proteolytic enzymes and **31**, 353–355, 388–391, 410, 411
 Alkalinity, endogenous proteolytic enzymes and **31**, 367, 385, 411
 Alkalization, chocolate and **31**, 213, 246–249, 307, 330
 Alkaloids, in tea **17**, 234–236
 Alkanes, ultrasonic phase transition monitoring **45**, 141
 Alkanols, abnormalities in apparent diffusion coefficient **34**, 29
 Alkenyldimethylethylammonium bromide, inhibitor of **2**, 166
 Alkylamines **14**, 203–204
 –, reaction with dehydroascorbic acid **32**, 146
 Alkylarylpyridinium chloride, inhibitors of **2**, 166
 Alkylation, endogenous proteolytic enzymes and **31**, 382
 –, *N*-nitroso compounds and **31**, 55
 –, reductive, protein emulsifier modification **34**, 158
 Alkyl chain, length effect of ester group **34**, 153
 Alkylcyclopentadiones, shoyu flavor and **30**, 277–278
 Alkylcysteines, in *Allium* **22**, 77
 –, –, biosynthesis **22**, 85–89
 Alkylcysteine sulfoxides, in *Allium* **22**, 77–79
 –, –, biosynthesis **22**, 85–89
 Alkyldimethylbenzylammonium chloride, chemical structure of **2**, 120, 124, 126, 146–147
 –, effect of blood serum on germicidal action of **2**, 148, 183
 –, – of pH on germicidal activity of **2**, 133, 147–149
 –, – of temperature on germicidal activity of **2**, 135, 136
 –, effect on bacterial count of milk **2**, 178
 –, inactivator of tetanus toxin **2**, 183
 –, inhibitors of **2**, 166
 –, tests for **2**, 168
 –, tests for toxicity of **2**, 130
 –, use as rinse for dishes **2**, 179
 –, use in dairy industry **2**, 176
 Alkyldimethyl 3,4-dichlorobenzylammonium chlorides, corrosive effect of **2**, 175
 –, germicidal action of **2**, 149
 –, structure of **2**, 120, 149
 Alkyl nitrites, *N*-nitroso compounds and **31**, 61
 Alkylperoxy radicals **15**, 3
 Alkylphenols, formation during shoyu production **30**, 278–279
 Alkyl sulfates, abnormalities in apparent diffusion coefficient **34**, 29
 Alkyltrimethylammonium bromide, structure of **2**, 122
 Alkyltrimethylammonium chloride, structure of **2**, 122
 Allantoin, determination by ion exchanges **2**, 38
 Allergenicity, proteins, *see* Amino acid sequence alignments, allergenicity potential assessment
 Allergens **41**, 32
 –, detection and avoidance **37**, 46
 –, food, characterization and identification **37**, 40–42
 –, research needs **37**, 54
 Allergies, food, *see* Food allergies and Food intolerance
 Allicin **44**, 321
 –, as major flavor component in garlic **22**, 94, 95
 –, in garlic oil **2**, 272
 –, isolation of, from garlic **22**, 74
 –, structure of **22**, 91
 Alliin, discovery of **22**, 90
 Alliinase, discovery of **22**, 74, 91
 –, enzymatic activity **22**, 92, 93, 99, 121–122
 –, in flavor development **22**, 118–122
 –, substrates for **22**, 120
 Alliin in garlic oil **2**, 272
Allium, alcohols and aldehydes in **22**, 100–103
 –, alkylcysteines in **22**, 77
 –, alkylcysteine sulfoxides in **22**, 77–79
 –, –, biosynthesis **22**, 90
 –, alliinase in, role in flavor development **22**, 118–122
 –, glutamyl peptidases in, role in flavor development **22**, 122–123
 –, γ -glutamyl peptides in **22**, 79–83
 –, pungency, flavor and aroma of **22**, 73–133
 –, –, enzyme role in **22**, 116–124
 –, –, measurement **22**, 114–116
 –, –, research needs on **22**, 125–126
 –, sulfur compounds in **22**, 74–83
 –, –, biosynthesis **22**, 83–90
 –, –, in crushed *Allium* **22**, 90–114
Allium scorodoprasum L. constituents of volatile oil **2**, 273

- Allolactose, in yogurts **38**, 84
 –, production, *Kluyveromyces lactis*
 β -galactosidase velocity **38**, 65, 70
 –, –, potassium and magnesium effects **38**, 82
 Allopurinol **44**, 314
 S-Allyl-L-cysteine sulfoxide, as odor-principle
 in garlic **22**, 91
 Allyl-propyl disulfide in garlic **2**, 272
 Allyl sulfide, in garlic **2**, 272
 –, in onion oil **2**, 273
 Allylthiocyanate in onion oil **2**, 273
 Almond paste, in candies **6**, 45
 Almonds **16**, 16
 –, composition of **6**, 46
 –, leuco-anthocyanins **5**, 288
 –, used by the candy industry **6**, 3
 Alpendost (*Adenostyles alliariae*) **45**, 76
 –, α -gliadins **45**, 222
 –, α -trinositol (inositol(1,2,6)trisphosphate)
 45, 28, 40
 Alpha hydroxysulfonic acid **5**, 104
 –, combined with glucose **5**, 110
 Alpha radiation **15**, 71
 Alprazolam **44**, 310
Alternaria citri **15**, 177
 –, germination of **7**, 95
 Aluminosilicates, gel type of **2**, 4
 –, structure of **2**, 3
 Aluminum, effect on low-ester pectins **1**, 414
 –, in prevention of corrosion **3**, 343
 –, – of –, oxide with coffee infusion **3**, 178,
 180
 –, in wines **8**, 138, 139, 172
 –, salts, effect on pectin viscosity **1**, 406
 –, –, gelatin clarification and **7**, 248
 –, –, use in pectin extraction **1**, 400, 405
 –, use in spray dryers **2**, 490
 Aluminum–inositol phosphate interactions
45, 32, 36
 Alzheimer's disease, smell/taste perception
 changes **44**, 280–282
 Amadori, products **12**, 5–11, 17
 –, –, from simple alkylamines **12**, 7
 –, –, open chain form **12**, 11
 –, –, ring form **12**, 10
 –, rearrangement **12**, 4–6, 15–16
 –, –, nonaromatic amines **12**, 5
 –, –, primary aromatic amines **12**, 5
 Amadori compounds **35**, 190–191, 194
 –, shoyu oxidative browning during storage and
 30, 254–255
 Amadori rearrangement **14**, 193–197, 261;
32, 120, 121, 122–123, 126, 132–137
 Amberlite IR-1, cation exchanger **2**, 5
 Amberlite IR-4, adsorption of acidic amino
 acid by **2**, 34
 –, biological tests on **2**, 32
 –, saturation by hydrogen sulfide **2**, 38
 –, use in grape industry **2**, 16
 Amberlite IR-100, removal of calcium from
 milk by **2**, 24
 –, use in grape industry **2**, 16
 Amberlite IRC-50, use in fractionating basic
 amino acids **2**, 35
 Amberlite XE-43, biological tests on **2**, 32
 Amebicides, taste sensation effects **44**, 286
 Amelioration, wine deacidification by
25, 13–16
 American Cancer Society, carcinogen risk
 assessment and **31**, 13, 39
 American Can Company Research Department
32, 3
 Americas, cheese **39**, 167
 –, IM meat **39**, 80–83
 Ames test **32**, 156
 –, 2-amino-3,4-dimethylimidazo[4,5-f]-
 quinoline **34**, 406
 –, carcinogen risk assessment and **31**, 28
 Amidation, whey protein modification by
33, 419–420
 Amide bond, endogenous proteolytic enzymes
 and **31**, 344
 Amide nitrogen in fruit products, relation to
 browning **1**, 352
 Amides, fundamentals **31**, 58–60, 66
 –, indirect contamination **31**, 95
 –, in flour gluten, effect on baking
 29, 265–267
 –, in tea **11**, 218–219
 –, nitrite/nitrate addition **31**, 76
 –, N-nitroso compounds and **31**, 97
 –, sulfonated **14**, 353
 Amiloride **44**, 303
 –, sweet-taste transduction **42**, 229–230
 Amine formation in spoiling fish **2**, 368, 370
 Amine oxidase, fish spoilage and **7**, 47
 Amines **16**, 246, 278
 –, and aldoses **14**, 169–192
 –, and uronic acids **14**, 192–199
 –, aromatic **14**, 202
 –, as nitrosamine precursors **22**, 11–12
 –, biogenic (*see also* Biogenic amines), meat
 mutagen modulation **34**, 433
 –, chocolate and **31**, 234
 –, fish spoilage and **7**, 43, 46–47
 –, D-glucuronolactone **14**, 197–198
 –, keloses **14**, 199–210
 –, –, products **14**, 202–207

- , *N*-nitroso compounds and 31, 54, 55, 97
- , –, fundamentals 31, 59, 60, 62, 66
- , –, indirect contamination 31, 94, 95
- , –, nitrite/nitrate addition 31, 78, 82, 83, 87
- , –, processing 31, 89–91, 93
- , *N*-oxides 14, 304
- , primary 14, 179–180
- , properties as anion exchangers 2, 7–8
- , secondary 14, 181–183, 206–207
- Amino acid composition, effect on functional properties of whey proteins 33, 367
- , of abalone 23, 154–157
- , of foodstuffs 4, 241
- , –, imbalance as stress factor 4, 119
- , whey proteins from bovine milk, table 33, 350
- Amino acids (*see also* Biogenic amines) 12, 3–4, 6, 39; 14, 309–310
- , addition to dough, aroma and 30, 101–102
- , adsorption by ion exchangers 2, 34
- , age-related taste thresholds 44, 257, 260
- , alkaline deamination of 3, 253–254
- , analysis, reactive lysine measurement 35, 193–194
- , and ketoses 14, 204–206
- , apolar, effect on whey protein gels 33, 389
- , as feed additives 30, 344–345
- , availability decrease in Maillard reaction 30, 121
- , browning reactions 32, 119–150, 168
- , – with sugars 30, 89
- , – with –, volatiles and aromas 30, 91, 92–93
- , cereal enrichment by 30, 355
- , cheese 39, 227, 231–234
- , chocolate and, cocoa bean chemistry 31, 226, 231–233, 235, 236
- , –, conching 31, 297, 298
- , –, milk 31, 263
- , –, milk crumb 31, 286
- , –, processing 31, 223, 224, 238, 239
- , –, sweeteners 31, 269
- , –, *Theobroma cacao* L. 31, 327
- , citric, in roasted cocoa 8, 260
- , close packing 35, 265
- , containing selenium 32, 88–89
- , contribution to meat flavor 18, 40–42
- , dietary fiber and 31, 167, 186
- , digestibility 35, 212
- , dose–response 40, 157–160, 162–166
- , effect of cathode rays on 3, 167–174
- , effect on browning in dehydrated potatoes 1, 262, 273–275, 277–278, 285
- , – on egg white 3, 273–274
- , endogenous proteolytic enzymes and 31, 344, 412
- , endopeptidases 31, 354, 355, 357, 360, 361
- , essential 17, 102–103
- , –, racemization and cross-linking 35, 208
- , essentiality in diet of rat 4, 239
- , exchanges, mesophilic and thermophilic proteins 35, 259, 261
- , exopeptidases 31, 347, 348
- , fatty, in unroasted cocoa 8, 279
- , fish 39, 336–346
- , flavors from products of sugar reactions with 19, 197
- , free 12, 267–268; 14, 122
- , – in cocoa beans, fermentation and 30, 94, 95
- , – in –, roasting and 30, 95, 96–97
- , gelatin and 7, 261–265
- , gelatin manufacture and 7, 240–241
- , hydration capacity 28, 290–293
- , hydrophilicity/hydrophobicity 42, 100–102
- , IM meat 39, 136–137
- , in apple leaves 8, 370
- , in apples 8, 300, 303
- , in cereals 16, 8
- , in cheese 16, 233, 240, 259, 303
- , in cocoa cotyledons 8, 263
- , in corn by-products 17, 118
- , in fruits 17, 183
- , in honey 24, 308–312
- , in legumes 16, 9
- , in milk powders 3, 64
- , –, flavor related to 19, 195–197
- , in nuts 16, 16
- , in oilseed proteins 30, 360, 361–362, 363
- , in oil seeds 16, 13
- , in palm kernels 16, 16
- , in peanuts 16, 52
- , in pears 8, 300
- , in peas, loss in processing 9, 71
- , –, relation to maturity 9, 70–71
- , in plants, winter hardiness and 25, 205–206
- , in potatoes 10, 191–192
- , in soybeans 16, 44
- , in soy sauce 10, 79, 80–81
- , in tea 11, 218–219; 17, 236–241
- , in wheat flour 16, 346, 359ff, 395
- , in wheat germ 23, 203, 216–220
- , meat technology 31, 410
- , metabolism, enzymes of 17, 22–23
- , microwave effects 43, 92
- , muscle physiology 31, 372, 374, 375, 377, 378, 382

Amino acids (*cont'd*)

- , neutral 12, 6
- , *N*-nitroso compounds and 31, 55
- , of tea 24, 240–241
- , organic, in apples and pears 8, 300, 320, 322
- , oxalic, in roasted cocoa 8, 260
- , oxidation of 17, 29, 31
- , polygalacturonic, in apples 8, 336
- , preferential hydration of proteins 35, 293
- , primary sequences of β -lactoglobulin B 33, 351
- , products of 19, 200
- , proteinase activity 31, 385–387, 389, 391
- , protein quality improvement 40, 161–162
- , protein stability, composition 35, 266–269
- , protein value, relation to 16, 25, 34
- , *o*-quinone complexing with, in enzymic browning 19, 98–102
- , reactions with dehydroascorbic acid 32, 143–146
- , – with sulfites 30, 23–24
- , reaction with aldehyde groups 3, 97
- , – with fructose 3, 249
- , – with glucose 3, 249, 265
- , – with *N*-glycosyl 3, 262
- , – with maltose 3, 249
- , – with sugar 3, 246
- , relative radio sensitivities of 3, 175
- , residues 14, 213–215
- , –, racemization and cross-linking reactions 35, 201–202
- , sequence alignments, algorithms 42, 46
- , –, allergenicity potential 42, 64–65
- , –, assessment 42, 45–91
- , –, BLAST, with transgene proteins 42, 56–57, 59
- , –, databases 42, 47–48, 59, 63–91
- , –, food allergen sequences 42, 69–74
- , –, nonfood allergen sequences 42, 75–84
- , –, number of accessions 42, 67
- , –, summary 42, 88
- , –, wheat gluten sequences 42, 85–87
- , –, extending local alignments 42, 57–59
- , –, FASTA 42, 50, 52–53, 59–60
- , –, with transgene proteins 42, 53–56
- , –, methods 42, 47–50, 65–67
- , –, Needleman and Wunsch algorithm 42, 50–51
- , –, positive control sequence construction 42, 48
- , side chains, inductive constants 35, 202–203
- , Strecker degradation of mechanism 19, 199
- , substitution 40, 150
- , sulfur-containing in flour gluten, effect on baking 29, 267–268
- , thermal conversion to flavor compounds 19, 201
- , transgene test sequences 42, 48–50
- , uronic, from pectin 8, 233
- α -Amino acids, *N*-nitroso compounds and 31, 76
- Amino acid sequences, dystrophin gene 37, 357
- β -Aminobenzoic acid content of canned pineapple 1, 82
- para*-Aminobenzoylglutamate 40, 86, 91
- γ -Aminobutyric acid, agonist and uptake blockers, for epilepsy 37, 372
- 2-Amino-3,4-dimethylimidazo[4,5-*f*]quinoline 32, 158, 159–161, 169; 34, 400, 402–403
- , absorption and excretion 34, 412
- , toxicology 34, 405–408
- 2-Amino-3,8-dimethylimidazo[4,5-*f*]-quinoxaline, formation 34, 416
- , toxicology 34, 405–408
- Amino groups, acylation, protein emulsifiers 34, 151
- 2-Amino-3-methylimidazo[4,5-*f*]quinoline 32, 158, 159–161, 169; 34, 400, 402
- , absorption and excretion 34, 412
- , fat content and formation 34, 419
- , formation 34, 416
- , toxicology 34, 405–408
- 2-Amino-3-methylimidazo[4,5-*f*]quinoxaline 34, 402–403
- 2-Amino-1-methyl-6-phenylimidazo[4,5-*b*]-pyridine 34, 402–403
- Amino nitrogen, content, in soy sauce 10, 79
- , fish spoilage and 7, 49
- , in browning reaction 3, 103
- , –, decrease in 3, 104
- , in fruit products, changes during browning 1, 351–353
- Aminopeptidases, endogenous proteolytic enzymes and 31, 345, 412
- , endopeptidases 31, 356
- , meat technology 31, 410
- , skeletal muscles 31, 346, 347, 352
- Aminopropyl derivative, enzyme immobilization 35, 222
- Aminopyrene demethylase 15, 37
- Aminopyridine, treatment of oranges with 3, 464
- δ -Amino valeric acid, fish spoilage and 7, 45

- Amiodarone 44, 303, 320
 Amitriptyline 44, 310, 312, 323
 Amlodipine 44, 303
 Ammonia 14, 202–203
 –, chocolate and 31, 218, 234
 –, dietary fiber and 31, 173
 –, fish freshness and 7, 48–49, 59
 –, formation, in coffee gases 2, 280
 –, –, in dogfish 2, 381
 –, –, in spoiling fish 2, 370, 371, 376, 379
 –, –, in tea 11, 220
 –, for treating oranges 12, 185
 –, gelatin manufacture and 7, 241
 –, in protein spoilage 16, 168, 279
 –, refrigerant in ships 12, 149, 165
 –, shark flesh and 7, 53
 –, treatment of citrus fruits with 3, 465
 –, use in demethylation of pectin 1, 411
 Ammonium 14, 353–354
 Ammonium alginate, calculated vs. experimental center-line temperatures 11, 421
 –, calculated vs. experimental heat transfer 11, 419
 –, flow constants for 11, 387
 –, shear rate relations with shear stress 11, 373, 375, 376, 377
 Ammonium chloride, licorice candy and 7, 349
 Ammonium oxalate, effect on adhesive properties of pea coats 2, 315
 –, treatment of potatoes with 2, 315
 Ammonium salts, solubility 34, 309
 Amorphous food 39, 117
 Amoxapine 44, 310
 AMP deaminase, in abalone 23, 158
 Amphetamine 44, 313, 323
 Amphiphilicity, graphical representations 42, 99–102
 Amphotericin B 44, 289
 Ampicillin 44, 289
 Amplitude, flavor profile and 7, 13–15
 Amygdala 44, 255
 Amyl acetate in bananas 2, 271
 Amyl alcohol, in apples 2, 263
 –, in cocoa 2, 283
 –, in oranges 2, 264
 α -Amylase 41, 157–158
 –, as time–temperature integrator 44, 180–181
 –, composition 28, 142–144
 –, dietary fiber and, analysis 31, 142–145
 –, distribution 28, 142
 –, in wheat flour, effect on baking 29, 205–206
 –, Lys acylation 35, 270
 –, medical importance 28, 144
 –, nutritional significance 28, 144
 –, occurrence in beans 28, 141
 –, physicochemical properties 28, 142–144
 –, physiological importance 28, 142
 –, properties 31, 154, 169, 170
 –, protein inhibitors of 28, 141–144
 –, stabilizing effect of polyols 35, 293
 –, thermal stability 35, 254, 247–248
 β -Amylase 41, 157
 Amylases 16, 428
 –, chocolate and 31, 248
 –, conservation 41, 102–103
 –, dietary fiber and 31, 143, 152, 170, 171
 –, in eggs 1, 183
 –, in honey 24, 321–324
 –, in wheat germ 23, 210–211, 239
 –, mechanisms 41, 159–160
 –, of *Byssoschlamys* spp. 25, 267
 –, starch degradation 41, 153–154
 Amyl butyrate in cocoa 2, 283
 Amyl isovalerate in bananas 2, 271
 Amylograph, Brabender 41, 167
 Amyloidosis 40, 150–155
 Amyloid protein (*see also* Transthyretin metabolism) 40, 150
 α -Amylolysis 41, 156
 Amylopectin, branching enzymes 41, 95
 –, *Chlamydomonas reinhardtii* 41, 85–86
 –, granule bound synthases 41, 79
 –, granules 41, 13, 16, 20–23
 –, molecular shapes and interactions 42, 161
 –, molecular weight 9, 66
 –, molecule size 41, 164
 –, orientation 41, 28
 –, SSS in 41, 76–77
 –, structure 6, 34; 41, 23–25
 Amyloplasts, biosynthesis, analysis 41, 116–117
 –, –, characterization 41, 115–116
 –, carbon transport 41, 119–124
 –, cell fractionation 41, 117–119
 Amylose, branching enzymes 41, 93–95
 –, *Chlamydomonas reinhardtii* 41, 85–86
 –, dietary fiber and 31, 143, 170
 –, granules 41, 13, 16, 20–23
 –, molecular shapes and interactions 42, 156–168
 –, –, amylopectin 42, 161
 –, –, A-amylose 42, 157–160
 –, –, B-amylose 42, 160–163

Amylose, molecular shapes and interactions (*cont'd*)

- , –, V-amylose 42, 161–165
- , –, derivatives 42, 165, 167–168
- , –, KOH-amylose complex 42, 165–166
- , molecular weight 9, 66
- , molecule size 41, 164
- , orientation 41, 28
- , processing 41, 169–170
- , structure of 6, 34
- Amylotytic enzymes 41, 135–136
- β -Amyrin, glycyrrhetic acid and 7, 363–365
- Anabaena* sp., toxicity of 18, 124–125
- Anaerobe bacteria, cause of early spoilage in fish 2, 369
- , effect of medium on heat resistance of 2, 66–67
- , effect on canned foods 2, 79–80
- , in fresh fish 2, 351
- , thermal death time curve for 2, 36, 79, 88
- , thermal resistance of 2, 36, 79, 80, 81, 94, 97–99
- , thermal resistance of spores in canned peas 2, 71
- Anaerobic glycolysis 17, 20
- Analgesic-antipyretic agents, smell sensation effects 44, 320
- , taste sensation effects 44, 294–297
- Anaphylactoid reactions 42, 10–11
- Analyses of foods by sensory differences 2, 220–254
- of – by –, accuracy of tests 2, 227
- of – by –, – of –, cooking effects on 2, 229
- of – by –, – of –, effect of quality of foods on 2, 230
- of – by –, – of –, need for standards in 2, 231–232
- of – by –, chemical and physical tests as supplements 2, 249–251
- of – by –, conditions of testing 2, 244
- of – by –, – of –, effects of environment on judging 2, 244
- of – by –, – of –, – of sample size 2, 245
- of – by –, – of –, – of temperature 2, 246
- of – by –, – of –, – of utensils on judging 2, 244
- of – by –, judges, variation in sensory ability of 2, 234–244
- of – by –, methods of analyzing differences 2, 222
- of – by –, – of –, dilution tests 2, 224–225
- of – by –, – of –, paired and triangle tests 2, 222–224
- of – by –, – of –, ranking tests 2, 227

- of – by –, – of –, scoring tests 2, 225–226
- Analyte recovery 40, 187–190
- Anaphylactic reactions 43, 199
- , annatto extract 43, 207, 208
- , carmine 43, 203, 204, 205–206
- , saffron 43, 211
- Anaphylactic shock 42, 5
- Anaphylactoid reactions 43, 201
- , to sulfites 30, 47, 58
- Anchovy 39, 340
- Andersen's disease 37, 377
- Anemasterol, olive oil and 31, 467
- Anesthetics, smell sensation effects 44, 320
- , taste sensation effects 44, 287
- Aneuploidization 34, 390
- Angel cake, freeze-dried egg albumen and 7, 225
- Angiosarcoma, carcinogen risk assessment and 31, 41, 47
- Anhydrosecoisolariciresinol 44, 199
- Aniline, combination with *o*-quinones 3, 19
- , effect of ion size on adsorption of 2, 11–12
- , effect on browning in orange juice 1, 354
- Animal bioassays, protein digestibility 35, 211–213
- Animal fats, ascorbic acid protection of 18, 244–247
- , composition of 23, 20–37
- Animal feeds 17, 79
- , apple pomace 17, 94
- , brewery wastes 17, 130
- , citrus molasses 17, 90–91, 124–125
- , citrus pulp 17, 90–93
- , corn 17, 81, 120
- , cottonseed 17, 109
- , from mangoes 17, 194
- , pineapple bran 17, 95–96
- , safflower meal 17, 112
- Animal flesh model, manufacturing process 30, 359–360
- , meat product partial replacement by, oilseed high-protein residues 30, 358–359
- , –, soy flour or protein 30, 359–360
- Animal husbandry, effect on milkfat composition modifications 37, 233–235
- Animal products, effect of heating on nutritive value of protein in 4, 262–267
- , inositol phosphate content 45, 26–27
- Animals, cardiolipin 37, 264
- , dietary fat effects on cancer risk 37, 219–224
- , household, *Salmonella* infection in 3, 227
- , invertebrate seafoods, farming, clams 30, 350–351

- , –, –, lobsters **30**, 351
- , –, –, mussels **30**, 351
- , –, –, oysters **30**, 350
- , –, –, shrimps **30**, 351
- , land, feed additives, algae **30**, 345
- , –, –, amino acids **30**, 344–345
- , –, –, animal waste **30**, 346
- , –, –, cellulosic waste **30**, 345–346
- , –, –, micro-organisms **30**, 345
- , –, marketing, dairy products **30**, 347–348
- , –, –, food service industry and **30**, 348–349
- , –, –, meat products **30**, 346–347
- , –, –, poultry and eggs **30**, 347
- , –, production, future for industrialized countries **30**, 352–354
- , –, –, goal for year 2000 **30**, 342
- , –, –, land resources for **30**, 340, 341
- , –, –, nonruminants **30**, 343–344
- , –, –, poultry **30**, 344
- , –, –, ruminants **30**, 342–343
- , –, –, technology **30**, 340
- , marine, farming **30**, 350
- , –, fish, catch from oceans **30**, 349
- , –, preservation technique **30**, 351–352
- , marketing **30**, 351–352
- , phosphatidylglycerol **37**, 263
- Animal species, relation to water-holding capacity of meat **10**, 379
- Animal waste products **17**, 132–135
- Anion binding, soy isolate **34**, 308–310
- Anion exchange, wine deacidification by **25**, 24
- Anion exchangers, adsorbability of **2**, 10, 11
- , commercial types of **2**, 7
- , in adsorption of amino acids **2**, 34
- , in grape industry **2**, 15–18
- , in pineapple industry **2**, 18–20
- , in sugar beet industry **2**, 6
- , in treating ulcers **2**, 8
- , reaction of typical **2**, 8
- , use in apple industry **2**, 15
- Anionic azo dyes, reactive lysine measurement **35**, 194
- Anise oil, licorice candy and **7**, 349
- Annatto **15**, 246, 258
- Annatto extract **43**, 196, 207
- , adverse reactions **43**, 202, 207–209, 213
- , –, anaphylactic **43**, 207, 208
- , –, asthma **43**, 208
- Anosmia (*see also* Smell perception) **14**, 21; **44**, 249
- Anoxia **15**, 120
- Anserine, role in histamine toxicity **24**, 141–142
- Antacids, antifolate effects **33**, 71
- Ante-mortem treatment and muscle composition **26**, 94–129
- , influence of climatological stressors **26**, 127–128
- , – of electrical stimulation **26**, 128–129
- , – of exercise **26**, 128
- , – of genetics **26**, 95–96
- , – of hormones **26**, 120–125
- , – of –, adrenal **26**, 122
- , – of –, pituitary **26**, 120–121
- , – of –, sex **26**, 123–125
- , – of –, thyroid **26**, 121–122
- , – of ions **26**, 127
- , – of lathyrogens **26**, 126–127
- , – of nutrition **26**, 100–120
- , – of proteolytic enzymes **26**, 125–126
- , – of sex **26**, 96–98
- Anthocyanidins, in grapes **8**, 264
- , leucoanthocyanidin as precursor of food browning **19**, 129–130
- Anthocyanins **5**, 263, 283; **15**, 132
- , bleaching by SO₂ **5**, 104
- , chocolate and **31**, 221, 222, 229, 326
- , decoloration by peroxidase **17**, 18
- , in apples and pears **8**, 359
- , in corrosion **17**, 202
- , in edible fruits **5**, 284
- , in food browning **19**, 80
- , in strawberries **5**, 328
- , in tropical fruit **17**, 174
- , olive oil and **31**, 479
- , reactions with sulfites **30**, 26
- , structures of **19**, 79
- Anthocyan pigments in corrosion **3**, 341–342
- Anthoxanthins **5**, 285
- Antiarrhythmic/antifibrillatory agents, smell sensation effects **44**, 320–321
- , taste sensation effects **44**, 302–307
- Antiarthritic agents, taste sensation effects **44**, 294–297
- Antiasthmatic drugs, taste sensation effects **44**, 301–302
- Antibacterial agents in eggs **10**, 36
- Antibiotic activity, in abalone **23**, 179
- Antibiotics, effect on flat sour bacteria spores **18**, 184–186
- , fish preservation and **7**, 70
- , β -lactam, in foods **37**, 43
- , possible use as food preservatives **1**, 385
- , scanning electron microscopic studies of effects of **22**, 249–250

Antibiotics (*cont'd*)

–, used in meat 6, 150

Antibodies, anti-cardiolipin, discovery
37, 304

–, –, endothelial cell binding 37, 307–308

–, –, in absence of well-defined disease
37, 306

–, –, in systemic lupus erythematosus 37, 305

–, –, in thrombosis 37, 304–305

–, –, in various diseases 37, 306–307

–, –, lupus anticoagulant levels 37, 308–309

–, –, noncardiolipin antigens directed against
37, 310–312

–, –, platelet binding 37, 307

–, –, red blood cell binding 37, 308

–, –, splenic B and T cell binding
37, 309–310

–, antinuclear, in systemic lupus erythematosus
37, 400

–, endogenous proteolytic enzymes and
31, 360, 369

Anticaking agent, gaseous ozone treatment
45, 179–180, 198

Anticancer activity, inositol phosphates 45, 37,
38–39

Anticholesteremic/antilipidemic agents, smell
sensation effects 44, 320

–, taste sensation effects 44, 287–288

Anticoagulants, taste sensation effects
44, 287–288

Antienzymes, inhibition by 1, 385

Antiepileptic agents, taste sensation effects
44, 310–313

Antifoam “A” 15, 355

Antifolates, dietary 33, 78–80

–, ethanol 33, 69–71

–, therapeutic drugs 33, 70–71

Antigens, carcinogen risk assessment and
31, 45

–, food, detection and avoidance 37, 46

–, orally presented 37, 22

–, uptake in gut, via intestinal cells 37, 12–14

–, – in –, via Peyer’s patch 37, 14–15

Anthelmintics, taste sensation effects 44, 286

Antihemophilic factor 44, 315

Antihistamines, taste sensation effects
44, 288–289

Antihypertensive agents, buckwheat 44, 408

–, smell sensation effects 44, 320–321

Anti-inflammatory agents, smell sensation
effects 44, 321

–, taste sensation effects 44, 294–297

Anti-inflammatory drugs, for rheumatoid
arthritis 37, 399

Anti-inflammatory effects, short-term fasting
37, 52

Antimicrobial agents, smell sensation effects
44, 321–322

–, taste sensation effects 44, 289–293

Antimicrobials, production by lactic acid
bacteria 37, 77–78

Antimutagenesis 32, 165–166

Antinuclear antibodies, in systemic lupus
erythematosus 37, 400

Anti-nutritional factors, *see* Toxicity

Antioxidant activity, *see* Labiatae

Antioxidants 5, 3, 24; 15, 3, 5, 25, 35, 50,
257; 17, 27, 31

–, acute toxicity of 3, 200–201

–, anticancer activity 45, 39

–, ascorbic acid 33, 310

–, as preventatives of “warmed-over” flavor
23, 57–58

–, butylated hydroxyanisole 6, 13;
33, 309–310

–, butylated hydroxytoluene 33, 309–310

–, carcinogen risk assessment and 31, 22, 24

–, chronic toxicity of 3, 202–204

–, classification 5, 24; 33, 309

–, effect of heat on 3, 204

–, effects on IQ-like compound formation
during frying 34, 435

–, flavonoids 33, 311–314

–, for color protection 5, 27

–, for dehydrated mashed potatoes
25, 117–122

–, in browning reaction 32, 123, 150–156,
169

–, inhibition of warmed-over flavor in cooked
meat 29, 44–46

–, inhibitory effects on fish gill 12-lipoxygenase,
table 33, 308

–, inositol phosphates 45, 28, 29

–, in prolonging storage life of dry whole milk
3, 95, 96

–, mode of action on fat 5, 24, 25

–, modulation of meat mutagens 34, 427

–, multicomponent edible film carriage
44, 384

–, naturally occurring 17, 59; 33, 310

–, *N*-nitroso compounds and 31, 64, 73, 81

–, olive oil and 31, 469, 472

–, oriental noodles 43, 160

–, ozone interactions 45, 177

–, pharmacological evaluation of 3, 197–208

–, phytoestrogens 44, 225–226

–, propyl gallate 6, 12

- , requirements of chemicals for use as **3**, 198–199
- , structure and activity relationship **32**, 153–155
- , tocopherols **33**, 310
- , use in food processing **32**, 155–156
- , use on meats **5**, 26
- Antioxidant status **40**, 58
- Anti-Parkinson's disease drugs, taste sensation effects **44**, 309–310
- Antiplasticization, by sugars **38**, 156–159
- Antirheumatic agents, taste sensation effects **44**, 294–297
- Antisense **41**, 129–130
- Antiseptics, taste sensation effects **44**, 298
- Antispasmodics, taste sensation effects **44**, 298
- Antithrombin III **44**, 315
- Antithyroid agents, smell sensation effects **44**, 322
- , taste sensation effects **44**, 298–299
- Antitrypsin in egg albumen **1**, 127, 169
- Antiulcerative agents, taste sensation effects **44**, 299–300
- Antiviral activity, of abalone **23**, 179
- Antiviral agents, taste sensation effects **44**, 300
- AP-2 (adaptor protein 2) **45**, 25, 30, 38
- AP-3 (adaptor protein 3) **45**, 30
- APE, *see* Atom percentage excess
- Apical kernels **41**, 38–39
- Apigenein **44**, 197
- Apiol in parsley **2**, 273
- APIZYM enzyme system **44**, 170
- Aplysin, as marine toxin **18**, 157
- β -Apo-8'-carotenal **15**, 211, 246, 251
- Apoenzyme, of enzymes **17**, 34
- Apois americana Medicus* **44**, 202
- Apolipoprotein IV, energy-minimized structures **42**, 109–111
- Apolipoproteins, dietary fat type and source effects **37**, 154–159
- , in MUFA-rich vs. low-fat diets **37**, 174, 189
- , *n*-3 polyunsaturated fatty acid effects **37**, 178–179
- , serum, butter effects **37**, 166–169
- Apophyllite, volume per oxygen atom in **2**, 3
- Apoproteins, plasma lipoproteins **36**, 258
- Apoptotic pathways, taste bud cells **44**, 251
- Apparent kinetic parameters, desaturase enzymes **35**, 31–32
- Apparent viscosity **39**, 5–6, 25, 274
- , role in fluid consistency **11**, 373
- Appellation d'Origine Contrôlée **39**, 236
- Appetite, as indication of nutritional need in humans **1**, 107–111
- , causes of **21**, 9–14
- , cessation of **21**, 15–17
- , decrease, caused by thiamine deficiency **1**, 117
- , depressants, adaptation to **1**, 128–129
- , –, counteraction by nutrients **1**, 127–128
- , –, destruction of physical and chemical means **1**, 127
- , –, effect of amino acids on **1**, 115–116
- , effect of deleterious compounds on **1**, 124
- , – of endocrines on **1**, 122–124
- , – of fat-soluble vitamins on **1**, 119
- , – of fats on **1**, 118–119
- , – of minerals on **1**, 119–122
- , – of proteins on **1**, 113–115
- , – of water-soluble vitamins on **1**, 116–118
- , factors affecting **21**, 10–17
- , hormonal relationships **21**, 11–12, 14, 23–24, 27–34
- , influence of brain centers on **1**, 136
- , – of caloric output on **1**, 129
- , – of enzymes on **1**, 131
- , – of flavor on **1**, 135
- , – of gastro-intestinal tract on **1**, 134
- , – of growth on **1**, 130
- , – of internal environment on **1**, 130
- , – of taste mechanism on **1**, 137
- , – of tissue irritability on **1**, 133
- , physiological basis for **1**, 107–141
- , psychological *vs.* physiological factors affecting **1**, 141
- , sensory stimulus **21**, 35–43
- Apple cider, pulsed electric field (PEF) processing, flavor **44**, 21
- , shelf-life **44**, 16
- Apple industry, use of ion exchangers in **2**, 15
- Apple marc, preparation for pectin extraction **11**, 17–21
- Apples **16**, 208, 213
- , action of growth substances on **8**, 381
- , alcohol concentration in **2**, 263
- , anthocyanins **5**, 284
- , ascorbic acid content **4**, 380
- , ascorbic acid oxidase in **3**, 16
- , Australian **3**, 16
- , Ben Davis, oil in **2**, 262–263
- , biochemistry of **8**, 297
- , brown heart **12**, 111–112, 181
- , canned, use of ascorbic acid in **4**, 367
- , color changes in **3**, 2–6, 8, 11

Apples (*cont'd*)

- , composition of 8, 300
- , compounds in 2, 262–263
- , corrosion by 3, 338, 341
- , crab, distillation of 2, 263
- , dehydrated 6, 316
- , dicotyledonous plants 31, 126–129
- , dietary fiber and, analysis 31, 146, 148, 150
- , distillation and saponification of 2, 262–263
- , dried, chemical changes during browning in 1, 347–351
- , →, color changes during browning in 1, 328
- , →, effect of temperature on browning in 1, 330, 333–334
- , →, influence of oxygen on deterioration of 1, 342, 344, 345
- , →, minimizing browning in 1, 365
- , →, rate of browning in 1, 335
- , →, use of SO₂ 5, 141
- , effect of ozone 3, 466
- , → of salts and inhibitors 3, 30
- , → of temperature 3, 17
- , → of →, on subjective scoring 2, 248
- , flavonoids 5, 280
- , flavor constituents of 8, 380
- , freezing breakdown 12, 181
- , frozen 5, 112
- , →, retarding enzymic browning in 3, 31
- , gas storage of 3, 468
- , glycosides of quercetin 5, 281
- , humidity in storage of 3, 468
- , immature, jelly units of pectin from 1, 402
- , inhibition of browning in 3, 30
- , → of polyphenolase in 3, 20
- , intestinal bacteria 31, 172, 175, 176, 183
- , juice, ascorbic acid loss during bottling 1, 63–64
- , →, browning of 5, 54
- , →, canned, ascorbic acid content 4, 375
- , →, chemical changes during browning in 1, 349–350
- , →, color changes during browning in 1, 329
- , →, combination of sulfur dioxide 5, 79
- , →, concentrate 3, 453
- , →, sorption isotherms for 3, 454
- , →, destruction of wine yeast in 3, 436
- , →, effect of cathode rays on 3, 176
- , →, → of sonic vibration on 3, 131
- , →, flavor/vitamin C content retention 44, 20–21
- , →, fruit washing water-related disease outbreaks 45, 169, 195
- , →, increase of pH value in 3, 24
- , →, microbial inactivation 44, 13–14
- , →, pectin in 1, 398
- , →, preservation of 3, 442
- , →, pulsed electric field (PEF) processing 44, 26, 27
- , →, reduction of pH value in 3, 24
- , →, shelf-life 44, 16
- , →, use of ascorbic acid in 4, 369, 375–379, 381
- , leuco-anthocyanins 5, 288
- , marine transport 12, 179–182
- , →, handling 12, 182
- , →, temperature 12, 179–181
- , market surveys on 3, 413
- , mineral elements in 8, 369
- , Newtown 3, 27
- , nitrogen content of 8, 299
- , oil in 2, 263
- , oxidizing enzymes in 8, 354
- , ozone treatment 45, 192, 195
- , →, of washing water 45, 190
- , pectin, deesterification of 1, 411
- , →, demethylation of 1, 409–412
- , pectinate, changes in gels made from 1, 420
- , peels, quercetin in 3, 12
- , phenolase in 3, 27
- , pH experiments on 3, 25, 29
- , →, value of 3, 432
- , polyphenols and enzymic browning in 19, 114–115
- , preparation for bakers' use 5, 128, 146
- , preparation of polyphenolase from 3, 8, 9
- , preservation of pomace 5, 147
- , problems in subjective scoring of 2, 241, 243
- , properties 31, 157–160, 164, 166
- , pulp, pectin in 1, 400–401
- , radiowave treatment of 3, 144
- , removal of tissue gases from 3, 36, 37
- , respiration in 3, 17
- , skins, toughness of 8, 43
- , Springdale, hydrolysis of 2, 262–263
- , storage diseases in 3, 17
- , sulfiting 5, 132
- , treatment for storage rots in 3, 464
- , vitamin content of 8, 360
- , Yellow Newtown 3, 5
- Applesauce, calculated vs. experimental center-line temperatures 11, 421
- , calculated vs. experimental heat transfer 11, 419
- , flow constants for 11, 387

- , pumping system for **11**, 407
- , shear rate relations with shear stress **11**, 375
- Apple wastes **17**, 94–95
- , pomace, as animal feed **17**, 94
- Apricots **15**, 223
- , browning in **3**, 26
- , canned, nutrients in **1**, 43, 46–49
- , –, use of ascorbic acid in **4**, 367
- , –, vitamin retention in **1**, 82
- , cathode ray irradiation of **3**, 182
- , concentrate, minimizing browning in **1**, 365
- , darkening of stored fractions of **2**, 36
- , dried, chemical changes during browning in **1**, 347–348, 351–352
- , –, color change in **5**, 88
- , –, effect of temperature on browning of **1**, 329–330, 334
- , –, enzymic changes in **11**, 289, 290
- , –, influence of oxygen on deterioration of **1**, 342–345
- , –, inhibition of browning **5**, 129
- , –, minimizing browning in **1**, 360–365
- , –, rate of browning in **1**, 335
- , –, restoration of color **5**, 104
- , –, resulfuring with liquid SO₂ **5**, 133
- , –, storage **5**, 103
- , –, storage deterioration **5**, 142
- , –, use of SO₂ **5**, 141
- , effect of salts and inhibitors **3**, 30–31
- , – of sound waves on enzymes of **3**, 36
- , – of temperature on “oxidase” **3**, 28
- , – of – on peroxidase **3**, 28–29
- , – of – on phenolase **3**, 28–29
- , enzyme preparation of **3**, 7
- , freeze-dried **12**, 20
- , frozen, retarding enzymic browning in **3**, 30
- , inhibition of phenolase in **3**, 30
- , melanoidin in **3**, 263
- , nectar, canned, ascorbic acid content **4**, 375
- , peroxidase reaction in **3**, 10
- , pH experiments on **3**, 24, 25
- , polyphenols and enzymic browning in **19**, 119
- , removal of gases from **3**, 36–37
- , Royal variety **3**, 7, 29
- , syrup, chemical changes during browning in **1**, 357–358
- , –, minimizing browning in **1**, 366
- , –, rate of browning **5**, 54
- , tannin extract from **3**, 12
- , test for “organic peroxide” in **3**, 31
- , thiamine retention or storage **6**, 297, 304
- Apyrase, in wheat germ **23**, 240, 241
- Aquatic food proteins (*see also* Fishery products) **20**, 189–216
- , consumer preference and demand for **20**, 196–197
- , forms of consumption of **20**, 195–196
- , future prospectons of **20**, 197–210
- , husbanding of **20**, 199–201
- , increasing biomass for **20**, 204–207
- , new processes and products from **20**, 201–210
- , problems of acceptance of **20**, 210
- , species utilization for **20**, 200–201
- Araban, content in pectins **11**, 73–80
- Arabidopsis Escherichia coli* phytase transgenic expression **45**, 34
- , phytate (inositol hexakisphosphate) synthetic pathway **45**, 8
- Arabidopsis thaliana*, as starch model **41**, 10
- , branching enzymes **41**, 100
- Arabinans, dicotyledonous plants **31**, 130, 131, 135
- , dietary fiber and **31**, 148
- , intestinal bacteria **31**, 172, 175, 176
- , molecular shapes and interactions **42**, 198–201
- Arabinogalactan, in coffee beans, disappearance during roasting **30**, 110
- , in primary plant cell wall **30**, 145
- Arabinogalactins, analysis **31**, 146, 148
- , dicotyledonous plants **31**, 130–132, 135
- , dietary fiber and **31**, 172, 176
- Arabinose, chocolate and **31**, 272
- , dietary fiber and, dicotyledonous plants **31**, 126, 132
- , –, intestinal bacteria **31**, 123, 137, 148, 172, 175, 177, 181, 185, 187, 188
- , effect on dried egg **1**, 172
- , in pectins **1**, 397–399; **11**, 76
- , –, effect on pectin viscosity **11**, 77
- , salt requirement and **7**, 112
- α-L-Arabinosidase, in ripening fruits, cell wall softening and **30**, 178
- Arabinoxylans, analysis **31**, 148, 150
- , dicotyledonous plants **31**, 126, 129
- , dietary fiber and **31**, 122, 191
- , intestinal bacteria **31**, 172, 185, 187, 189
- , monocotyledonous plants **31**, 136, 137
- Arabitol, D- **12**, 77
- Arachidonate, autoxidation, mechanism **33**, 247

Arachidonate (*cont'd*)

- , carbonyl compounds generated from, table **33**, 265
- , di-, tri-, and tetrahydroxy derivatives, formation from hydroperoxide precursors **33**, 248
- Arachidonic acid, autooxidation **33**, 247–248
 - , concentration **35**, 12–13
 - , dietary linoleic acid **35**, 89–90
 - , dietary α -LNA effects, animals **35**, 86–88
 - , –, humans **35**, 83–84
 - , eicosanoid metabolites, inflammation **35**, 139
 - , hydroperoxide, trihydroxy derivative formation **33**, 271
 - , inhibition and inflammation **35**, 140–141
 - , lipoxygenase-catalyzed oxidation and generation of oxidative flavor compounds **33**, 300
 - , metabolism, α -LNA and *n*-3 PUFA effects **35**, 88–89
 - , oxygenation **35**, 94–95
 - , regulation of concentration **35**, 156–157
 - , release and phospholipases **35**, 93–94
 - , tissue, dietary α -LNA effects **35**, 89–90
- Architecture, naval **12**, 151–152
 - , –, theoretical cargo density **12**, 151
- Area under concentration–time curve **40**, 50–52, 60, 70
- Area under moment curve **40**, 50–52
- Arg content, thermostable proteins **35**, 266–268
- Argentarina **16**, 71
- Arginine **16**, 247
 - , adsorption by using resinous exchanger **2**, 38
 - , endogenous proteolytic enzymes and **31**, 350, 410
 - , fish spoilage and **7**, 45
 - , gelatin manufacture and **7**, 241
 - , gel formation and **7**, 308
 - , in fruit products, relationship to browning **1**, 353
 - , separation from other amino acids **2**, 34
- Argon, ozone combined sanitization procedures **45**, 201
- Aridin **10**, 37
- Aroma (*see also* Flavor), compounds important for **20**, 4
 - , definition of **7**, 11
 - , development of **17**, 274
 - , flavor profile and **7**, 10
 - , of cheese **16**, 268ff; **39**, 206, 237
 - , of IM meat **39**, 131, 132
 - , of tea **11**, 228–231; **17**, 233, 248
 - , processes for **20**, 7–38
 - , recovery and retention of, in food drying **20**, 1–111
- Aromatic compounds, bicyclic, in curing smoke **29**, 134
 - , monocyclic, non-phenolic in curing smoke **29**, 132, 134
 - , polycyclic hydrocarbons, *see* Polycyclic aromatic hydrocarbons (PAH)
- Aromatic substances, in tea **17**, 248–255
- Arrhenius behavior, compared to WLF behavior **38**, 188–200
- Arrhenius equation **17**, 35; **25**, 188; **35**, 343
 - , explicit reference temperature **38**, 207
 - , integrated form of **25**, 189
- Arrhenius kinetics, contrast with WLF kinetics **38**, 204–212
- Arrhenius plots **38**, 205–206
 - , thermal denaturation, proteolytic enzymes **35**, 255–256
- Arrhenius relaxation behavior **38**, 193
- Arrowroot starch, distinguishing from sago starch **2**, 320
 - , gelatinization temperature of **2**, 319
- Arsenic, counteraction of selenium poisoning by **1**, 128
 - , in milk **36**, 238
 - , in wines **8**, 135, 137, 173
 - , use of ion exchangers for removal from apple products **2**, 15
- Arsenic compounds, inhibition of enzymes by **1**, 382
- Arthrochhalasis multiplex congenita **37**, 392
- Arthropods, *Salmonella* in **3**, 228, 229
- Artichokes, canned, use of ascorbic acid in **4**, 371
 - , effect of blanching on **1**, 66
 - , production of syrup from **2**, 29–30
- Artificial sweeteners, chocolate and **31**, 269–271
- Arum esculentum*, starch gelatinization temperature of **2**, 319
- Arum maculatum*, starch gelatinization temperature of **2**, 319
- Arylamidases, endogenous proteolytic enzymes and, exopeptidases **31**, 346, 347, 350–352
 - , meat technology **31**, 411
 - , proteinase activity **31**, 385, 388
- Asbestos, carcinogen risk assessment and epidemiology **31**, 39, 40
 - , statistics **31**, 13, 15, 16
- Ascomycetes **15**, 167

- Ascorbate, effect on folate retention **33**, 49–50
- , – on “warmed-over” flavor **23**, 55
- , *N*-nitroso compounds and **31**, 62, 80, 81, 84
- Ascorbate oxidase, inhibition by sulfiting agents **30**, 11
- Ascorbate oxidation **15**, 68
- Ascorbic acid (*see also* Vitamin C) **14**, 232–234; **15**, 77, 124
- , accumulation of **17**, 231
- , addition to foods **18**, 219–315
- , – to –, as a nutrient **18**, 222–238
- , – to –, bread and flour **18**, 272–277
- , – to –, butter **18**, 292–294
- , – to –, cabbage products **18**, 237
- , – to –, carbonated beverages **18**, 232–234
- , – to –, cheese **18**, 294–295
- , – to –, dairy products **18**, 287–295
- , – to –, fish **18**, 256–266
- , – to –, fruit juices and fruit drinks **18**, 223–226, 253–254
- , – to –, juice and drink processing precautions **18**, 227–232
- , – to –, methods **18**, 221–222
- , – to –, milk products **18**, 234–236, 291–292
- , – to –, potato products **18**, 236–237
- , – to –, vegetable juice **18**, 227
- , – to –, vegetables **18**, 255–256
- , – to –, yogurt **18**, 294
- , adsorption by anion exchanger treatment of orange juice **2**, 30
- , and selenium uptake **32**, 107
- , as additive to fruit juices **9**, 256–257
- , as flour and dough improver **4**, 406–407
- , as meat color stabilizer **18**, 266–272
- , as a nutrient **4**, 361–364
- , as oxygen acceptor in beer processing **18**, 277–282
- , as plant and tree sprays **18**, 295–296
- , as reducing agent in wine **18**, 283–287
- , as substrate **17**, 16
- , as synergist in fat protection **18**, 241–248
- , chemistry of **4**, 364–366
- , chlorine and **7**, 165
- , content of apples and pears **8**, 362
- , – of turnip green leaves **5**, 184
- , destruction of **3**, 142; **5**, 269; **17**, 4–5, 17
- , dicarbonyls produced by oxidation of **19**, 193
- , effect of cathode rays on **3**, 170–174
- , – of X-rays on **3**, 158
- , effect on enzyme-catalyzed oxidation in frozen fruits **4**, 381–388
- , – on flavor and nutritive value of juices **4**, 371–381
- , erythorbic acid vs. **18**, 297–304
- , FDA standards for **18**, 298
- , federal and military specifications for use of **18**, 300
- , freeze-dried beef and **7**, 211
- , freeze-dried lemon juice and **7**, 228
- , freeze-dried peas and **7**, 229
- , fruit browning protection by **18**, 249–255
- , in browning reaction **3**, 31, 33; **32**, 142–143
- , inhibition of fish lipid oxidation **33**, 310
- , – of oxidative losses to reduced folates **33**, 15
- , – of warmed-over flavor development in cooked meat **29**, 41, 44
- , in kiwifruit juice during vinification **29**, 303–305
- , in lipid deterioration in dry milk products **3**, 93
- , in meat curing, color stabilization **29**, 14
- , –, flavor and odor improvement **29**, 15
- , –, *N*-nitrosamine formation blocking **29**, 14–15, 59–60
- , in milk **3**, 75
- , in passion fruit **12**, 212–213, 228, 243–244, 249, 255–257, 263
- , in processed foods, history **4**, 359–361
- , in tallowness in dry milk products **3**, 95
- , in tea **17**, 218
- , in wine **5**, 457
- , long-chain acetals, inhibition of *N*-nitrosamine formation in cured meat **29**, 60
- , loss, due to carbon dioxide **12**, 121–122
- , –, during blanching of vegetables **8**, 76, 89
- , –, in frozen foods **17**, 4–5
- , *N*-nitroso compounds and **31**, 62, 63, 73, 81
- , oxidase activity **3**, 16
- , oxidation of **5**, 103; **17**, 13
- , –, pH **3**, 28
- , –, reactions **18**, 242–243
- , protection by citric acid and SO₂ **5**, 87
- , reactions **18**, 238–241
- , – with sulfites **30**, 24
- , reaction with O₂ in sealed containers **4**, 366–367
- , regulations concerning use of **18**, 296–302
- , retention of in blanched foods **3**, 136
- , stability in food products **18**, 228–231

Ascorbic acid (*cont'd*)

- , synergistic action in preventing fat oxidation **4**, 388–389
- , test for **2**, 334–335
- , α -tocopherol interactions **33**, 211–212
- , use in controlling oxidized flavor in beverages **4**, 403–406
- , – in freezing of fruit **3**, 26, 31
- , – in improving nutritive value of miscellaneous products **4**, 407–408
- , – in lard **5**, 29
- , – in meats **5**, 25, 27
- , – in minimizing meat discoloration and rancidity **4**, 392–394
- , – in preventing oxidative browning **4**, 367–371
- , – in preventing rusting and rancidity in frozen fish **4**, 390–392
- , – in processed foods **4**, 359–431
- , – in retarding oxidized flavor in dairy products **4**, 395–403
- Ascorbic acid content, effect of pH on stability of **1**, 301
- , foods, effect of heat sterilization on **1**, 89
- , fruit products, effect of oxygen on loss of **1**, 337, 310–341, 345
- , –, of temperature on browning reactions **1**, 327, 337, 348–351, 356, 358
- , –, of – on loss of **1**, 330–334
- , –, loss of in relation to browning **1**, 330–332, 348–351, 362
- , fruits, effect of raw product handling **1**, 82
- , –, of storage **1**, 65, 90–97
- , influence of climate on **1**, 295–299
- , – of light on **1**, 299–303, 318
- , juices, effect of canning **1**, 52–63
- , –, tin vs. glass **1**, 98–100
- , loss in potatoes during drying **1**, 261, 266
- , methods of determining **1**, 292–294
- , of canned foods **1**, 41, 43, 60
- , oxidase in apple juice **1**, 82
- , plants, effect of fertilizers on **1**, 307–310
- , –, of rainfall on **1**, 304–305
- , –, of temperature on **1**, 303–304
- , sampling methods for **1**, 294–295
- , vegetables, effect of blanching on **1**, 67–79
- , –, of storage **1**, 65, 90–97
- Ascorbic acid oxidase **16**, 432
- , in wheat germ **23**, 241
- Ascorbyl palmitate, effect on mortality of rats **3**, 205
- , inhibition of *N*-nitrosamine formation in cured meat **29**, 60
- , pathological effects of **3**, 207

Ascospores, of *Byssoschlamys* spp.

- 25**, 252–264
- Aseptic processing **32**, 1–37
- , definition **32**, 2
- , packaging systems **32**, 27–30
- , sterilizing agents **32**, 25–27
- Ash, in cow's milk **2**, 21
- , in peas **9**, 76–78
- , loss during blanching **8**, 68
- , removal from corn sugar liquor **2**, 30
- Asia, fish **39**, 345–346
- , IM meat, *see* China, Indonesia, Malaysia
- Asian immigrant, food selection by **32**, 261–262
- Asparagine, endogenous proteolytic enzymes and **31**, 355
- , in fruit products, relation to browning **1**, 353–354
- , licorice root and **7**, 343
- Asparagus, canned, nutrients in **1**, 43, 46–50
- , –, thiamine content of **1**, 66
- , crude lipid from **8**, 100
- , effect of storage on vitamin content of **1**, 65
- , inulin content **43**, 9
- , loss of carotene during blanching **8**, 72
- , – of –, of thiamine during blanching **8**, 74
- , nonenzymatic browning in **19**, 127
- , pH of **3**, 432
- , tannin **5**, 289
- , thiamine loss **6**, 286, 296
- , tissues in stem of **2**, 303
- , B vitamins in **1**, 42, 44, 45
- , waste **17**, 85–86
- Aspartame, carcinogen risk assessment and **31**, 24
- , chocolate and **31**, 270, 271, 275
- Aspartate, endogenous proteolytic enzymes and **31**, 345, 381, 383, 406
- L-Aspartate-2-oxoglutarate aminotransferase as endpoint cooking temperature indicator **44**, 171
- Aspartate proteinases, endogenous proteolytic enzymes and **31**, 360–362
- Aspartic acid, endogenous proteolytic enzymes and **31**, 352, 360
- , in fruit products, relation to browning **1**, 352–353
- , –, to microbial inhibition **1**, 387
- Aspartic acid–proline sequence **35**, 207
- L-Aspartyl residues, extent of racemization in commercial foods **35**, 205–206
- Aspergillus* **44**, 213
- , M4-1, compound G₃ production **30**, 296

- , aflatoxin nonproducers **30**, 287–289
- , classification **30**, 289
- , germination of **7**, 95, 96
- , growth rate of **7**, 98
- , heat resistance of **3**, 456
- , in bacon **3**, 298
- , water requirements **7**, 115
- , –, light and **7**, 110
- , –, nutrition and **7**, 107–108
- , –, pH and **7**, 109
- , –, stability of **7**, 110
- , –, temperature and **7**, 109
- Aspergillus fonsecaeus*, lactase **38**, 59
- Aspergillus fumigatus*, phytase transgenic expression **45**, 34
- Aspergillus glaucus*, humidity conditions for **3**, 451
- , survival of at low temperatures **3**, 446
- Aspergillus niger* **45**, 11, 12, 36
- , effect of pH on thermal death point of **3**, 438
- , – of vanillic acid esters on **3**, 460
- , inhibition of **3**, 444
- , lactase, potential application in HTST pasteurization of milk **38**, 89
- , lethal effect of acetic acid on **3**, 458
- , lethal temperature **3**, 437
- , phytase **45**, 20
- , product inhibition **38**, 9–10
- , saccharide production and temperature **38**, 70–71
- , transgalactosylase products **38**, 79–80
- Aspergillus oniki*, 1784 strain, isocoumarin and related compounds from **30**, 295
- Aspergillus oryzae*, food fermentation **30**, 201, 220
- , immobilized enzyme system, column reactor using **38**, 47, 49
- , koji making **30**, 222
- , lactase, temperature effects **38**, 34–35
- , saccharide production and temperature **38**, 70–71
- , transgalactosylase products **38**, 79–80
- Aspergillus repens*, humidity conditions for **3**, 45
- , sterilization of **3**, 134
- Aspergillus sojae* **10**, 76, 108, 113
- , food fermentation **30**, 201, 220
- , koji making **30**, 222, 227
- , production of mycotoxins differing from aflatoxins **30**, 297
- , proteases produced by **30**, 221
- , strain X-1, aflatoxin B₁-like pyrazine production **30**, 290–294
- , strains no. 48 and X816, degradation of shoyu koji **30**, 236
- , –, enzyme activities in shoyu koji **30**, 236
- Aspergillus sydowi*, mycelium of, effect of in diet of rats **1**, 125–127
- Aspirin, antifolate effects **33**, 71
- Assay methods, transgalactosylic activity **38**, 64–69
- Astaxanthin **15**, 241
- Asteraceae (Compositae), pyrrolizidine alkaloids **45**, 65
- Asterosaponins, as marine toxins **18**, 157
- Asthma, 1981 American Academy of Allergy and Immunology reports **30**, 50
- , Australian group report **30**, 50–52
- , blockage by cromoglycate **30**, 50
- , FEV₁ decrease **30**, 48–49, 53, 55–57, 60
- , history **30**, 47–50
- , La Jolla group reports **30**, 52–55
- , latest reports **30**, 55–57
- , metabisulfite capsules and **30**, 50–53, 56–57
- , protection by cyanocobalamin **30**, 54
- , reaction to sulfites **30**, 2–3, 47–57
- , sulfite-induced **42**, 12–13
- , sulfite oxidase depression and **30**, 54
- Asthmatic reactions, annatto extract **43**, 208
- , carmine **43**, 206–207
- Astringency, analytical assay **13**, 191–195
- , –, colorimetric **13**, 192
- , –, permanganate reduction **13**, 191
- , cheese **39**, 240–241
- , drugs **13**, 194–195
- , fruits **13**, 195–209
- , –, apples and cider **13**, 196–198
- , –, bananas **13**, 202, 206–208
- , –, binding hypothesis **13**, 206–207
- , –, cherries **13**, 197
- , –, grapes **13**, 195, 197
- , –, peaches **13**, 199–200, 207
- , –, pears **13**, 201
- , –, persimmons **13**, 197–198
- Asymmetrin, from *Byssoschlamys* spp. **25**, 276–277
- Atabrine, inhibition of enzymes by **1**, 384
- Atherogenesis, *n*-3 PUFAs **36**, 327–328
- Atherosclerosis, MUFAs **36**, 303–304
- Atmosphere, as SO₂ source **30**, 32
- Atomic absorption spectrophotometry, for detecting selenium **32**, 87
- Atomic force microscopy, fat crystal networks **44**, 66–75
- Atomization, effect of speeds on bulk density **2**, 471–474

Atomization (*cont'd*)

→, rules for fluids by pressure spray nozzles 2, 446

→, theory of in spray-drying 2, 439–445

Atom percentage excess 40, 67, 68, 71–72

Atovaquone 44, 289

ATP (*see also* Adenosine triphosphate), endogenous proteolytic enzymes and, endopeptidases 31, 354, 355, 357, 361

→, in abalone 23, 157–158

→, in muscle contraction 9, 6, 11–13, 14–26

→, in muscle relaxation 9, 26–28

→, meat technology 31, 393, 394, 396–398, 402, 410

ATPase, F_1F_0 , association with cardiolipin 37, 279

→, assay, in myofibrillar proteins 19, 323

→, Na^+/K^+ , association with cardiolipin 37, 277–279

ATP-dependent protease factor I 31, 380

Atractiline, detection of 7, 348

→, licorice extract and 7, 347–348

Atrophic myopathies 37, 363–364

Attraction forces, electrostatic 14, 370

→, potential energies in colloidal suspensions 11, 368

→, Van der Waals 14, 369–370

Attractive hydrophobic potential 34, 32

Attractor, strange 40, 327

AUC, *see* Area under concentration–time curve

Auger filler, for thermoprocessed food 23, 367–368

AUMC, *see* Area under moment curve

Auranofin 44, 294

Aureobasidium pullulans (de By) 15, 173

Aureomycin, fish preservation and 7, 70

Aurothioglucose 44, 294

Australian buckwheat products 44, 415

Autocatalysis 41, 140

Autoimmunity, myasthenia gravis 37, 367

→, nutritional therapies 37, 52

→, research needs 37, 55

→, role of gut immune system 37, 33

→, suppression by oral tolerance induction 37, 50–51

Autolysis, chocolate and 31, 215, 221

→, endogenous proteolytic enzymes and 31, 345, 356, 358, 359, 413

→, fish spoilage and 7, 43

Automatic cleaning, *see* Cleaning

Automation, cleaning 14, 420–430

Automobile, fuel use 32, 203–204

Autophagocytosis, endogenous proteolytic enzymes and 31, 377, 378, 389

Autoxidation 15, 3

→, arachidonic acid 33, 247–248

→, docosahexaenoate 33, 250

→, docosahexaenoic acid 33, 248–250

→, eicosapentaenoic acid 33, 248–250

→, linoleic acid 33, 242–243

→, linolenic acid 33, 243–246

→, lipids 33, 239–249

→, oleate 33, 241

→, oleic acid 33, 241–242

→, olive oil and 31, 471, 473

Auxins (*see also* Growth regulators) 15, 85, 128

→, chocolate and 31, 322

→, dietary fiber and 31, 128

→, enzyme activation 30, 160

→, in plant cell elongation 30, 157–160

→, lag period 30, 157

→, mechanism of action, pea epicotyl 30, 157–159

Available chlorine, definition of 7, 141–14

Avenin 36, 124

Avicel 12, 290–294

Avidin in egg albumen, destruction by heat 1, 127

Avocado 10, 297, 298, 300, 304–305, 307,

308, 311–313, 317, 318–319, 322, 330, 338

→, effect of sound waves on enzymes of 3, 36

→, inositol phosphate content 45, 23

→, oil, reversion problems in 4, 201

→, relationship of carbon dioxide to ripening in 3, 17

Avoidance diet 42, 6

Avoset process 32, 4–5

Away-from-home meals 32, 251–253

Axial-annular flow reactor 38, 45–46

Axial rotation, and heat transfer 32, 69–70

Azathioprine 44, 293

Azide, inhibition of enzymes by 1, 384

Azochloramide 7, 156

→, therapeutic action of 2, 141

Azo dyes 15, 255

Azoreductase, fecal, lactic culture effects 37, 99–101

Azotobacter, competitive inhibition of enzyme of 1, 384

Aztreonam 44, 289

B cells, linoleic acid effects 35, 101

B lymphocytes, characterization 37, 8

→, splenic, aCLs binding 37, 309–310

- Babassu, lauric fats in **6**, 32
- Babcock Gardner conche, chocolate and **31**, 300
- Bacillus* **45**, 186, 198
- , attachment **43**, 334
 - , –, S layers **43**, 323
 - , growth rate of **7**, 101–103, 105
 - , in bacon **3**, 308
 - , in fresh fish **2**, 350, 353
 - , in pork **3**, 293
- Bacillus acidurans*, use of thermal resistance values in canned foods **2**, 81
- Bacillus aertryke*, action of cathode rays on **3**, 163
- Bacillus amyloliquefaciens* α -amylase **44**, 181, 182
- Bacillus anthracis*, germicidal action of CPCl on **2**, 153
- Bacillus brevis*, extraction of tyrocidine from **1**, 378
- Bacillus cereus* **13**, 355; **45**, 186
- , effect of pH on thermal death point of **3**, 438
 - , effect on amino acids **3**, 305
 - , lethal temperature of **3**, 437
- Bacillus circulans*, β -galactosidase from **38**, 86, 89
- Bacillus coagulans* (see also Flat sour bacteria), as thermal processing target **23**, 77
- , characteristics of **18**, 172
 - , classification of **18**, 168–169
 - , comparative morphology of **18**, 170–171
 - , in flat sour spoilage **18**, 164–208
 - , –, of tomato juice **18**, 187–188
 - , nutrient requirements of **18**, 195
- Bacillus coli*, destruction of by cathode rays **3**, 163
- Bacillus licheniformis* α -amylase **44**, 180–181
- Bacillus mesentericus*, effect of cathode rays on **3**, 164
- , – of pH on thermal death point of **3**, 438
 - , lethal temperature of **3**, 437
- Bacillus metiens*, use for germicidal tests of quaternary compounds **2**, 161
- Bacillus mycoides*, effect of vanillic acid esters on **3**, 460
- Bacillus prodigiosus*, action of cathode rays on **3**, 163
- Bacillus saccharolyticus*, growth of in jams **3**, 450
- Bacillus stearothermophilus* (see also Flat sour bacteria) **45**, 186, 187
- , characteristics of **18**, 172
 - , classification of **18**, 169
 - , destruction of by ultraviolet light **3**, 151
 - , in flat sour spoilage **18**, 164–208
 - , lactase **38**, 58
 - , nutrient requirements of **18**, 195
 - , spores of **18**, 197–203
 - , –, amino acid composition **18**, 200–203
- Bacillus subtilis* **13**, 355; **45**, 187, 199, 202
- , destruction of **3**, 130
 - , –, by cathode rays **3**, 163, 164
 - , –, in protein decomposition **3**, 304
 - , effect of pH on germicides for **2**, 133
 - , germicidal action of ADBACl on **2**, 148, 149
 - , – of CPCl on **2**, 153
 - , phytase **45**, 12
 - , variations in thermal resistance of **2**, 66
- Bacillus subtilis* α -amylase **44**, 182
- Bacillus thermoacidurans*, heat destruction of **3**, 437, 441, 442
- , in flat sour spoilage **18**, 166
- Baclofen **44**, 309
- Bacon, antioxidants, use of **5**, 26
- , brightness **5**, 18
 - , Canadian Wiltshire **3**, 298
 - , canned sliced, dehydration of **3**, 317–321
 - , –, differences between dehydrated and nondehydrated **3**, 318
 - , –, preservation of **3**, 317–321
 - , carcass quality **4**, 19–20
 - , changes in microbial population of during processing **3**, 293–295
 - , color data **3**, 314, 315
 - , –, analysis of variance **5**, 195
 - , cooling prior to cure **4**, 8–9
 - , curing **4**, 9–14
 - , dehydrated, chemical changes in during storage **3**, 320
 - , –, microbial and organoleptic changes in during storage **3**, 320
 - , –, weight losses in **3**, 318
 - , discoloration in **3**, 315, 316
 - , effect of postslaughter treatment on quality of **4**, 8–19
 - , – of preslaughter treatment on quality of **4**, 5–8
 - , – of smoking on bacteria in **3**, 300–301
 - , factors influencing color in **4**, 25–27
 - , factors influencing flavor of **4**, 20–25
 - , factors influencing microbiological condition of **4**, 27–29
 - , flavor, nitrite effect **29**, 24–26
 - , free fatty acids in **3**, 313
 - , liquid smoke-treated, phenol composition **29**, 144

Bacon (*cont'd*)

- , loss of thiamine on processing 6, 276
- , materials and methods in study of 3, 295–303
- , maturation 4, 14–15
- , microbial contamination in 3, 292–293
- , nitrogen ratios in 3, 306, 307
- , *N*-nitroso compounds and 31, 73–84, 86, 99
- , proteolytic changes in during storage 3, 303–308
- , rancidity in 3, 309–314
- , slime production in 3, 308–309
- , smoked, chemical changes in during storage 3, 301–303
- , storage 4, 15–19
- , →, souring in 3, 308
- , →, taints in 3, 308
- , Wiltshire 4, 1–35
- , →, bacteria in 3, 294
- , →, effect of position during curing 3, 299
- , →, thawing and curing procedure 5, 194
- Bacteria (*see also specific bacteria and Contamination, Fermentation, Microbial control, Micro-organisms, Ripening*) 15, 291
- , acetic acid, sulfite effects 30, 11
- , amino acid composition 18, 109
- , as cause of spoilage in fish 2, 346–348
- , as sources of protein 18, 88–116
- , →, nutritional value 18, 107–116
- , →, propagation methods 18, 91–107
- , →, useful species 18, 90–91
- , carcinogen risk assessment and 31, 15, 25, 28
- , carotenoids in 15, 208
- , chlorine and 7, 133–141
- , chocolate and 31, 217, 218, 268
- , →, milk 31, 256
- , →, processing 31, 244, 246
- , →, sweeteners 31, 268
- , death during thermal process 2, 62
- , destruction of by ultraviolet light 3, 149
- , dietary fiber and 31, 120, 139, 140, 191
- , →, analysis 31, 142, 150, 151, 153
- , →, degradation 31, 187–190
- , →, fermentation 31, 173–186
- , →, properties 31, 154–157, 164–166, 171–173
- , effect of cation and anion agents on 2, 132
- , →, of delayed spore germination on thermal processes 2, 104
- , →, of growing medium on 2, 66
- , →, of heated suspension medium on 2, 67
- , →, of location in container on survival 2, 91–96
- , effects in sugar beet industry 2, 26
- , endogenous proteolytic enzymes and 31, 362
- , fish freshness and 7, 44, 63–64, 72
- , flat sour type, *see* Flat sour bacteria
- , flora of fresh and spoiled fish 2, 348, 356
- , formula for death rate of 2, 63
- , formula for heat destruction of 3, 434
- , freezing death of 6, 170
- , gelatin testing and 7, 250
- , growth factor for, in wine 6, 85
- , halophilic 12, 68
- , heat destruction of in fruits and vegetables 3, 433–443
- , histamine-forming bacteria 39, 331–336
- , increase during spoilage 2, 356, 378
- , in fermenting cocoa, acetic acid 8, 234, 245, 252
- , influence of salts and nonelectrolytes 12, 58–59
- , →, of temperature and pH 2, 358–361
- , in frozen eggs 6, 194
- , inhibition by nitrite and nitrate during meat curing 29, 13–14, 46–48
- , in meat animals 6, 112
- , in noncitrous fruit juices 9, 223–228
- , →, acetic acid bacteria 9, 225
- , →, effects on malic acid 9, 264–267
- , →, lactic acid bacteria 9, 225–227
- , →, other bacteria 9, 227–228
- , in soy sauce mash 10, 115, 121
- , intestinal, effect on appetite 1, 134–135
- , in wines 6, 70, 90, 92, 97, 99
- , koji contamination, shoyu preparation 30, 224–225
- , lactic acid bacteria (*lactobacilli*) 8, 234; 39, 164–165, 174–175
- , →, antibotulinal activity in cured meat 29, 55–56
- , →, in California wines 6, 95
- , →, metabolism during mash fermentation 30, 231
- , →, peptidases 39, 215, 216–218
- , →, proteolysis 39, 211
- , →, sulfite effects 30, 11
- , nitrite/nitrate addition 31, 81, 82, 84, 85
- , *N*-nitroso compounds and, fundamentals 31, 64
- , →, indirect contamination 31, 94, 96, 97
- , non-sporeforming 8, 235
- , →, thermal death curves for 3, 440

- , nonstarter lactic acid bacteria **39**, 198, 199, 211, 219–220, 230
- , –, future research **39**, 295
- , –, quality **39**, 250–251
- , –, temperature **39**, 256–257
- , olive oil and **31**, 461, 471
- , on frozen fish **6**, 190
- , on frozen meat **6**, 188
- , on frozen poultry **6**, 192
- , pathogenic, on refrigerated beef **6**, 138
- , –, survival time, in frozen strawberries **6**, 166
- , penetration into flexible packaging **23**, 315–317
- , putrefactive, effect of pH on growth of **3**, 431
- , role in tooth decay **25**, 138
- , route of attack in fish **2**, 357–358
- , shark spoilage and **7**, 53–54
- , slime-forming on meat **6**, 140
- , spore-forming **8**, 235
- , starter bacteria **39**, 196, 201, 203, 215–225, 250
- , –, modified **39**, 258–259
- , survival of, in frozen sucrose solutions **6**, 167
- , tests for fish spoilage by **2**, 383
- , thermal resistance in foods **2**, 65–88
- , thermotolerant **12**, 397–401
- , –, in factory and equipment **12**, 399–401
- , –, in raw materials **12**, 396–399
- , –, in starch **12**, 398
- , vinegar, in spoiled table wines **6**, 76, 92
- , water requirements of **7**, 101–106
- , –, growth rate and **7**, 101–105
- , –, halophiles and **7**, 111–113
- , wine spoilage caused by **6**, 75
- Bacterial agents, gastroenteritis-producing **37**, 35–37
- , ingested, immunostimulatory properties **37**, 49–50
- Bacterial cell envelope **43**, 321–323
- , capsules **43**, 321–322
- , fimbriae (pili) **43**, 322
- , S layers **43**, 323
- , outer membrane polymers **43**, 322–323
- , response to environmental change **43**, 324
- , surface active polymers **43**, 321, 322–323
- Bacterial diarrheal diseases **37**, 23–24
- Bacterial endotoxins, role in histamine toxicity **24**, 145–146
- Bacterial growth, in milk **10**, 52
- Bacterial toxins, irradiation effects on **24**, 186
- Bactericidal activity of tea polyphenols **17**, 218
- Bacteriocin, production by lactic acid bacteria **37**, 77–78
- Bacteriostasis, effect of pH on **1**, 380–381
- Bacterium fluorescens*, effect on amino acids **3**, 305
- Bacteroides* **43**, 12, 13
- , dietary fiber and **31**, 174, 177, 178, 181, 183, 187
- , inulin substrate **43**, 18
- Bagasse, definition of **17**, 123–124
- Bag filters for spray dryers **2**, 481–484
- Bag-in-box containers **32**, 22, 33–34
- Bag-in-box packaging **32**, 20–23
- Baicalein, lipoxxygenase inhibition **33**, 318
- Bakal and Hayakawa's method, for study of heat conduction problems **20**, 230–234
- Baked goods, for improved world nutrition **22**, 191–193
- Baker's yeast, uptake of benzoic acid as function of pH **11**, 335–336
- Bakery products, agar in **11**, 120–122
- , carrageenan in **11**, 132–133
- , dairy powders added to **19**, 151
- , flexible packaging for **23**, 327
- , guar gum in **11**, 168
- , gum arabic in **11**, 173
- , gum kuraya in **11**, 188
- , gums in **11**, 114–115
- , gum tragacanth in **11**, 185
- , locust bean gum in **11**, 165
- , retorting system for **23**, 391
- , wheat germ use in **23**, 273–281
- Baking (*see also* Bread, Breadmaking, Dough) **15**, 292
- , dairy powders used in **19**, 147–213
- , thermal effects of **19**, 181
- , wheat flour quality for **29**, 201–271
- , –, approaches to research **29**, 214–216
- , –, evaluation **29**, 204–216
- , –, limiting variables **29**, 204–206
- Baking by electronic heat **3**, 138–142
- Baking products **41**, 165
- Baking test, bread **29**, 206–211
- , cake and cookies **29**, 211
- , small-scale rapid, Residue Protein test **29**, 213–214
- , –, SDS–Sedimentation test **29**, 213–214
- Ball, C. Olin **32**, 2–4
- Balsam of Peru, contact sensitivity **42**, 24–26
- Bamifylline **44**, 314
- Bananas **10**, 298, 304, 305, 308, 309–311, 317, 323, 325, 330

Bananas (*cont'd*)

- , dietary fiber and **31**, 158, 159, 170
- , effect of carbon dioxide **12**, 100–101
- , flavor of **17**, 176
- , pH of **3**, 432
- , purée, calculated vs. experimental center-line temperatures **11**, 421
- , →, calculated vs. experimental heat transfer **11**, 419
- , →, flow constants for **11**, 387
- , →, shear rate relations with shear stress **11**, 376
- , refrigerated on ships **12**, 165, 188–191
- , relationship of carbon dioxide to ripening of **3**, 17
- , usage of **17**, 104–105
- , volatile constituents of **2**, 6, 271
- Bande **39**, 80
- Barium, in wine **8**, 137
- Barium chloride, microbial mutations caused by **1**, 376
- Barium salts, effect on potato tissue **2**, 315
- Barley, ascorbic acid oxidase in **3**, 16
- , dietary fiber and **31**, 136–138, 150, 189
- , inositol phosphate degradation during processing **45**, 21
- , leuco-anthocyanin **5**, 288
- , malting **45**, 22
- , *N*-nitroso compounds and **31**, 89, 91
- , phosphorus content of, effect of fertilizers on **1**, 313
- , phytases **45**, 9
- , prolamins **36**, 95
- , reduced phytate gene mutations **45**, 34
- Barley malt flour, enzymatic hydrolysis in **11**, 312
- , phospholipid-hydrolytic activity in **11**, 305
- , sorption isotherms for **11**, 305, 307, 312
- Barley starch, gelatinization temperature of **2**, 319
- Barnhill spray dryer, operation of **2**, 403
- Barracouta, aerobic bacterial flora of **2**, 350
- Base-pair mutations **34**, 390
- Bases, volatile, estimation of **7**, 59–61 195
- Basic-tastes test **7**, 15–16
- Basidiomycetes **15**, 167
- Basolateral membrane **40**, 198–200
- Basturma **39**, 74–75
- Batter, carrageenan in **11**, 133
- Bauermeister conche, chocolate and **31**, 305, 306
- Bax **44**, 251
- Bayesian estimation **40**, 269–270
- Beach–Russ pump **15**, 316

Bean (*Phaseolus*) protein, amino acid composition **28**, 102–105

- , amino acids, biological availability **28**, 111–112
- , biological value **28**, 106–109
- , body membrane proteins **28**, 98–99
- , Bowman–Birk soybean trypsin inhibitor **28**, 135
- , chemical properties, influence of storage and processing on **28**, 144–148
- , chymotrypsin **28**, 138
- , composition **28**, 99–102
- , digestibility **28**, 109–111
- , digestive enzyme inhibitors **28**, 128–144
- , →, binding **28**, 130
- , →, composition **28**, 130
- , →, inhibitors of α -amylase **28**, 141–144
- , →, → of →, composition **28**, 142–144
- , →, → of →, distribution **28**, 142
- , →, → of →, medical importance **28**, 144
- , →, → of →, nutritional significance **28**, 144
- , →, → of →, physicochemical properties **28**, 142–144
- , →, → of →, physiological importance **28**, 142
- , →, → of protease **28**, 128–141
- , →, → of →, distribution in plants **28**, 133
- , →, → of →, medical importance **28**, 139–141
- , →, → of →, nomenclature **28**, 129–133
- , →, → of →, occurrence **28**, 129–133
- , →, → of →, physicochemical properties **28**, 134–139
- , →, → of →, →, significance in plants **28**, 133
- , →, → of trypsin **28**, 131–133
- , →, → of →, amino acid sequence **28**, 134
- , →, → of →, biosynthesis of crypsinogen, effect on **28**, 140
- , →, molecular weight **28**, 130
- , isolates, composition **28**, 105–106
- , lectins in, medical importance **28**, 123–128
- , →, nutritional importance **28**, 123–128
- , →, nutritional properties, influence of storage and processing on **28**, 144–148
- , →, physicochemical properties **28**, 115–123
- , protease inhibitors, composition **28**, 134–139
- , research needs **28**, 148–151
- , seeds, lectins from **28**, 122
- , storage **28**, 96–98
- , →, biosynthesis of **28**, 95
- , →, identification **28**, 96–98
- , →, quantitation **28**, 96–98
- , trypsin inhibitors from **28**, 131
- Beans (*see also separate species*) **16**, 66
- , baked, canned, nutrients in **1**, 43, 46–50

- , canned, effect of calcium chloride on 2, 315
- , canned green, corrosion characteristics of 3, 336
- , changes in unblanched frozen 8, 98
- , cocoa, curing of 8, 226
- , fermentation of 8, 227, 230
- , sundrying of 8, 228
- , dicotyledonous plants 31, 127–129, 132, 133, 135
- , dietary fiber and, analysis 31, 146, 153
- , dried, vitamin content 5, 204
- , dry, insects infesting 4, 306, 308, 322, 324
- , effect of copper on 3, 355
- , gelatinization of starch in 2, 323
- , green, ascorbic acid content of, effect of season on 1, 295
- , canned, nutrients in 1, 43, 46–50
- , carotene content of processed 5, 225
- , effect of blanching on vitamins in 1, 68, 72–73, 79, 81
- , - of storage on vitamin content of 1, 65
- , frozen 6, 175, 179
- , loss of nutrients during blanching of 8, 66
- , B vitamins in 1, 42, 44, 45
- , green cut, loss of thiamine on processing 6, 286
- , inspection of 8, 121
- , intestinal bacteria 31, 181
- , leucoplasts in 2, 306
- , lima, effects of blanching, decrease in bacterial content 6, 184
- , - of -, loss of ascorbic acid 8, 76 89
- , - of -, - of niacin 8, 75
- , - of -, - of nutrients 8, 66
- , - of -, - of riboflavin 8, 75
- , - of -, - of thiamine 8, 74
- , navy, autiamylase in 1, 126
- , effect of heat on nutritive value 4, 247
- , nutritional stress factor in 4, 112–113
- , pH value of 3, 432
- , phytic acid content, effect of cooking and canning 28, 46–47
- , plants, ascorbic acid content of, effect of light on 1, 299
- , properties 31, 159, 161, 163, 164, 166, 170
- , runner, leuco-anthocyanins 5, 288
- , snap, canned, use of ascorbic acid in 4, 368
- , crude lipid from 8, 100
- , loss of thiamine on processing 6, 286
- , soaking 28, 66–67
- , string, changes in chlorophyll during blanching of 8, 81
- , thiamine destruction in 6, 258, 286, 296
- , thiamine retention on storage 6, 297
- , F value for industrial processing of 2, 102
- , Becker's muscular dystrophy 37, 351–359
- , Beclomethasone dipropionate 44, 301, 321
- , Beef 14, 56; 16, 24; 39, 75, 80, 81–82, 83
- , acid formation in, post mortem 1, 3–8
- , aging and storing 1, 21–33
- , bacteria in refrigerated 6, 138
- , canned, correlation coefficients between quality factors 5, 243
- , -, moisture content and processing temperature 5, 237
- , chilled, appearance 12, 173
- , -, carbon dioxide 12, 172–173
- , -, ozone 12, 172–173
- , -, ultraviolet light 12, 172
- , -, weight loss 12, 173–174
- , control of mold and bacteria on 1, 18–21
- , cooked, creatinine production 34, 415–416
- , "dark-cutting" 1, 17
- , effects of freezing on 1, 31, 33
- , enzymes in relation to rigor mortis 1, 21
- , factors influencing color of 1, 16–18
- , factors influencing tenderness of 1, 24–33
- , fat rancidity in 5, 4, 5; 6, 142
- , fats and mutagen formation 34, 418–419
- , fatty acid content 5, 6; 23, 23
- , flavor of, *see* Meat flavor
- , freeze-dried 7, 204
- , -, commercial aspects of 7, 216–218
- , -, deterioration of 7, 211–214
- , -, gas-flow and 7, 191–195
- , -, history of 7, 207–208
- , -, papain and 7, 211
- , -, preparation of 7, 208–209
- , -, properties of 7, 209–211
- , -, rehydration of 7, 210, 214
- , -, storage of 7, 214–216
- , freezing of 9, 24–25
- , fried, mutagens 34, 413
- , frozen, effect of storage on biological value of protein in 4, 270
- , -, optimum carriage temperature 12, 169–170
- , grain 14, 49
- , ground trimmings 6, 146
- , hypoxanthine constant 14, 60–61
- , pH of 1, 15–16
- , prepared in temperate zones 6, 115
- , processing 21, 187–193, 195, 203–206

Beef (*cont'd*)

- , refrigerated on ships 12, 147–148, 150–151, 160, 168–174
- , rigor mortis in 1, 3–21
- , shear testing 14, 77
- , slaughter of 6, 124
- , slime on fresh 6, 145, 147
- , tenderness of 9, 28–29
- , →, effect of salt on 9, 32–35
- , thiamine loss in 6, 275, 276, 283
- Beef broth, flavor studies on 19, 233–234
- Beef muscle, rigor in 9, 20
- Beer, alginates in fining 11, 153
- , background solution for calibration curves 8, 136
- , carrageenan in stabilization 11, 137
- , determination of total SO₂ 5, 122
- , effect of sample size on judging 2, 245
- , → of temperature on judging 2, 247
- , fundamentals 31, 70, 71, 74
- , licorice and 7, 351
- , nitrite/nitrate addition 31, 86–89, 91
- , *N*-nitroso compounds and 31, 98
- , processing, ascorbic acid as oxygen acceptor in 18, 277–282
- , radio-frequency pasteurization of 3, 133
- , ropiness of 6, 82
- , selecting judges for scoring of 2, 236
- , sodium in 8, 196
- , turbidity, cause and prevention 19, 131
- , use of ascorbic acid in 4, 403–405
- Beet pulp, composition of 17, 123–124
- Beet root, β-gliadins 45, 222
- , inositol phosphate content 45, 23
- , red pigment betanin 5, 277, 284
- Beets, canned, nutrients in 1, 43, 46–50
- , corrosiveness of 3, 341
- , decrease in bacterial content during blanching 6, 184
- , dehydrated, loss of thiamine on processing 6, 287, 300
- , in children's diet 1, 109
- , lignified fibers in 2, 304
- , pectin, deesterification of 1, 411
- , polyphenols and enzyme browning in 19, 121–122
- Belladonna, licorice and 7, 354
- Benazepril 44, 303
- Bentonite suspensions, heat transfer in 2, 89, 93, 96, 100
- Benzaldehyde, in cherries 2, 264
- , in manufactured tea 2, 286, 287
- , in molasses 2, 277
- , in raspberries 2, 269
- Benzamphetamine 44, 313
- Benzene, carcinogen risk assessment and 31, 7
- , effect on solubility of 2, 205
- , epidemiology 31, 39, 40
- , fat extraction by 3, 52
- , laboratory data 31, 29, 30, 33, 35
- , solubility of DDT in 2, 203
- , statistics 31, 15
- Benzene ring compounds, contribution to meat flavor 18, 54
- Benzydine in temperature experiment with enzymes 3, 28
- Benzoates, fish preservation and 7, 67–68
- Benzocaine 44, 287
- Benzoic acid, action on metabolism of micro-organisms 11, 331–353
- , derivatives of 3, 459
- , effect on cell-free enzymes 11, 347
- , → on micro-organism assimilatory processes 11, 343–347
- , → on micro-organism oxidation, of TCA-cycle intermediates 11, 342–343
- , → on →, of the acetyl group 11, 341–342
- , → on oxidative phosphorylation in isolated mitochondria 11, 347
- , → on processes of intact cells 11, 339–347
- , → on *Pseudomonas fluorescens* adaptation from acetate to succinate 11, 346–347
- , → on *Pseudomonas fluorescens* oxidation of acetate 11, 344
- , → on *Saccharomyces cerevisiae* 11, 334–336
- , in food preservation 3, 458
- , in Formosan black tea oil 2, 287
- , inhibition of cell-free enzymes 11, 348
- , in raspberries 2, 269
- , in strawberries 2, 270
- , metabolic pathways in micro-organisms 11, 338
- , relation between biological activity and water solubility 11, 336
- , rendered nontoxic in body 1, 127
- , research needs on metabolic inhibition in micro-organisms 11, 349–451
- , uderobial inhibition by 1, 398, 390
- , uptake by baker's yeast as function of pH 11, 335–336
- , → by *Proteus vulgaris* as function of pH 11, 335
- , with other preservatives 3, 459, 460
- Benzo[a]pyrene, in curing smoke 29, 92, 135, 140–141, 147–149

- , smoked meat product contamination 29, 147–149
- Benzoquinone, inactivation of enzyme by 3, 19
- , oxidation of catechol to 3, 18, 20
- Benzoxaprofen 44, 294
- Benzoxazin-3-ones 14, 312–313
- Benzyl alcohol in manufactured tea 2, 286, 288
- Benzyl benzoate, solubility of DDT in 2, 203
- Benzyl cyanide in peppergrass 2, 275
- Benzylethyl alcohol, in manufactured tea 2, 286
- Benzyl isothiocyanate in mushroom oil 2, 277
- Benzyl-*a*-oxysulfide in coffee 2, 281
- Bepridil 44, 315
- Beriberi, caused by eating white bread 1, 110–111
- , prevention of, with toddy yeast 1, 107
- Berries 15, 171, 225
- , corrosion characteristics of 3, 336
- , frozen 6, 169
- , –, micro-organisms in 6, 209
- , –, sources of infection of 6, 182
- , microbial development on 6, 180
- Betaine, separation from sugar beet molasses 2, 35
- Beta radiation (*see also* Cathode rays) 3, 129; 15, 71
- Betaxolol 44, 303
- Betony (*Pedicularis*) 45, 77
- Better Process Control School 32, 14
- Beverages, agar in 11, 123
- , alginates in 11, 152–154
- , ascorbic acid addition to 18, 232–234
- , guar gum in 11, 169
- , gum arabic in 11, 175
- , gums in 11, 114
- , high-protein type, for developing countries 22, 195
- , licorice and 7, 351
- , sampling of 7, 24–25
- , use of ascorbic acid in 4, 403–406
- BHA, *see* 2-*tert*-Butyl-4-methoxyphenol
- BHT, *see* 3,5-Di-*tert*-butyl-4-hydroxytoluene
- Biaxial extension 39, 16–17, 58, 59
- Bifidobacteria 43, 12
- , bacteriocidal substances production 43, 14
- , effects on, cancer-related fecal enzyme levels 37, 99–101
- , –, cancer suppression 37, 99–103
- , –, *Candida*-related diseases 37, 92
- , –, cholesterol reduction 37, 97–98
- , –, immune response 37, 109–110
- , exogenous/endogenous modifiers 43, 13
- , fecal recovery 37, 72–74
- , impact of antibiotics 43, 13
- , intestinal anticarcinogenic activity 43, 35, 36, 38
- , intestinal microflora 43, 10, 11
- , –, beneficial health effects 43, 12, 13
- , inulin fermentation products 43, 23
- , lactase production 43, 15
- , optimum pH 43, 15
- , prebiotics 43, 16
- , –, carbohydrate substrates 43, 20
- , –, dose–response relations 43, 21
- , –, inulin substrate 43, 18, 20, 21, 22
- , probiotics 43, 15, 34
- , role in lactose intolerance alleviation 37, 83–84
- , vitamins production 43, 15, 34
- Bifidobacterium*, dietary fiber and 31, 174–177, 181
- , growth promoters 38, 95
- Bifidobacterium angulatum* 43, 18
- Bifidobacterium bifidum* 43, 18, 20
- , antibacterial activity 43, 14
- Bifidobacterium breve* 43, 20
- Bifidobacterium cuniculi* 43, 20
- Bifidobacterium infantis* 43, 18, 20
- Bifidobacterium longum* 43, 18, 38
- Bifidobacterium minimum* 43, 20
- Bifidobacterium pseudolongum* 43, 18
- Bifidobacterium thermophilum* 43, 20
- Bifunctional reagents, enzyme stability 35, 274–275
- Bilayers, phospholipid, α -tocopherol effects 33, 215–216
- Bile 15, 34
- , carcinogen risk assessment and 31, 22, 23
- , distribution of DDT in 2, 210
- , α -tocopherol metabolites in 33, 199–201
- Bile salt binding characteristics, dietary fiber and 31, 159–163, 168
- Bilichromes, in abalone shell 23, 164
- Biltong 39, 79–80, 89, 124
- Binders 16, 138
- Binding of meat emulsions 16, 131
- Bingham plastic behavior 39, 6
- Bingham plastic flowing in tubes 11, 413
- Bioassays, for folate bioavailability 33, 58–61
- Bioavailability, calcium 36, 215–216
- , –, definition 33, 119–120
- , –, diet effects on urinary excretion 33, 120
- , –, effects of, fiber and phytate 33, 134–142
- , –, –, oxalic acid 33, 142

- Bioavailability, calcium, effects of (*cont'd*)
- , –, protein and phosphates 33, 143–144
 - , –, supplements 33, 144–147
 - , –, lactose effect 33, 124–125
 - , –, in animals 33, 125–126
 - , –, in elderly subjects 33, 134
 - , –, in human infants 33, 132–134
 - , –, in humans 33, 128–132
 - , –, measurement 33, 120–121
 - , –, animal models 33, 124
 - , –, balance methods 33, 121–122
 - , –, isotopic tracer techniques 33, 122–123
 - , folates, absorption 33, 53–57
 - , –, aging effects 33, 68–69
 - , –, assessment methods, bioassays with animals and humans 33, 58–61
 - , –, isotopic methods 33, 61–64
 - , –, deconjugation 33, 54–55
 - , –, dietary antifolates 33, 78–80
 - , –, dietary components and 33, 71–80
 - , –, endogenous, in various foods, table 33, 72
 - , –, ethanol effects 33, 69–71
 - , –, folate-binding protein role in jejunal brush border membranes 33, 54
 - , –, gastrointestinal functions and 33, 67–68
 - , –, hepatic uptake and secretion 33, 54
 - , –, in legumes 33, 74
 - , –, in milk 33, 75–76
 - , –, in orange juice 33, 74–75
 - , –, intestinal conjugases 33, 55–56
 - , –, in vegetables 33, 75
 - , –, *in vivo* turnover kinetics 33, 57–58
 - , –, in yeast 33, 73–74
 - , –, nutrient interactions 33, 79–80
 - , –, pH dependence 33, 53–54
 - , –, K_m transport values 33, 53
 - , iron 36, 223–224
 - , Malliard reaction effect 35, 200–201
 - , manganese 36, 231
 - , minerals and trace elements 36, 239
 - , monoglutamyl folates, inherent availability 33, 65–66
 - , polyglutamyl folates, inherent availability 33, 64–65
 - , tocopherols, diet composition effects 33, 171–173
 - , –, fiber effects 33, 171–173
 - , –, pectin effects 33, 171–172
 - , –, wheat bran effects 33, 172–173
 - , zinc 36, 227–228
- Biochanin A 44, 197
- , sources 44, 203, 207
- Biochemical systems theory 40, 233, 236–238
- Biofilm glycolyx, bacterial slimes 43, 323
- , formation 43, 348
 - , sanitizer resistance 43, 347
- Bioflavonoid, as drugs 27, 174–181
- Biogas, for smallholders 32, 209–211
- , production 32, 206–209
 - , toxic products of 32, 224
- Biogenic amines, cheese 39, 290–292
- , fish and shellfish (*see also names of amines and names of fish*) 39, 329–365
 - , –, amine detoxification 39, 330–331
 - , –, amine formation, nonvolatile 39, 330
 - , –, amine occurrence 39, 336–346
 - , –, finfish 39, 336–344
 - , –, seafood products 39, 346
 - , –, shellfish 39, 344–345
 - , –, analytical techniques 39, 353–358
 - , –, background information 39, 330
 - , –, chromatography 39, 336, 339, 340, 341, 353–356
 - , –, electrophoresis 39, 357–358
 - , –, enzymic tests 39, 356–357
 - , –, decarboxylase-forming bacteria 39, 331–336
 - , –, definition 39, 330
 - , –, ecosystem 39, 336
 - , –, flavor 39, 349
 - , –, freshness indicator 39, 348–351
 - , –, limits 39, 351–352
 - , –, quality control 39, 351–352
 - , –, quality index 39, 350
 - , –, scombrototoxicosis 39, 337, 346–348
- Biological rhythm, *see* Bioperiodicity
- Biological value, of proteins 4, 238–240
- , –, using humans 4, 244
 - , of tea 17, 278–279
 - , racemization and cross-linking effects 35, 208–211
- Biomacromolecular processes, variation 34, 299–301
- Biomass, for aquatic food development, increasing of 20, 204–207
- Biomass energy, use 32, 189, 191
- Biomass harvesting, and productivity 32, 225–226
- Bioperiodicity 40, 217–226
- , categories 40, 219–220
 - , characterization 40, 218–220
 - , food intake, weight gain 40, 220–226
 - , human subject 40, 225
- Biopolymeric material 39, 48–53
- Biopsies, muscle 37, 345, 405

- Biosynthesis, ADPglucose **41**, 34–37
 –, alternative pathways **41**, 37–38
 –, amyloplasts **41**, 115–116
 –, CAM plants **41**, 150–152
 –, complete pathway **41**, 111–113
 –, enzymes, limiting **41**, 134–135
 –, *glg* C and **41**, 131–134
 –, immunocytochemical studies **41**, 116–117
 –, in fruit, of ascorbic acid **10**, 345–346
 –, of ethylene **10**, 343–345
 –, of fatty acids **10**, 346
 –, of pectin **10**, 346
 –, leaves **41**, 148
 –, manipulation **41**, 135–136
 –, microscopy **41**, 116–117
 –, rate **41**, 38–39
 –, seed storage proteins **36**, 123–125
 –, studies **41**, 33–34
 Biotechnology, role in plant proteins **36**, 91
 BIOTEST **45**, 138
 Biotester, for flexible packaging **23**, 316, 411
 Biotin, content of apples and pears **8**, 368
 –, deficiency **1**, 118
 –, –, in canned foods **1**, 42, 44–45, 47
 Bird–Carreau model **39**, 37–39, 49–52, 54
 Birefringence **41**, 27–28
 Bisabolen in carrot seed oil **2**, 271
 Biscuitmaking, seed storage proteins **36**, 133
 Biscuits **15**, 292
 –, nutritious, for developing countries
 22, 193–194
 –, wheat germ use in **23**, 284
 Bishop spray dryer, operation of **2**, 410
 Bis(monoacylglycero)phosphate degradation
37, 274–275
 –, distribution **37**, 262
 –, synthesis **37**, 262, 264
 Bismuth compounds, inhibition of enzymes by
1, 382
 Bisoprolol **44**, 303
 Bisulfites **14**, 255–259, 267
 –, addition products **5**, 104
 –, as browning inhibitors **3**, 273
 –, inhibition of browning in potatoes by
1, 261
 Biting devices **14**, 86–95
 –, “KT” **14**, 92–93
 Bitolterol mesylate **44**, 301, 322
 Bitterness, cheese **39**, 239–240
 –, differentiation of substances in oats
11, 295–297
 –, fish **39**, 349
 –, inhibition in oats **11**, 297–298
 Bitter taste, age-related threshold **44**, 257,
 259
 Bixin **15**, 246
 Black beans **32**, 212–214
 –, inositol phosphate degradation during
 processing **45**, 21, 22
 Blackberries (*Rubus fruticosus*) **15**, 225;
44, 207, 211
 –, canned, nutrients in **1**, 43, 46–49
 –, canned with sulfur **3**, 353
 –, effect of acidity on **3**, 338
 –, – of freezing temperatures on micro-
 organisms in **3**, 448
 –, pH of **3**, 432
 –, storage of **3**, 468
 –, sulfiting **5**, 145
 Blackberry wine, detection of grape wine in
5, 357
 Black tea, aroma development in **24**, 256–257
 –, carotenes in **24**, 257
 –, fatty acids in **24**, 259–260
 –, fermentation of **24**, 253–260
 –, firing of **24**, 260–261
 –, grading of **24**, 261
 –, organoleptic properties of **24**, 263–265
 –, preconditioning of **24**, 252
 –, rolling of **24**, 252–253
 –, storage of **24**, 267–268
 –, volatile constituents of **24**, 250–251
 –, withering of **24**, 252
 Bladder cancer, carcinogen risk assessment and
31, 15, 16, 22
Blakeslea trispora **15**, 212
 Blanching **15**, 240, 289
 –, carotene degradation in carrot tissue by
2, 328
 –, changes in chloroplasts during **2**, 328–330
 –, displacement of intercellular air during
2, 330–333
 –, effect on chlorophyll **17**, 5
 –, – on vitamins in vegetables **1**, 68–82
 –, efficiency of **17**, 3–4
 –, electronic, effect on vitamin losses **1**, 81
 –, of foods **3**, 136, 137
 –, of fruits and vegetables **17**, 3
 –, steam vs. water **1**, 67–82
 BLAST, with transgene proteins **42**, 56–57,
 59
 Blazing star (*Liatris punctata*) **45**, 77
 Bleaching, olive oil and **31**, 463
 Blend, flavor and **7**, 36
 Bleomycin **44**, 289
 Blood, bacteria count of **6**, 188
 –, calcium effects **36**, 218

Blood (*cont'd*)

- , distribution of DDT in 2, 210, 212
- , effect of ascorbic acid on color of 4, 393
- , flow constants for 11, 387
- Blood pressure, glycyrrhizin and 7, 355
- , *n*-3 PUFA effects 35, 138
- Blood proteins, definition and classification 34, 259
- , plasma proteins 34, 260–261
- , serum albumin 34, 259–260
- Blood serum, effect on germicidal action of ADBACI 2, 148
- , → on quaternary ammonium salts 2, 136, 150
- Blueberries (*Vaccinium corymbosum*) 15, 225; 44, 211
- , anaerobic mold in 3, 438
- , canned, nutrients in 1, 43, 46–49
- , →, *penicillium* in 3, 443
- , citric acid as corrosion inhibitor in 3, 342
- , corrosiveness of in enameled cans 3, 374
- , effect of freezing temperatures on micro-organisms in 3, 448
- Bluebottle fly, toxicity of DDT to 2, 208
- Blue cheese, contamination 39, 288
- , flavor 39, 206, 208
- , lipolysis 39, 201, 205, 206–207, 208
- , peptides 39, 231
- , proteinases 39, 223, 224
- , proteolysis 39, 226
- , salting 39, 177
- , texture 39, 254
- , ultrafiltration 39, 194
- Blue mold, *see Penicillium italicum*
- Boais-Frias 32, 214
- Body weight, set point 21, 25–34
- Bologna 39, 81–82
- , ascorbic acid use in 18, 268
- Boltzmann constant 17, 38
- Boltzmann superposition principle 39, 10–12
- Bond breaking 14, 289–291
- , electrophilic 14, 290–291
- , homolytic 14, 289
- , nucleophilic 14, 290
- , reagent 14, 289–290
- Bone, freeze-drying and 7, 217, 219
- , phytoestrogen health protective effects 44, 227–229
- Bonita, spoilage of 7, 50
- Boraginaceae, pyrrolizidine alkaloids 45, 65
- Borate, interference with phosphate metabolism by 1, 386, 388
- Boric acid, interference with phosphate metabolism by 1, 388
- l*-Borneol in strawberries 2, 270
- Boron, content of apples and pears 8, 371
- , deficiencies attributed to 8, 377
- , effect on vitamins in plants 1, 308
- , in milk 36, 238
- , in plants, effect on absorption of other elements 1, 314
- , in wines 8, 137, 141
- Bostwick consistometer 32, 48
- Botryosphaeria ribis* 15, 177
- Botrytis, effect of carbon dioxide 12, 109
- , inoculated fruit 12, 106
- Botrytis cinerea* 15, 167, 172; 45, 181, 191
- , effect of oxygen on 3, 468
- , → of temperature on 3, 468
- Botulinum toxin, effects on gastrointestinal immunity 37, 35
- Botulism, from fishery products 22, 135–185
- , occurrence and control of 22, 5–6
- Bound moisture 39, 98
- Bovine albumin, reaction with acetaldehyde 3, 276
- , → with glucose 3, 275–276
- Bovine casein, as function of calcium ion concentration 34, 317, 320
- , association constants 34, 321–322
- , at 1°C 34, 312, 314–315
- , at 37°C 34, 312–314
- , calcium binding site classes 34, 323–324
- , cation effect at 1°C 34, 317, 319, 321
- , electrolyte effects on salting-out 34, 315–316
- , parameter *n* 34, 322–323
- , phosphate group effect 34, 316–320
- , procedures 34, 311
- , resolubilization 34, 324
- , salt-induced solubility profiles 34, 310–325
- , P-serine and structures 34, 323–324
- , theory 34, 311
- Bovine Catalase test 44, 170
- , endpoint cooking temperature indicator 44, 171–172
- Bovine isocitrate dehydrogenase, Dixon plot 34, 358
- , enzyme–substrate interactions 34, 361–362
- , inhibition by citrate 34, 357–360
- , interpretation 34, 360–362
- , linked-function analysis 34, 360–361
- , variation with precursor 34, 357–362
- Bovine prion protein gene (PrP) 43, 266
- Bovine serum albumin, adsorption and temperature 34, 119–120
- , adsorption kinetics 34, 114–116
- , flavor binding 33, 412–413

- , foam volume increase rate **34**, 61
- , intermediates, adsorption kinetics **34**, 30–31
- , –, apparent diffusion coefficients **34**, 27–29
- , –, conformational properties **34**, 27
- , load and concentration **34**, 117–118
- , π - a plots **34**, 57–58
- , rate of collapse of foams **34**, 61–62
- , salt effect on adsorption density **34**, 119
- , structure **33**, 357
- , thermodynamic and binding constants, table **33**, 414
- , time to surface pressures **34**, 18
- Bovine spongiform encephalopathy **43**, 265–308
 - , cattle by-products **43**, 296–299
 - , –, gelatin **43**, 298–299, 303, 305
 - , –, tallow **43**, 296–297, 303, 305
 - , characteristics **43**, 266–271
 - , clinical signs **43**, 267
 - , diagnostic tests **43**, 299–301
 - , EC control measures **43**, 302, 303
 - , incidence in non-UK countries **43**, 267
 - , – in UK **43**, 266, 267, 268, 269
 - , infected feed as primary cause **43**, 267–268
 - , –, feeding practices changes **43**, 272
 - , –, mechanism of CNS infection **43**, 269
 - , –, rendering practices changes **43**, 270, 271, 297
 - , infective tissues **43**, 269–270
 - , new variant Creutzfeldt–Jakob disease (vCJD) link **43**, 289–290, 292–293
 - , oral transmission route **43**, 268
 - , origins **43**, 270–271
 - , prions (disease-causing agent) **43**, 272–275
 - , –, inactivation **43**, 295–296
 - , –, infectivity **43**, 294–295
 - , –, strains **43**, 288–289
 - , related prion diseases **43**, 275–285
 - , surveillance **43**, 299–301, 306
 - , UK control measures **43**, 301–304
 - , USA preventive measures **43**, 304–307
 - , vertical transmission **43**, 268–269
 - , World Health Organization recommendations **43**, 305
- Bowel, dietary fiber and **31**, 141, 191
- Bowen spray dryer, air sweeper in **2**, 493
 - , high inlet gas temperature in **2**, 474
 - , operation of **2**, 411–413, 435
- Bowman–Birk soybean trypsin inhibitor, amino acid sequence **28**, 135
- Box-counting dimension **44**, 86–88
- Boxfishes, pahuotoxin from **18**, 152
- Brabender amylograph **41**, 167
- Bradyrhizobium japonicum* **44**, 200
- Bragg Peak **15**, 75
- Brain, lipids, n -3 PUFA deprivation **35**, 121
 - , α -LNA conversion **35**, 74–78
 - , neural network model **40**, 333–334
 - , of meat animals **6**, 133
 - , vitamin B6 **40**, 112
- Brain tissue, distribution of DDT in **2**, 210
 - , α -tocopherol turnover **33**, 187
- Bran, analysis **31**, 150, 152, 153
 - , cereal, effect on calcium absorption **33**, 138–139
 - , dietary fiber and **31**, 120, 127, 133, 136, 138
 - , intestinal bacteria **31**, 172, 174, 178, 179, 182–185, 187–189
 - , of wheat kernel **23**, 193–194
 - , phytic acid content **28**, 14
 - , properties **31**, 158, 160, 165, 168, 170, 171
 - , wheat, effect on, calcium absorption **33**, 137–138
 - , –, tocopherol bioavailability **33**, 172–173
- Branching enzymes, assay **41**, 89, 91–92
 - , characterization **41**, 89
 - , genes **41**, 95–98
 - , mode of action **41**, 93–95
 - , C₄ plants **41**, 150
 - , purification **41**, 92–93
 - , structure-function **41**, 101–103
- Branching-linkage assay **41**, 91–92
- Brandy, production of **17**, 94
- Brazil, annual agricultural and forestry harvest **32**, 193
 - , annual biomass production **32**, 192
 - , biomass energy used **32**, 191
 - , biomass resources **32**, 190–194
 - , ethanol production **32**, 202–204, 211–215
 - , forest utilization **32**, 194
 - , gross national product **32**, 189
 - , IM meat **39**, 82
 - , land distribution by use **32**, 190
 - , soil erosion in **32**, 216–221
- Brazil nuts **16**, 72
 - , leuco-anthocyanins **5**, 288
- Bread (*see also* Dough and Wheat flour) **14**, 239–240; **15**, 289; **16**, 335ff
 - , aldehydes during fermentation and baking **30**, 100–102
 - , aroma, effects of amino acids and sugars **30**, 101–102
 - , ascorbic acid addition to **18**, 272–277
 - , as mouth rinse in flavor judgments **2**, 248
 - , baking, amino acid changes during **19**, 197

- Bread, baking (*cont'd*)
- , –, enzymes in **16**, 428
 - , baking canned **6**, 269
 - , baking tests **29**, 206–211
 - , Boston brown **3**, 134
 - , bromates in **16**, 371
 - , canned, spoilage of **7**, 121–122
 - , carbohydrates **16**, 382ff
 - , crumb, internal structure of **8**, 121
 - , dough **8**, 15
 - , –, freezing storage of **6**, 197
 - , –, thiamine in **6**, 266
 - , –, use of ascorbic acid in **4**, 406–407
 - , “dough softening factor” in **3**, 81, 82
 - , effect of preparation on nutritive value of protein **4**, 247
 - , enzymic changes in **11**, 291–292
 - , flavor chemistry of **19**, 198–202
 - , heat treatment of skim milk in **3**, 80–83
 - , lipids **16**, 397ff, 410ff
 - , loaf volume, depression in **3**, 81
 - , –, effect of lipids in flours **29**, 251–258
 - , loss of thiamine in **6**, 264, 265, 271, 296
 - , manufactured from radar-treated flour **3**, 135
 - , microbial inhibition in by propionic acid **1**, 387
 - , milk powder use in making of **19**, 149–152
 - , odor producing factors in **2**, 276
 - , packaged, sterilization of **3**, 134
 - , phytic acid content **28**, 15
 - , proteins **16**, 343ff
 - , quality **16**, 340ff, 357, 386ff
 - , quality related milk proteins in **19**, 170–181
 - , shortening effect on **16**, 414
 - , staling **8**, 30; **16**, 387
 - , sulfur amino acid role in **19**, 179–180
 - , testing **16**, 337ff
 - , ultrasonic texture sensing **45**, 146, 147
 - , volatiles, identification **30**, 101
- Breadfruit, anatomy of **17**, 170
- Breadmaking (*see also* Glutenin high-molecular-weight subunits), effect of wheat flour composition proteins **29**, 246–251
- , – of –, starch **29**, 262
 - , – of –, water solubles **29**, 261
 - , glycolipid–wheat flour interaction with, in baking **20**, 153–188
 - , –, in protein-enriched bread **20**, 178–184
 - , –, mechanism **20**, 166–167
 - , –, practical implications **20**, 175–178
 - , inositol phosphates degradation **45**, 16, 20
 - , phytic acid destruction and **28**, 55–60
 - , seed storage proteins **36**, 131–133
- Break-point approach, *see* Linear system and Rectilinear approach
- Break-point chlorination, definition of **7**, 143–145
- Breast cancer, carcinogen risk assessment and **31**, 15, 17, 20, 22
- , effects of lactic cultures **37**, 106–107
- Breast feeding, effects on gastrointestinal immune system **37**, 45
- Breast milk, fatty acid composition **35**, 153–154
- , lipids **35**, 62–64
- Breeding, wheat for flour baking quality **29**, 211–213
- Brevibacterium epidermidis* **44**, 213
- Brewery wastes **17**, 128–131
- , as animal feeds **17**, 130
- Brewing, scanning electron microscopy of **22**, 278–281
- Brewing industry, use of quaternary ammonium compounds in **2**, 175
- Brick cheese **39**, 287
- Brie cheese **39**, 199, 200, 224, 288
- Brightness-discrimination test **35**, 124–125
- Brik Pak filler **32**, 17
- Brine **12**, 149, 161, 165–167; **15**, 305, 355
- , fish preservation and **7**, 68
- Brix/acid ratio **9**, 289, 291, 295, 297, 307
- Broad beans **16**, 9, 67
- Broccoli, calcium content of, effect of limestone on **1**, 310
- , changes in unblanched, frozen **8**, 97
 - , decrease in bacterial content by blanching **6**, 184
 - , frozen **6**, 176
 - , loss of ascorbic acid during blanching of **8**, 89
 - , ozone treatment **45**, 192
- Bromates, effects on wheat germ **23**, 278
- , in bread **16**, 371
- Bromelin, in pineapple **17**, 188
- Bromide, in wines **8**, 142
- Bromine, as oxidizing agent for cation exchangers **2**, 6
- Bromoacetate, inhibition of enzymes by **1**, 382
- Bromophenol blue color test for quaternary ammonium compounds **2**, 167
- Bronchodilators, smell sensation effects **44**, 322
- , taste sensation effects **44**, 301–302
- Brown core **15**, 179
- Brown heart **12**, 124

- Browning 14, 267–268; 39, 128–129, 132, 134, 135, 141, 275
- , bisulfites as inhibitors of 3, 273
 - , carbonyl-amine, freeze-dried beef and 7, 213, 214
 - , freeze-dried fruits and 7, 224
 - , chemical manifestations of 3, 103
 - , dependence on system water content 12, 44
 - , effect of pH on 3, 273
 - , enzymatic 17, 18–19
 - , inhibition by sulfiting agents, ascorbate oxidase and 30, 11
 - , fields for further study 12, 45–46
 - , flavors, odors 14, 235–244
 - , freeze-dried lemon juice and 7, 228
 - , gelatin color and 7, 247
 - , increase with pH 12, 45
 - , – with temperature 12, 44
 - , in dried egg white 3, 273
 - , in foods (*see also* Food browning) 10, 10, 30–31, 43, 54, 60–61, 87, 117, 191–193
 - , in frozen fruits 17, 4
 - , in fruit products 1, 325–369
 - , –, chemical changes during 1, 346–360
 - , –, color measurement of 1, 328–329
 - , –, factors influencing color development during 1, 329–346
 - , –, inhibition of 1, 360–369
 - , –, reaction, active aldehyde theory of 1, 327
 - , –, ascorbic acid theory of 1, 327
 - , –, Maillard theory of 1, 327, 351, 354
 - , in fruits (*see also* Fruit) 12, 45
 - , inhibition 14, 245–262
 - , inhibitors, meat mutagens and 34, 423
 - , in milk products 3, 99, 100
 - , in shoyu, during brewing 30, 244–251
 - , –, during storage 30, 252–257
 - , in xylose and glycine solution, shoyu addition and 30, 248
 - , lipoxxygenase and 30, 11
 - , mutagenicity in model system sugar–ammonia 30, 122
 - , *N*-nitroso compounds and 31, 55, 56
 - , nonamino 14, 227–234, 265–266
 - , nonenzymatic (*see also* Maillard reactions) 12, 1–52; 14, 167–283
 - , –, activation energies 35, 196–197
 - , –, cathode ray experiments with 3, 180–184
 - , –, inhibition by sulfiting agents 30, 9–10
 - , –, – by –, sulfite–carbonyl reaction products 30, 9, 22–23
 - , –, nutrient loss, limited 30, 120–122
 - , –, lipid peroxidation and 30, 121
 - , –, lysine and 30, 120–121
 - , –, protein digestibility and 30, 121
 - , –, total amino acids 30, 121
 - , oxidative, freeze-dried beef and 7, 213
 - , polyphenoloxidase and 30, 10
 - , quinone–sulfite complexes 30, 10
 - , rate 12, 44–45
 - , reaction (*see also* Maillard browning), antioxidants from
 - , –, discovery
 - , –, final stage
 - , –, initial stage
 - , –, intermediate stage
 - , –, mechanisms
 - , –, mutagen formation
 - , –, nonsugar
 - , sulfite–carbonyl reaction products 30, 22–23
 - , temperature coefficients in 3, 102
 - , variation with amino acids 12, 45
- Brown rot 15, 173
- Brucella abortus*, germicidal action of CPCl on 2, 152
- , in milk 2, 82
- Brucella maletensis* in milk 2, 82
- Brucella suis* in milk 2, 82
- Brush border 41, 158
- Brush border membrane 40, 197–199, 200–204
- Brushes (or rakes) in spray dryer 2, 492
- Brusine, effect of ion size on adsorption of 2, 11–12
- Brussel sprouts, blanching of 8, 85
- , chlorination 45, 188
 - , effect of blanching on 1, 68
 - , loss of thiamine on processing 6, 287
 - , pH of 3, 432
- BS integrator, *see* Bulirsch Stoer integrator
- Btl* gene 41, 120
- Buckwheat 44, 395–419
- , allergy 44, 408–409
 - , breeding programmes 44, 397
 - , component studies 44, 409–410
 - , culture of utilization 44, 399–400
 - , flour composition 44, 402–408
 - , –, carbohydrate 44, 405–406
 - , –, dietary fiber 44, 406
 - , –, enzymes/enzyme inhibitors 44, 405
 - , –, lipid 44, 406–407
 - , –, minerals 44, 407–408
 - , –, protein 44, 403–405
 - , –, rutin 44, 408

- Buckwheat, flour composition (*cont'd*)
- , →, vitamins **44**, 408
 - , flour fractions **44**, 402, 416–417
 - , fluorescent dye found in **1**, 125
 - , mechanical properties of products **44**, 416–417
 - , milling **44**, 402
 - , molecular basis of palatability **44**, 416–418
 - , nutritional stress factor in **4**, 111–113
 - , processing **44**, 410–416
 - , →, China **44**, 413–414
 - , →, Europe **44**, 414–415
 - , →, groats **44**, 413, 414
 - , →, Japan **44**, 412–413, 417
 - , →, Korea **44**, 414
 - , →, noodle technology **44**, 410–411
 - , →, North America **44**, 415–416
 - , →, Russia **44**, 414–415
 - , quality characteristics **44**, 398
 - , research approaches **44**, 418–419
 - , storage-related changes **44**, 417–418
 - , taxonomic/phylogenetic studies **44**, 397
 - , varieties **44**, 396–398
 - , worldwide cultivation **44**, 398–399
 - , worldwide names **44**, 401–402
- Buckwheat starch, gelatinization temperature of **2**, 319
- Budding, chocolate and **31**, 323
- Buffering capacity **39**, 175–176
- Buflavak spray dryer, operation of **2**, 402–403
- Bulbs **15**, 179
- Bulgarian **43**, 14
- Bulirsch Stoer integrator **40**, 290, 297, 299–303
- Bulk density control in spray-drying **2**, 471–477
- Bulk pack **32**, 10–13, 21, 33–34
- Bulk tank **32**, 13–14, 23
- Bundle sheath **41**, 150
- Buspirone **44**, 310, 323
- n*-Butanol in apples **2**, 263
- Butorphanol **44**, 294
- Butter **16**, 196, 198ff
- , ascorbic acid as antioxidant for **18**, 292–294
 - , bacterial count in freezing storage **6**, 193
 - , blending and mixing of **8**, 13
 - , cocoa (*see also* Cocoa butter)
 - , →, composition of
 - , DDT in **2**, 212, 214
 - , effect of quality on sensory tests **2**, 230
 - , effects on serum lipoproteins and apolipoproteins **37**, 166–170
 - , flavor in candies **6**, 31
 - , flavor studies on **19**, 234
 - , in diets **1**, 109
 - , off-flavors and **7**, 25
 - , spreadability of **8**, 16
 - , theory of the working of **8**, 11
 - , vector tests on **8**, 23
- Butter creams, butter in **6**, 20
- , stability of fats in **6**, 13
- Butterfat, as source of dietary fat **37**, 168–169
- , chocolate and **31**, 311
 - , lactones and methyl ketones in **19**, 191
- Buttermilk, in muffins **6**, 272
- Buttermilk powder (BMP), amino acids **19**, 158
- , composition of **19**, 154
 - , lipids in **19**, 187
 - , minerals and salts in **19**, 194
 - , production and utilization of **19**, 150
 - , vitamins in **19**, 192
- Butter oil, fishy flavors in **4**, 191
- , oxidation of in milk **3**, 71
- Butterscotch, stability of fats in **6**, 12
- Butyl alcohol, in black tea **2**, 288
- N*-Butyl alcohol, solubility of DDT in **2**, 203
- Butylamine, effect on browning in orange juice **1**, 354
- Butylated hydroxyanisole (BHA), as antioxidant **33**, 309–310
- , inhibition of lipoxygenase **33**, 307
 - , *N*-nitroso compounds and **31**, 64, 81
 - , pathologic effects of **3**, 207
 - , toxicity of as an antioxidant **3**, 201
- Butylated hydroxytoluene (BHT), inhibition of lipoxygenase **33**, 307
- , *N*-nitroso compounds and **31**, 64, 81
- Butyl-catechol, 4-tertiary, in respiration of plant tissues **3**, 14
- Butyl crotonyl mustard oil sulfide in radish **2**, 274
- 2-*tert*-Butyl-4-methoxyphenol **15**, 5, 11, 22, 40
- 3-*tert*-Butyl-4-methoxyphenol **15**, 5, 11, 22, 40
- Butyraldehyde in Formosan black tea oil **2**, 287
- Butyric acid **16**, 185
- , esters in parsley seed oil **2**, 274
 - , fish spoilage and **7**, 48
 - , in carrot seed oil **2**, 271
 - , in decomposing salmon **2**, 371
 - , in tea leaves **2**, 285, 287
 - , microbial inhibition by **1**, 387
- Butyric acid bacteria, effect of pH on growth of **3**, 431

- Butyric esters of ethyl alcohol in strawberries **2**, 260
- Byssochlamic acid, from *Byssochlamys* spp. **25**, 267–272
- Byssochlamys* **25**, 237–288
- , ascospores of **25**, 252–264
 - , –, activation **25**, 255–256
 - , –, germination **25**, 256–258
 - , –, inactivation **25**, 258–264
 - , –, production **25**, 252–253
 - , classification and nomenclature of **25**, 238–243
 - , detection and enumeration of **25**, 277–280
 - , distribution and sources of contamination from **25**, 242–244
 - , enzymes of **25**, 264–267
 - , growth of, control **25**, 248–252
 - , –, factors affecting **25**, 246–248
 - , imperfect state of **25**, 240–242
 - , in processed fruits **25**, 237–288
 - , metabolic activities of **25**, 252–277
 - , mycotoxins of **25**, 267–277
 - , occurrence of **25**, 244–245
 - , perfect state of **25**, 238–240
 - , research needs on **25**, 280–281
 - , spoilage from **25**, 242–252
- Byssochlamys fulva*, growth inhibition by SO₂ **5**, 125, 126
- , heat resistance of **3**, 436
- Byssotoxin A, from *Byssochlamys* spp. **25**, 276–277
- β-C metabolism, *see* β-Carotene metabolism
- C₄ plants **41**, 148–150
- Ca²⁺, intracellular, imaging following stimulation by sweeteners **42**, 225, 227
- CAAT box **36**, 97
- Cabbage, analysis for SO₂ **5**, 119
- , ascorbic acid content of, effect of blanching on **1**, 77
 - , –, of fertilizers on **1**, 309
 - , –, of season and location on **1**, 295–297
 - , ascorbic acid in **10**, 235–236
 - , blanching of **2**, 333
 - , –, changes during **8**, 87
 - , chemical constituents in **10**, 269–273
 - , chlorination **45**, 188
 - , chloroplasts in **2**, 306
 - , decrease in bacterial content by blanching **6**, 184
 - , dehydrated, thiamine loss in **6**, 300
 - , dehydration of **3**, 143
 - , dicotyledonous plants **31**, 126, 127, 129, 130, 132, 133
 - , dietary fiber and **31**, 146, 166
 - , dried, enzymic changes in **11**, 287
 - , gelatinization of starch in **2**, 323
 - , inositol phosphate content **45**, 23
 - , intestinal bacteria **31**, 178, 186
 - , lignification in **2**, 304
 - , loss of thiamine on processing **6**, 287
 - , minor vitamins in **10**, 239–240
 - , nutritional stress factor in **4**, 112–113
 - , parenchyma cells in **2**, 304
 - , pH of red **3**, 432
 - , – of Savoy **3**, 432
 - , – of White **3**, 432
 - , potash in soil effects on **10**, 265–266
 - , products, ascorbic acid addition to **18**, 237
 - , puree, thiamine destruction **6**, 292
 - , sulfiting **5**, 142
 - , sulfur compounds in **10**, 266–269
- CACA box, 7S globulins **36**, 105
- Cacao, *see* Cocoa
- Cachana (*Liatris punctata*) **45**, 77
- Cachexia, carcinogen risk assessment and **31**, 24
- Cadaverine, cheese **39**, 234
- , fish **39**, 337–345, 349–356, 358
 - , fish spoilage and **7**, 46
 - , in putrid abalone **23**, 166
- Cadinene in peaches **2**, 265
- Cadmium, in wine **8**, 174
- Cadmium–inositol phosphate interactions **45**, 32
- Caffeic acids, inhibition of soybean lipoxygenase **33**, 317
- , olive oil and **31**, 467
- Caffeine, effects of **17**, 234–235
- , in cocoa beans and nibs **6**, 38
 - , in coffee **2**, 279
 - , –, loss of **3**, 177
 - , in tea **2**, 286; **11**, 217–218; **17**, 234
 - , in tea plant **11**, 232
 - , structure **17**, 234
 - , synthesis **17**, 236
- Cake mixes, enzymic changes in **11**, 290–291
- , radar cooking of **3**, 140
- Cakes **15**, 260
- , baking tests **29**, 211
 - , crumbliness of **8**, 35
 - , internal structure of **8**, 121
 - , quality, effect of lipids in wheat flours **29**, 260–261
 - , wheat germ use in **23**, 284
- Caking **38**, 209–210

- Calandria pans 15, 324
- Calcification, abnormal, collagen and elastin 37, 401
- Calcitonin 44, 315
- Calcium 16, 233, 252
- , absorption, *see* Calcium absorption
 - , amount required for gelation of low-solids gels 1, 416–420
 - , balance, *see* Calcium balance
 - , binding, α -lactalbumin 33, 354–356
 - , bioavailability, *see* Calcium bioavailability
 - , chocolate and 31, 257, 270, 284
 - , concentrations in intra- and extracellular fluids 33, 112–114
 - , cytosolic free concentrations 33, 112
 - , decreased absorption of in rickets 1, 132
 - , deficiency 1, 120
 - , dietary fiber and, components 31, 120, 140
 - , –, dicotyledonous plants 31, 129, 131
 - , –, properties 31, 155, 158, 164
 - , dietary sources 36, 214
 - , effect of blanching on 8, 66
 - , effects on β -lactoglobulin gels 33, 388
 - , – on low-ester pectins 1, 415
 - , – on thermal denaturation behavior of whey proteins 33, 379–381
 - , – on whey protein foams 33, 401
 - , endogenous proteolytic enzymes and 31, 347, 357
 - , –, endopeptidases 31, 353, 354, 360, 362
 - , –, meat technology 31, 396, 397, 400, 403, 408, 409
 - , –, muscle physiology 31, 377, 379–381
 - , –, nonmuscle cathepsins 31, 365
 - , –, proteinase activity 31, 386, 391
 - , homeostasis 33, 112–114
 - , in mechanically deboned red meat 27, 84–86
 - , in milk 36, 213–218
 - , in muscle chemistry 9, 26–28
 - , inositol phosphate effects 45, 27, 29, 30–31
 - , inositol(1,4,5)PU3u signaling 45, 27–28
 - , intake, by parathyroidectomized rats 1, 123
 - , –, long term 33, 112
 - , –, milk avoidance and 38, 4
 - , –, table of 33, 106
 - , –, within groups 33, 105–106
 - , in wines 8, 135, 137, 138, 139, 174
 - , ion exchange in chemical reactions with 2, 10
 - , pigs fed diet deficient in 1, 111
 - , plasma concentrations 33, 112–114
 - , Recommended Dietary Allowance 33, 105–106, 108–112
 - , removal from milk 2, 21–24
 - , – from sugar beet juice 2, 27
 - , sequestration 39, 263–265, 270
 - , structural distribution 36, 213
 - , sulfate, added to musts 8, 158
 - Calcium absorption 36, 216–217
 - , dietary requirements and 33, 118–119
 - , during development 33, 115–116
 - , effects of, cereals 33, 136–139
 - , –, complexation by ligands yielding soluble complexes 33, 146–147
 - , –, fruit and vegetable fiber 33, 139–141
 - , –, protein and phosphates 33, 143–144
 - , –, purified fibers 33, 141–142
 - , –, supplements 33, 144–147
 - , from CCM 33, 147
 - , impairment 45, 32, 35
 - , inulin/fructooligosaccharide effects 43, 32, 33, 34, 43
 - , mechanisms 33, 114–117
 - , net absorption, calculation 33, 121–122
 - , net amount to balance urinary losses 33, 111
 - , regulation 33, 114–117 - Calcium-activated factor 31, 357
 - Calcium-activated neutral proteinase 31, 412–414
 - , endopeptidases 31, 357–360
 - , meat technology 31, 403, 404, 407–409
 - , muscle physiology 31, 379, 380, 382
 - , proteinase activity 31, 390
 - , proteinase distribution 31, 369 - Calcium balance, definition 33, 108, 121
 - , excretion and 33, 108
 - , in males 33, 111
 - , in perimenopausal women 33, 110–111
 - , measurement of calcium bioavailability with 33, 121–122
 - , measurements 33, 108 - Calcium bioavailability 36, 215–216
 - , definition 33, 119–120
 - , diet effects on urinary excretion 33, 120
 - , effects of, fiber and phytate 33, 134–142
 - , –, oxalic acid 33, 142
 - , –, protein and phosphates 33, 143–144
 - , –, supplements 33, 144–147
 - , lactose effect 33, 124–125
 - , –, in animals 33, 125–126
 - , –, in elderly subjects 33, 134
 - , –, in human infants 33, 132–134
 - , –, in humans 33, 128–132
 - , measurement 33, 120–121

- , –, animal models **33**, 124
- , –, balance methods **33**, 121–122
- , –, isotopic labeling of foods **33**, 123–124
- , –, isotopic tracer techniques **33**, 122–123
- Calcium carbonate, for molding hard creams **6**, 36
- Calcium chloride, effect of treating potatoes with **1**, 272
- , effect on canned foods **2**, 315–316
- , freeze-dried fruits and **7**, 224
- , gelatin manufacture and **7**, 240
- Calcium content, of apples and pears **8**, 371, 386
- , of canned foods **1**, 44, 48
- , of plants, effect of fertilizers on **1**, 310–314, 318–319
- , of various foods, table **33**, 106–107
- Calcium ion, intracellular, in malignant hyperexia **37**, 386–387
- , role in protein stability **35**, 254
- Calcium lactate in diet of rats **1**, 112
- Calcium malate in apple juice **2**, 15
- Calcium pectate, molecular shapes and interactions **42**, 169–172
- Calcium salts, effect of removal from potato tuber **2**, 316
- , water solubility and calcium content, table **33**, 145
- Calcium sulfate, in inhibition of can corrosion **3**, 343
- Caldolysin, thermal stability **35**, 255
- Calf **14**, 40
- Calipers, use in flexible-package seal defect detection **23**, 409
- Callus **41**, 128
- Callus culture, chocolate and **31**, 320–328
- Calmodulin, endogenous proteolytic enzymes and **31**, 379
- Caloric output, relationship to appetite **1**, 129–130
- Calories, carcinogen risk assessment and **31**, 20, 22
- , chocolate and **31**, 267, 268, 272–274
- Calorimetry, differential scanning **41**, 167–168
- , indirect **40**, 171, 172, 178–179
- , room **40**, 171, 172
- Camas lily (*Camassia quamash*) **43**, 40
- Camembert cheese, contamination **39**, 287, 288
- , lactate **39**, 198, 199, 200
- , proteinases **39**, 224
- , ripening **39**, 255
- , texture **39**, 254
- , ultrafiltration **39**, 194
- Camera **14**, 6–7, 11
- Ca²⁺/Mg²⁺ ATPase, *n*-3 PUFA effects **35**, 129–131
- Camosine, role in histamine toxicity **24**, 141–142
- cAMP, as second messenger in sweet-taste transduction **42**, 223
- , Δ^6 -desaturase, regulation effects **35**, 44–45
- Campesterol, olive oil and **31**, 467, 473
- CAM plants **41**, 150–152
- Campylobacter* **45**, 193
- , foodborne illness **44**, 152, 162
- Campylobacter coli* **44**, 162
- Campylobacter fetus* **44**, 162
- Campylobacter jejuni* **44**, 162
- Can, heating food in **32**, 40–42
- , surface roughness in **32**, 74
- Canada, ascorbic acid regulations for food in **18**, 297–302
- Cancer (*see also specific cancers*) **40**, 57
- , dietary fiber and **31**, 190
- , epidemiological studies **34**, 388–389
- , intestinal tract **37**, 24–25
- , *N*-nitroso compounds and **31**, 100
- , *n*-3 PUFA effects **35**, 143–146
- , risk factors, breast cancer **37**, 211–212
- , –, colon cancer **37**, 212–213
- , –, milk- and dairy product-related, animal studies **37**, 219–223
- , –, research needs **37**, 237
- , suppression, effects of lactic cultures **37**, 99–107, 119–120
- Cancer patients, flavor-enhanced food preferences **44**, 330
- , learned food aversions **44**, 280
- , smell/taste perception changes **44**, 275–280
- Cancer-protective effects, lignans **44**, 230–231
- , phytoestrogens **44**, 229–232
- , soy bean isoflavones **44**, 229–230
- Candida*, as sources of protein **18**, 90–116
- Candida albicans*, germicidal action of CPC1 on **2**, 152
- Candidal vaginitis, effects of *Lactobacillus acidophilus* cultures **37**, 112–114
- Candida utilis*, nutritional analyses **18**, 108
- Candida versatilis*, salt-tolerant, in mash **30**, 230, 232
- Candied products, desulfiting **5**, 127
- Candies, from kiwifruit peeled slices **29**, 306–307
- Candy, chemical composition of **6**, 10

Candy (*cont'd*)

- , color 6, 8
- , insects infesting 4, 307
- , made from fruit juices 6, 28
- , manufacture 6, 1
- , physical properties 6, 6
- , production methods 6, 48
- , rheology of 8, 36
- , sugar 8, 36
- , toffee 8, 37
- Canned foods, chlorine and 7, 131–133
 - , mineral composition of 1, 44, 48
 - , preservation of 7, 121–122
 - , use of ascorbic acid in 4, 367–371
- Canned fruit, ascorbic acid addition to 18, 254–255
- Canned meat products, reprocessing 34, 422
- Canning 15, 239
 - , effect on vitamin content 1, 52–89
 - , filling operations 45, 130
 - , kiwifruit, effect on chemical composition 29, 294, 299
 - , →, technique 29, 299–300
 - , meat mutagens formation 34, 422–423
 - , of abalone 23, 171–172
 - , phytate degradation 45, 16
- Canning operations, materials added in 3, 350–352
 - , sterilization developments in 3, 440–441
 - , variations produced by 3, 345–350
- Cans, comparison with flexible packages 23, 402
- Cantaloupes, ascorbic acid content of, effect of nitrogen on 1, 309
 - , →, of sunlight on 1, 302
- Canthaxanthin 15, 210, 246, 253; 43, 210
 - , adverse reactions 43, 210–211
- Capacola 39, 79
- Capillary, IM meat drying 39, 104
- Capillary chromatography, inositol phosphates 45, 6
- Capillary condensation, in muscle fiber 10, 359, 362
- Capillary membrane (*see also* Membrane transport *and* Membrane vesicle) 40, 184
- Capillary-strengthening effect, *see* Vitamin P
- Capillary system, of muscle 19, 12–13
- Capillary tube geometry 39, 24–26
- Capillary zone electrophoresis, phytoestrogens 44, 202
- Caproaldehyde, in apples 2, 263
 - , in Formosan black tea 2, 287
- Caproic acid, in apples 2, 262, 263
 - , in parsnip seed oil 2, 274
 - , in raspberries 2, 269
 - , in strawberries 2, 270
 - , in tea leaves 2, 285, 287
- Caprylic acid, effect on cell membrane 1, 387
 - , in apples 2, 263
 - , in black tea oil 2, 297
 - , in orange peel oil 2, 265
 - , →, esters of 2, 265
 - , in peaches 2, 265
- Capsaicin, age-related taste threshold 44, 257–260
- Capsanthin 15, 246
- Capsorubin 15, 246
- Capsules, bacterial 43, 321–322
 - , gelatin and 7, 326
- Captopril 44, 304
- Caramelan, product of sugar decomposition 6, 16
- Caramel coloring agent 43, 196
- Caramelization, chocolate and, milk 31, 253, 255, 257, 260
 - , milk crumb 31, 284, 287, 288, 290
- Caramels, chemical composition and properties of 6, 10
 - , drying 6, 7
 - , ingredients in 6, 29
 - , stability of fats in 6, 12
- Caraway, monoterpenes 42, 250
- Carbamazepine 44, 310
- Carbenicillin 44, 289
- Carbimazole 44, 298, 322
- Carbohydrate metabolism 41, 144–145
 - , effect on appetite 1, 131, 132
- Carbohydrate nutrition 39, 278
- Carbohydrates 12, 119; 14, 215–218
 - , chlorine and 7, 153
 - , chocolate and 31, 247, 326
 - , collagen, interactions with 28, 260–261
 - , contribution to meat flavor 18, 38–39
 - , decomposition 16, 203
 - , dietary fiber and, analysis 31, 143, 145, 146, 148, 149, 152, 153
 - , →, components 31, 124, 125
 - , →, dicotyledonous plants 31, 126, 129, 132–135
 - , →, intestinal bacteria 31, 180, 183, 186, 188
 - , →, monocotyledonous plants 31, 136, 138
 - , →, properties 31, 169
 - , effect on calcium absorption 33, 130–131
 - , glass transition temperature 38, 148–149
 - , halophilic bacteria and 7, 113
 - , in bread 16, 382ff
 - , in cheese 16, 250

- , in citrus juices, pectic substances **9**, 303–304
- , –, sugars **9**, 302–303
- , in citrus pulps and peels **9**, 304–307
- , in cocoa beans **6**, 38; **8**, 262
- , in dough **16**, 421
- , in fruits **17**, 182–183
- , in honey **24**, 299–304
- , in milk powders **19**, 183–187
- , in passion fruit **12**, 236–237, 258, 267
- , in plants, winter hardiness and **25**, 204–205
- , in soy sauce **10**, 82
- , in tea **17**, 231–233
- , in wheat germ **23**, 204, 230–232
- , in wine **6**, 86
- , licorice root and **7**, 342–343
- , loss in blanching of vegetables **8**, 71
- , low-molecular-weight, disparity **38**, 229
- , –, C'_g values **38**, 167–168
- , olive oil and **31**, 463
- , radiation effects on **24**, 174
- , role in lactobacilli adherence **37**, 76
- , solute-specific subzero glass transition temperature **38**, 139
- Carbohydrate–water systems, kinetically metastable, WLF behavior **38**, 189
- Carbon **14**, 287–289
- , chocolate and **31**, 254
- , *N*-nitroso compounds and **31**, 65
- Carbonated beverages, ascorbic acid addition to **18**, 232–234
- Carbon bisulfide, use in infrared chemical analysis **3**, 147
- Carbon dioxide **14**, 234; **16**, 265
- , added to air **12**, 130–132
- , – to –, by dry ice **12**, 131–132
- , and functional disorders **12**, 111–116
- , chilled beef on ships **12**, 172–173
- , control of fruit ripening **12**, 96
- , delay of fungal rotting **12**, 109–111
- , effects in supernormal concentrations **12**, 98–109
- , – in –, apple **12**, 99
- , – in –, apricot **12**, 99–100
- , – in –, banana **12**, 100–101
- , – in –, blackberry **12**, 101
- , – in –, black currant **12**, 101
- , – in –, cherry **12**, 102
- , – in –, grape **12**, 103
- , – in –, limits of safe treatment **12**, 98–99
- , – in –, peach **12**, 103
- , – in –, pear **12**, 103
- , – in –, plum **12**, 104–105
- , – in –, raspberry **12**, 105
- , – in –, strawberry **12**, 105
- , – in –, vegetables **12**, 108
- , efficiency **12**, 110
- , energy expenditure **40**, 173–175, 177–178
- , equilibria in milk powder **3**, 60
- , evolution **12**, 37–38
- , fish preservation and **7**, 70–71
- , formation during browning in fruit products **1**, 344–345, 346–348, 350–352, 356, 358, 360
- , formation in tea **11**, 220
- , influence on post-harvest physiology **12**, 116–127
- , inhibiting effect on germination **3**, 444–445
- , in irradiated fruits **15**, 68
- , in packaging of milk products **3**, 86, 88
- , in sparkling wines **8**, 136
- , in spoiled table wines **6**, 76
- , in spoiling fish **2**, 370
- , in wines **6**, 71; **8**, 143
- , ozone combined sanitization procedures **45**, 201–202
- , packaging dehydrated potatoes in **1**, 271–272
- , production in dehydrated potatoes **1**, 276–276
- , – in dry milk products **3**, 100 101, 102
- , – in passion fruits **12**, 226
- , relationship to ripening in fruit **3**, 17
- , transport and storage **12**, 95–146
- , use in processing fruit juices **9**, 250–251
- , water requirements and **7**, 110
- Carbon dioxide–oxygen mixtures >50% **12**, 124
- Carbon monoxide, as inhibitor **17**, 53
- , freeze-dried beef and **7**, 212
- , inhibition of enzyme activity by **1**, 384
- Carbon suboxide, use in detecting amino groups **1**, 383
- Carbon tetrachloride **15**, 38
- , solubility of DDT in **2**, 203
- Carbon-13 tracer **40**, 64–75, 171–172
- Carbon transport **41**, 119–124
- Carbonyl–amine reactions **35**, 189–201
- , chemistry **35**, 189–191
- , Maillard reaction, factors affecting degree **35**, 195–199
- , –, protein digestibility and biological availability **35**, 200–201
- , reactive lysine measurement methods **35**, 192–195
- Carbonyl compounds, formation in onion **22**, 101

Carbonyl compounds (*cont'd*)

- , freeze-dried beef and 7, 213
- , from acyl hydroperoxides, table 33, 265
- , volatile flavor compounds from lipid oxidation, of biological tissue, table 33, 274
- , – from –, of fish tissues, table 33, 275
- Carbonyls (*see also individual carbonyls*), contribution to meat flavor 18, 39–40, 53–54
- , in peas 17, 6
- , in potato products 25, 105
- , production of 17, 29
- , reactions with sulfites 30, 9, 22–23
- , unsaturated, in peas 17, 32
- Carboplatin 44, 293
- Carbopol 12, 340–349
 - , applications 12, 344–346
 - , –, cosmetics 12, 345–346
 - , –, pharmaceuticals 12, 344–345
 - , background 12, 340–342
 - , –, neutralized resin 12, 341
 - , properties 12, 342–344
 - , –, aging 12, 343
 - , –, compatibility 12, 343
 - , –, effect of pH 12, 342
 - , –, toxicology 12, 343
- Carboxyhemoglobin 7, 212
- Carboxylesterase, cardiolipin association 37, 287
- Carboxyl groups, dietary fiber and 31, 163–165
 - , endogenous proteolytic enzymes and 31, 361
 - , esterification of by epoxides 1, 383
 - , in pectin 1, 398
- Carboxylic acids 16, 253, 259ff
 - , in melanin formation 3, 23
 - , in rye bread 2, 276
 - , *N*-nitroso compounds and 31, 83, 84
- Carboxyl proteinases, endogenous proteolytic enzymes and 31, 352
- Carboxymethylcellulose, dietary fiber and 31, 158, 161, 167, 191
 - , solution viscosity, instrumental readings 29, 183
 - , –, perceived 29, 183
- Carboxymethylhydroxyethylcellulose 12, 331–332
- Carboxypeptidases, endogenous proteolytic enzymes and 31, 345, 412
 - , endopeptidases 31, 362
 - , meat technology 31, 411
 - , skeletal muscles 31, 346–348, 350–352
- Carcass, composition 14, 55

- , cooling 21, 137–138, 158–159
- , grade 14, 52–55
- , measurements 14, 111–112
- , tenderness 14, 54
- Carcinogens, dietary fiber and 31, 173
- , intestinal microflora metabolism 43, 13, 35, 36
- , nitrosamines as 22, 27–32
- , *N*-nitroso compounds and 31, 54, 98, 100
- , –, fundamentals 31, 64, 66, 72
- , –, nitrite/nitrate addition 31, 74
- , –, processing 31, 91
- , risk assessment 31, 2–4, 41, 42
- , –, early approaches 31, 7, 8
- , –, epidemiology, air pollution 31, 39
- , –, –, estimates 31, 39, 40
- , –, –, testing hypothesis 31, 38
- , –, IARC approach 31, 10–12
- , –, individual 31, 5, 6
- , –, laboratory data 31, 34–38
- , –, –, animals 31, 24–26
- , –, –, dose conversions 31, 33, 34
- , –, –, dose–response data 31, 29–33
- , –, –, long-term bioassays 31, 26–28
- , –, –, short-term tests 31, 28, 29
- , –, National Academy of Sciences report 31, 8, 9
- , –, problems 31, 9, 10
- , –, rare events 31, 4, 5
- , –, regulatory effects 31, 6, 7
- , –, research needs 31, 42, 43
- , –, –, epidemiology 31, 47, 48
- , –, –, exposures 31, 45–47
- , –, –, immune system 31, 44, 45
- , –, –, model systems 31, 43, 44
- , –, statistics 31, 13, 14
- , –, –, causes 31, 14–17
- , –, –, diet 31, 23, 24
- , –, –, food 31, 20–23
- , –, –, industrial exposure 31, 19, 20
- , –, –, proportion 31, 17–19
- , –, –, specific agents 31, 12, 13
- , –, –, xylitol as possible 25, 173–174
- Carcinomas, connective tissue 37, 404–405
- , *N*-nitroso compounds and 31, 64
- Cardiac muscle, effects of DDT on 2, 207
- Cardiolipin, acyl changes, effects of, development 37, 297
 - , –, –, ethanol administration 37, 297
 - , –, –, external temperature 37, 299
 - , –, –, hyperthyroidism 37, 297–298
 - , –, –, malignancy 37, 298–299
 - , –, –, membrane fluidity 37, 299
- , acyl composition 37, 289–290

- , factors affecting 37, 289
- , interspecific differences 37, 290
- , uniqueness 37, 289–290
- acyl-specific derivatives, chemical synthesis 37, 314–317
- adriamycin association 37, 287–288
- analogs, binding to aCLs 37, 310–312
- anti-cardiolipin antibodies, discovery 37, 304
- , endothelial cell binding 37, 307–308
- , in absence of well-defined disease 37, 306
- , in systemic lupus erythematosus 37, 305
- , in thrombosis 37, 304–305
- , in various diseases 37, 306–307
- , lupus anticoagulant levels 37, 308–309
- , noncardiolipin antigens directed against 37, 310–312
- , platelet binding 37, 307
- , red blood cell binding 37, 308
- , splenic B and T cell binding 37, 309–310
- cholesterol interaction 37, 271
- chromatographic separation 37, 317–318
- conformation in biomembranes 37, 270–274
- degradation 37, 274–275
- diet effects, on acyl composition 37, 291–297
 - , on quantity 37, 300
- distribution, asymmetric 37, 270–274
- enzyme associations, ADP/ATP carrier protein 37, 279–280
 - , F_1F_0 ATPase 37, 279
 - , carboxylesterase 37, 287
 - , carnitine/acyl carnitine translocase 37, 282–283
 - , carnitine palmitoyl-transferase 37, 282–283
 - , cytochrome *c* oxidase 37, 277–279
 - , DNA polymerase 37, 286
 - , glutamate dehydrogenase 37, 285–286
 - , α -glycerol-phosphate dehydrogenase 37, 283
 - , Na^+/K^+ ATPase 37, 277–279
 - , NADH ubiquinone oxidoreductase 37, 286
 - , phosphate carrier protein 37, 280–281
 - , phospholipase A_2 37, 284–285
 - , protein kinase C 37, 285
 - , various enzymes 37, 286–287
- fatty acids, positional distribution 37, 290
- hex II formation 37, 271–273
- in animals 37, 264
 - , in micro-organisms 37, 263
 - , in mitochondrial protein importation and translocation 37, 275–277
 - , in plants 37, 263–264
 - , ionophore 37, 273–274
 - , oxidation 37, 275
 - , reactive epitope 37, 312–314
 - , space-filling models 37, 271
 - , steroidogenicity 37, 271
 - , structure of 23, 6
 - , synthesis, acyl-specific 37, 266–267
 - , –, intracellular location 37, 267–270
 - , –, pathway 37, 265–266
- Cardiopulmonary toxicity, pyrrolizidine alkaloids 45, 80–81
- Cardiovascular disease 40, 57–58
 - , dietary fat saturation and 36, 261–263
 - , dietary fatty acids 36, 331–333
 - , plasma lipoproteins 36, 260–261
- Cardiovascular protective effects, phytoestrogens 44, 232–234
- Cargoes, dairy 12, 177–179
 - , –, butter 12, 177–178
 - , –, cheese 12, 178
 - , –, eggs 12, 178–179
 - , frozen packaged foods 12, 179
 - , fruits, apples 12, 179–182
 - , –, apricots 12, 182
 - , –, bananas 12, 188–191
 - , –, grapes 12, 183
 - , –, peaches 12, 183
 - , –, pears 12, 183–184
 - , –, pineapples 12, 191
 - , –, plums 12, 184
 - , meats, beef 12, 168–174
 - , –, fish 12, 176–177
 - , –, mutton and lamb 12, 174–175
 - , –, offal 12, 175
 - , –, pork and bacon 12, 175
 - , –, poultry 12, 175
 - , –, rabbit 12, 175–176
 - , –, whale 12, 176
 - , shipboard 12, 168–192
 - , vegetables 12, 192
 - , –, potatoes 12, 192
- Caries 39, 283–285
- Carle and Montanari conche, chocolate and 31, 301
- Carmelization 19, 184
- Carmine 43, 202
 - , adverse reactions 43, 202, 203–207, 213
 - , –, anaphylactic 43, 203, 204, 205–206
 - , –, asthma 43, 206–207
- Carmustine 44, 293

- Carnitine, in abalone **23**, 165
- Carnitine/acyl carnitine translocase, cardiolipin association **37**, 282–283
- Carnitine deficiency, effects in muscle **37**, 381–382
- Carnitine palmitoyl-transferase, cardiolipin association **37**, 282–283
- , deficiency effects in muscle **37**, 382
- Carnosic acid, conversion to rosmanol **42**, 259, 261
- Carnosol, conversion to rosmanol **42**, 260
- Carotenase in eggs **1**, 183
- Carotene, effect of blanching on **2**, 330, 331
- , – of cathode rays on **3**, 170, 171
- , loss during blanching of vegetables **8**, 72
- , retention, during blanching of vegetables **1**, 67–68
- , –, in blanched foods **3**, 136
- , ultraviolet measurement on **3**, 153
- α -Carotene **15**, 246
- β -Carotene **15**, 126, 205, 209, 241; **43**, 196, 210
- , adverse reactions **43**, 210–211
- , carcinogen risk assessment and **31**, 21, 24
- , in abalone **23**, 165
- , metabolism (*see also* Retinol, Retinol-binding protein, Retinyl ester, Vitamin A metabolism) **40**, 25–54, 55–79
- , –, absorption **40**, 32, 41, 58–60, 69–70, 71
- , –, adipose tissue **40**, 49, 61
- , –, animal model limitations **40**, 61–62
- , –, antioxidant status **40**, 58
- , –, background information **40**, 26–29, 56
- , –, bioconversion **40**, 59–60
- , –, biological effects **40**, 57–58
- , –, cancer **40**, 57
- , –, cardiovascular disease **40**, 57–58
- , –, catabolic rate **40**, 61
- , –, chylomicrons **40**, 32, 37, 41, 62–63, 69, 71
- , –, compartmental modeling **40**, 26–54
- , –, –, behavior predicted **40**, 43–50
- , –, –, construction **40**, 32–35
- , –, –, empirical descriptions **40**, 45, 50–52
- , –, –, final version **40**, 41, 43
- , –, –, iteration **40**, 35–43
- , –, –, materials, methods, constraints **40**, 29–32
- , –, –, statistical evaluation **40**, 40–43
- , –, –, unobservable behavior **40**, 46–50
- , –, dietary factors **40**, 59, 60
- , –, distribution **40**, 69–70
- , –, enterocyte **40**, 36–37, 38–39
- , –, gastrointestinal delay **40**, 36–37
- , –, human subject **40**, 29–32, 62–67
- , –, immune function **40**, 58
- , –, organs **40**, 33, 49
- , –, –, liver **40**, 38–40, 46–48, 60, 69, 71
- , –, tracer methods **40**, 26, 30–31, 42–43, 63–75
- , –, –, carbon-13 **40**, 64–75
- , –, –, dosage **40**, 65
- , –, –, GC-C-IRMS analysis **40**, 66–71, 73–74
- , –, –, nontracer versus **40**, 62–64
- , –, –, plasma analysis **40**, 65–66
- , –, –, utility **40**, 64, 70–75
- , –, transport **40**, 60–61
- , –, vitamin A conversion **40**, 49–50, 59
- , olive oil and **31**, 466, 467, 472
- , oxidation of **17**, 6, 28–30
- , quenching of singlet oxygen **33**, 303
- , reactions with sulfites **30**, 25
- γ -Carotene **15**, 126, 206
- ξ -Carotene **15**, 206
- Carotene content, apples and pears **8**, 368, 379, 380
- , canned foods **1**, 41–44, 47, 50
- , effect of storage on **1**, 92–96, 97
- , fresh vegetables, effect of storage on **1**, 65
- , peaches, effect of heat sterilization on **1**, 89
- , plants, effect of climate on **1**, 305–306
- , –, – of fertilizers on **1**, 308–309
- , spinach **8**, 104
- Carotenoids (*see also* β -Carotene, metabolism) **14**, 307–308; **15**, 125, 132, 202; **40**, 59–61; **43**, 210
- , adverse reactions **43**, 210–211
- , biosynthesis **15**, 204, 210, 262
- , color **15**, 218
- , commercial synthesis **15**, 210, 263
- , function **15**, 208, 262
- , in fruits **17**, 190
- , in passion fruit juice **27**, 277–281
- , in tea **17**, 241; **24**, 246
- , microbial synthesis **15**, 210
- , nomenclature **15**, 196
- , occurrence in animals **15**, 260
- , – in fruit **15**, 217, 225
- , – in vegetables **15**, 226, 234
- , odors from **17**, 33
- , pigments, in tropical fruits **17**, 174
- , properties **15**, 202, 231, 239, 254
- , – in storage **15**, 241
- , – in toxicology **15**, 212
- Carotol in carrot seed oil **2**, 271

Carrageenan, effect on other polymers **11**, 126

- , in antibiotic ice **11**, 133
 - , in artificial protein fibers **11**, 135
 - , in bakery products **11**, 132–133
 - , in bakery toppings **11**, 133
 - , in beer stabilization **11**, 137
 - , in bread and batter mixes **11**, 133
 - , in candies **11**, 137
 - , in canned meat and fish **11**, 134
 - , in cheese products **11**, 130
 - , in dessert gels **11**, 125–128
 - , in dietetic foods **11**, 136
 - , in dough products **11**, 132
 - , in fountain toppings **11**, 136
 - , in fruit products **11**, 137
 - , in ice cream stabilization **11**, 131
 - , in ice pop stabilization **11**, 132
 - , in meat, fish, and poultry **11**, 133–135
 - , in milk stabilization **11**, 129–130
 - , in miscellaneous foods **11**, 137
 - , in protective food coatings **11**, 134
 - , in puddings and pie fillings **11**, 128–129
 - , in relishes **11**, 135
 - , in salad dressings **11**, 135
 - , in sauces **11**, 135
 - , molecular shapes and interactions **42**, 180–184
 - , properties **11**, 124–125
 - , typical food applications **11**, 127
 - , viscosity **11**, 118
- Carrier-mediated transport **40**, 251–257, 261–262
- Carrots **15**, 226
- , analyses for SO₂ **5**, 119
 - , blanching of **2**, 332; **8**, 65
 - , canned, nutrients content of **1**, 43, 46–50
 - , carotene content of, effect of nitrogen on **1**, 809
 - , –, of season on **1**, 306
 - , –, of temperature on **1**, 306
 - , carotenoid pigments in **2**, 306, 328–329
 - , decrease in bacterial content by blanching **6**, 184
 - , dietary fiber and **31**, 129, 146, 148
 - , dried, enzymic changes in **11**, 288
 - , effect of steaming on pectic substances of **2**, 311
 - , gelatinization temperature of starch in **2**, 323
 - , in children's diet **1**, 109
 - , inositol phosphate content **45**, 23
 - , intestinal bacteria **31**, 172, 178, 183
 - , lignified fibers in **2**, 304

- , loss of ascorbic acid during **8**, 89
 - , – of thiamine **6**, 287, 295
 - , nutrient content of, effect of blanching on **1**, 67, 77
 - , oil constituents in leaf of **2**, 271
 - , – in seed oil **2**, 271
 - , parenchyma tissue in **2**, 304
 - , pH value of **3**, 432
 - , properties **31**, 157, 158, 166
 - , puree, thiamine destruction **6**, 292
 - , radio frequency experiments on **3**, 143
 - , sulfiting **5**, 142
 - , B vitamin in **1**, 42, 44, 45
- Carrots and peas, F value for industrial processing of **2**, 102
- Cartenoids, in passion fruits **12**, 238–239
- Carvacrol **42**, 249–250
- Carver–Greenfield process **15**, 349
- Caryopsis, definition **41**, 1–2
- , development **41**, 7
- Case hardening **39**, 109
- Casein (*see also* Bovine casein) **16**, 237, 289, 299; **39**, 165, 169–173, 175–176; **40**, 231–232, 238–240
- , amino acid compositions of **19**, 157
 - , browning reaction with glucose **30**, 89–90
 - , calcium-induced micelle stability **34**, 325–334
 - , –, κ-casein effect **34**, 328–331, 333
 - , –, colloidal stability test **34**, 325–326
 - , –, interpretation **34**, 331, 333–334
 - , –, micelle precipitation **34**, 331–332
 - , –, model colloids **34**, 328–332
 - , –, theory **34**, 326–328
 - , chocolate and **31**, 254, 255, 259
 - , composition and distribution of **19**, 155
 - , disappearance in ripening cheddar cheese **34**, 363–366
 - , effect on solubility **3**, 67, 79
 - , effects of heat treatment on nutritive value **4**, 247, 251
 - , effects on whey protein thermal characteristics **35**, 332–333
 - , fresh acid-curd cheese **39**, 178, 182–184
 - , heat effects on **19**, 163–165
 - , hydration **39**, 270
 - , in diet of rats **1**, 112, 114
 - , in insolubilization **3**, 101
 - , in milk **10**, 45–46, 48
 - , isoelectric, moisture–vapor pressure curves for **3**, 57
 - , β-lactoglobulin interaction with **19**, 168–170
 - , meat mutagen modulation **34**, 434

Casein (*cont'd*)

- , precipitation of 3, 83
- , proteolysis 39, 212–214, 219–230
- , quality of cheese and 34, 376
- , reaction on sulfhydryls 3, 75
- , reaction with glucose 3, 275, 276–277
- , role in breadmaking 19, 176–177
- , salt variation of micelle clotting via rennin 34, 334–337
- , self-association 34, 271
- , stable emulsions 34, 140
- , structure and chemical properties of 19, 160–161
- , time-dependent changes in cheddar cheese 34, 369, 371–375
- , ultrasonic micelle particle sizing 45, 150
- , use in spray-drying 2, 496
- , vitamins in 19, 192
- α S1-Casein 42, 9494
- , energy-minimized structures 42, 109–111
- β -Casein, adsorption behavior in presence of chaotropic and kosmotropic salts 34, 48–50
- , adsorption isotherms 34, 48–50
- , configurations 34, 58
- , diffusion rate to air–water interface 34, 19
- , foam volume increase rate 34, 61
- , molecular properties 34, 23–24
- , rate of collapse of foams 34, 61–62
- , π - a relationship 34, 40–41, 57–58
- , steady-state surface concentration, salt effect 34, 49, 51
- , steady-state surface pressure, salt effect 34, 49, 51
- κ -Casein, calcium-induced insolubility effect 34, 328–330, 333
- , effect on salting-out and salting-in 34, 330–331
- para*-Casein 39, 264, 265–267
- Caseinates 38, 37
- , calcium, moisture–vapor pressure curves for 3, 57, 58
- , effect of heat on 3, 53, 55
- , sodium, moisture–vapor pressure curves for 3, 57
- Caseinate salts, production of 2, 24
- Casein-lipid films 44, 372–373
- Caseoglutines 16, 235
- Casings, for meat emulsions 16, 152
- , →, edible collagen casings 16, 154
- , →, natural 16, 152
- , →, removal 16, 144, 154ff
- , →, synthetic 16, 153
- , ham, boiling and cooling 12, 389
- , →, fish 12, 388–389, 391
- , →, sealing 12, 388
- , sausage, fish 12, 384–389
- , →, kinds of 12, 386–389
- , →, sizes 12, 385
- , →, stuffing 12, 384–386
- Cassava 41, 99
- Cassava starch 43, 231
- Cassette mutagenesis 36, 174
- Casson model 39, 34, 46
- Castellija rhexifolia* 45, 77
- Castellija* sp. (Indian paint brush) 45, 77
- Castor bean, nutritional stress factor in 4, 110, 112–113
- Castor bean meal 17, 107
- Catabolic rate, β -carotene 40, 61
- , folate 40, 88–89, 90
- , vitamin A 40, 7, 13
- Catalase 16, 432; 17, 10
- , biological role 10, 7–8
- , effect of temperature 17, 42–43
- , estimation, fish freshness and 7, 64
- , in eggs 1, 183
- , in food deterioration 17, 18
- , inhibition of oxidative losses to reduced folates 33, 15
- , in honey 24, 329–330
- , in respiration of fruits 3, 17
- , in wheat germ 23, 239–240
- , oxidation mechanisms 17, 16–17
- , regeneration 17, 56–57
- , removal of hydrogen peroxide with 33, 303
- Catalase content of peas, effect of blanching on 1, 69
- Catalysis, endogenous proteolytic enzymes and 31, 344, 349, 352
- , enzymic 17, 9
- , metallic 17, 7–8, 27
- , *N*-nitroso compounds and, fundamentals 31, 59–64
- , →, indirect contamination 31, 96
- , nonenzymic 17, 4
- , olive oil and 31, 470, 473
- Catalysts, for lipid oxidation 23, 40–45
- Catechin-gallate in green tea 2, 284, 285
- Catechins, condensation of 17, 268–271
- , in cocoa 2, 284
- , in fermentation 17, 265
- , in food browning 19, 77–78
- , in tea 11, 210–214; 17, 217, 221, 258, 276, 278
- , protection against Strontium-90 17, 218–219
- , reaction with amino acids 17, 240
- , structure of 17, 222–223; 19, 77

- , synthesis 17, 225–227, 244
- , Vitamin P activity 17, 218
- Catecholamine, in porcine stress syndrome 28, 187–189
- Catecholase, *see* Oxidase, *o*-diphenol and Polyphenol oxidase
- Catecholase activity, of food polyphenoloxidases 19, 90–91
- Catechol compounds, effect on mortality of rats 3, 206
- , experiments with in respiration of plant tissues 3, 14, 15
- , oxidation of in browning 3, 18, 20–21
- , pathologic effects of 3, 207
- , precipitation of in plant tissues 3, 11
- , separation of in plant tissues 3, 3
- , test for determining enzyme inactivation in fruit 3, 30
- , toxicity of as an antioxidant 3, 201, 206
- Catechols, inhibition of lipoxygenase 33, 307
- , structure, role in lipoxygenase inhibition 33, 317–318
- Cathepsin D 39, 214–215
- Cathepsin in relation to aging of poultry meat 1, 210
- Cathepsins (*see also* Enzymes, proteolytic)
 - , endogenous proteolytic enzymes and 31, 412, 413
 - , endopeptidases 31, 355–357, 361, 362
 - , exopeptidases 31, 347, 348, 350, 351
 - , meat technology 31, 403, 404, 406, 407, 410
 - , muscle physiology 31, 375, 380–383
 - , proteinase activity 31, 384–392
 - , proteinase distribution 31, 368, 369
 - , serine proteinases 31, 364, 365
 - , thiol proteinases 31, 365, 366
 - , unclassified proteinases 31, 366
- Cathode rays, data on penetration of 3, 130
- , dosage for bacteria destruction 3, 164
- , effect of, on coffee 3, 176–180
- , –, on enzymes 3, 174–176
- , –, on packaging materials 3, 187
- , –, on pharmaceuticals 3, 187
- , –, on vitamins 3, 167–174
- , equipment for 3, 160–162
- , explanation of 3, 129
- , germicidal action of 3, 163–167
- , in fish spoilage 3, 184–187
- , in nonenzymic browning 3, 180–184
- , in study of chemical reactions 3, 180–187
- , toxicity of materials irradiated by 3, 187
- , use of 3, 160–189
- Cathodoluminescence, in scanning electron microscopy 22, 216, 219
- Cation exchange, wine deacidification by 25, 24
- Cation exchange capacity, dietary fiber and 31, 164–166
- Cation exchangers, aluminosilicates 2, 34
 - , chemical structure 2, 5
 - , commercial type of 2, 7
 - , effect of concentration on 2, 10
 - , removal of pectase by 2, 37
 - , resinous cation exchangers 2, 4
 - , separation of amino acids by 2, 34
 - , sulfonated coals 2, 4
 - , titration curve for 2, 5
 - , types of 2, 3
 - , use as catalyst 2, 36
 - , use in apple industry 2, 15
 - , – in determination of copper in milk 2, 38
 - , – in grape industry 2, 15–18
 - , – in pineapple industry 2, 18–20
 - , – in preparation of organic acids from salts 2, 35, 36
 - , – in sugar beet industry 2, 6
- Cations, endogenous proteolytic enzymes and, endopeptidases 31, 354
 - , exopeptidases 31, 346
 - , meat technology 31, 395, 398, 408, 409
 - , of quaternary ammonium compounds 2, 119, 124
 - , –, effect of pH on activity of 2, 133–134
 - , –, method of determining concentration of 2, 168
 - , –, therapeutic action of 2, 143
- Catol 2, film formation of 2, 144
- , therapeutic action of 2, 143
- Cats, toxicity of DDT to 2, 208
- Catsup, color specifications for 5, 321
- Cattle, digestive process of 6, 116
 - , skinning 6, 152
 - , slaughter of 6, 125
- Cauliflower, effect of blanching 1, 66
 - , – of –, decrease in bacterial content 6, 184
 - , frozen 6, 176
 - , loss of thiamine 6, 287
 - , nonenzymatic food browning in 19, 126–127
 - , ozone treatment 45, 192
 - , pH of 3, 432
- Cauliflower mosaic virus S25 41, 128
- Caustic soda, gelatin manufacture and 7, 239, 240
- Cavitation 15, 348

- Cavity magnetron, use in heat-treating foods **3**, 125, 126
- Cavity perturbation, dielectric properties measurement **43**, 79, 80, 82
- CBCDS integrator **40**, 297, 299–303
- CCM salt, calcium absorption from **33**, 147
- cDNA (*see also* Complementary DNA), cloning **36**, 140–142
- , factors affecting **36**, 139
- , procedure **36**, 135
- , seed storage proteins **36**, 139–142
- , screening of libraries **36**, 143
- , synthesis **36**, 140–142
- Cecina **39**, 82–83
- Ceepryn, medical application of **2**, 181
- , structure of **2**, 123
- , therapeutic action of **2**, 143
- , toxicity of **2**, 130
- Cefamandole **44**, 289
- Cefpodoxime **44**, 290
- Ceftriaxone **44**, 290
- Cefuroxime **44**, 290
- Celery, chloroplasts in parenchyma cells in **2**, 305
- , dietary fiber and **31**, 158, 183
- , inositol phosphate content **45**, 23
- , volatile constituents of **2**, 271
- Celiac disease **37**, 29–30; **42**, 9; **43**, 197, 198
- Celite, meat mutagen modulation **34**, 434
- Cell cultures, muscle, research needs **37**, 407
- , sulfite cytogenicity **30**, 47
- Cell fractionation **41**, 117–119
- Cell growth, during kiwifruit growth and ripening **29**, 288–289
- Cell-mediated allergies **42**, 8–9
- Cell-mediated immunity, effects of lactic cultures **37**, 107–110
- , gut **37**, 19–21
- Cellobiose, effect on calcium absorption **33**, 127
- Cells, benzoic and salicylic acids effects on processes of **11**, 339–347
- , parenchyma **13**, 306–311
- Cellular adhesion, processing techniques affecting **2**, 310–316
- Cellulose **15**, 81, 118; **41**, 158
- , action of intestinal bacteria on **1**, 135
- , alpha **12**, 290
- , biosynthesis, model **30**, 165
- , chocolate and **31**, 247
- , derivatives **12**, 287–289
- , dietary fiber and **31**, 118, 191
- , analysis **31**, 148, 150, 153
- , components **31**, 120, 122, 123, 139
- , dicotyledonous plants **31**, 126–128, 133, 135
- , intestinal bacteria **31**, 176, 178–181, 185, 187
- , monocotyledonous plants **31**, 136–138
- , properties **31**, 158, 170, 171
- , effect on, calcium absorption **33**, 141
- , ester formation between pectins and **11**, 66–70
- , in cocoa beans and nibs **6**, 38
- , in fruits **17**, 182
- , microcrystalline **12**, 290–294
- , molecular shapes and interactions **42**, 148–153
- , monocrystalline **12**, 290–294
- , applications **12**, 291–294, 296
- , dry form **12**, 292–293
- , gel-based products **12**, 293–294
- , properties **12**, 291
- , plant cell wall, binding to, glucurono-arabinoxylan **30**, 151
- , xyloglucans **30**, 150–151
- , pyrolysis, phenol production **29**, 123
- , structure and content **30**, 147
- , tocopherol bioavailability **33**, 173
- α -Cellulose, dietary fiber and, dicotyledonous plants **31**, 124, 127, 130, 132, 133
- , intestinal bacteria **31**, 180
- , properties **31**, 158, 162
- Cellulose film, chocolate and **31**, 318, 320
- Cellulose waste, for ruminant feed **30**, 345–346
- Cell wall **15**, 80
- , biosynthesis **30**, 162–165
- , chemical breakdown, by endoglucanase **30**, 161–162
- , by endopolygalacturonase **30**, 160–161
- , growth **30**, 156–160
- , auxin effect **30**, 157–160
- , enzymes, activation by auxin **30**, 160
- , event sequences, two models **30**, 157, 159–160
- , pH and **30**, 160
- , modified, cellulose fiber layers **30**, 164
- , enzymatic actions, explanations **30**, 167–168
- , growth mechanism **30**, 165–167
- , pH and **30**, 166–167
- , pectin layers **30**, 164
- , Monro's **30**, 154–155
- , appraisal **30**, 156
- , for lupin hypocotyl **30**, 155
- , plant, appraisal **30**, 154–156
- , endoglucanase use and **30**, 162

- , –, endopolygalacturonase use and **30**, 160–161
- , –, for sycamore callus cells **30**, 153
- , –, models, Albersheim's **30**, 152–153
- Cell wall material **12**, 119–120
- , dietary fiber and **31**, 119, 133, 138
- , intestinal bacteria **31**, 172, 176, 179, 181, 183, 185
- , properties **31**, 161–163, 165, 166
- Center-line temperatures, calculated vs. experimental, for ammonium alginate **11**, 421
- , –, for banana purée **11**, 421
- , for applesauce **11**, 421
- Centrifugal atomizers, effect of frictional air on **2**, 461
- , methods of feeding **2**, 459–460
- , power consumption comparison **2**, 464
- , stress on **2**, 459
- , types and uses **2**, 454–458
- , use of high speed motors on **2**, 460
- Centrifugation, creaming measurement **34**, 175
- , dietary fiber and **31**, 145, 157, 159
- , of fruit juices **9**, 247
- , of olive oil **31**, 462, 463, 469, 475
- Centrifuges, for aroma recovery in freeze concentration **20**, 44
- Cephalin content, of dried eggs **1**, 175–178
- , of egg yolk **1**, 151
- Ceramide, biosynthesis of **23**, 17
- , structure of **23**, 16
- Ceratonia, licorice extract and **7**, 348
- Cercospora **12**, 100, 191
- Cereal grains **16**, 6ff
- , consumption **16**, 7
- , degradation during processing **45**, 16, 21–22
- , digestibility **16**, 75
- , inositol phosphates **45**, 5–6
- , ozone treatment **45**, 198
- , production **16**, 7
- , proteins **16**, 7, 19
- , pyrrolizidine alkaloids contamination **45**, 68, 69–70
- , radurization of **24**, 194–196
- , scanning electron microscopy of **22**, 259–274
- , –, processing studies **22**, 275–278
- Cereal–legume model, enrichment with, amino acids **30**, 355
- , –, protein **30**, 356
- , nutritive value improvement **30**, 357
- Cereal products, insects infesting **4**, 307, 311, 313, 316–324, 326–330, 339–346
- Cereals, amylase inhibitor in **1**, 385
- , analysis **31**, 143, 146, 148–151
- , biosynthesis **36**, 124
- , bran, effect on calcium absorption **33**, 138–139
- , breakfast, internal structure of **8**, 121
- , –, thiamine loss **6**, 269
- , classification **36**, 93, 95–96
- , components **31**, 120, 122, 140
- , consensus sequence **36**, 97
- , dicotyledonous plants **31**, 126
- , dietary fiber and **31**, 119, 135–138, 190, 191
- , enzymatic changes in **11**, 274–278
- , fiber, effect on calcium bioavailability **33**, 136–139
- , foods, sanitary status of **8**, 111
- , gene structure **36**, 96–100
- , human food **6**, 231
- , in diets **1**, 110
- , in preparation of fish paste **4**, 217, 219, 221, 224
- , intestinal bacteria **31**, 171, 172, 177, 178, 182, 184, 186–188
- , milled products, enzymatic changes during storage **11**, 280–285
- , nutritional stress factors in **4**, 111–113
- , phytase activity in **28**, 21–23, 63
- , phytic acid phosphorus content **28**, 10–13
- , products, contamination of **8**, 126
- , prolamin structure and conformation **36**, 100–103
- , properties **31**, 155, 157, 160, 165, 169
- , protective effect on thiamine **6**, 261
- , protein contents **36**, 92–93
- , souring **11**, 301–302
- , storage of, scanning electron microscopic studies of **22**, 242–245
- , storage proteins **36**, 93, 95–103
- , sugar-coated, moisture sorption curves **35**, 349
- , thiamine loss in **6**, 264, 274
- , wheat germ supplementation of **23**, 284–285
- Cerebrosides, structure of **23**, 16, 17
- Cervelat **39**, 78
- Cervical cancer, carcinogen risk assessment and **31**, 22
- Cetamium, therapeutic action of **2**, 143, 151
- Cetavlon, medical applications of **2**, 182, 183
- , structure of **2**, 121, 150
- , toxicity of **2**, 130

- Cetyldimethylbenzylammonium chloride, germicidal effects of **2**, 135
- , structure of **2**, 120
- Cetyldimethylethylammonium bromide, bactericidal powers of **2**, 135
- , structure of **2**, 122
 - , toxicity of **2**, 131
- Cetylpyridinium chloride, compatibility of **2**, 133
- , effect of pH on germicidal power **2**, 134, 135
 - , effect on influenza virus **2**, 138
 - , film formation of **2**, 144
 - , germicidal action **2**, 151–152, 183
 - , inhibitors of **2**, 166
 - , medical applications **2**, 181
 - , structure of **2**, 123, 124, 151
 - , toxicity of **2**, 130, 131, 153–154
- Cetyltrimethylammonium bromide, action as surface-active agent **1**, 379
- , effect of sodium sulfate on **2**, 136
 - , germicidal action of **2**, 150, 183
 - , medical application of **2**, 181–182
 - , structure of **2**, 121, 124, 150
 - , therapeutic action of **2**, 143
 - , toxicity of **2**, 130, 131
- Cetyltrimethylammonium iodide, therapeutic action of **2**, 143
- CFR, *see* Code of Federal Regulations
- Chains, for product accumulation control in spray dryer **2**, 493
- Chain scission, polymers in shear **36**, 15
- Challenge tests **42**, 32, 34–35
- Chao-mat*, *see* Buckwheat
- Chaos **40**, 324–326
- Chaotropes **35**, 296
- Chaotropic salts **34**, 47–48
- Character notes, flavor profile and **7**, 12
- Chard (*see also* Spinach beet), carotene content of processed **5**, 225
- , total folate content, table **33**, 40
- Charged groups, frequency, wheat proteins **36**, 8
- Charqui **39**, 82
- CHD, *see* Coronary heart disease
- Cheddar cheese, amino acids **39**, 231
- , casein components, time-dependent changes **34**, 369, 371–375
 - , citrate **39**, 201
 - , contamination **39**, 289
 - , dental caries **39**, 285
 - , extraction and sodium dodecyl sulfate gel electrophoresis **34**, 366–368
 - , flavor **39**, 209, 235, 241–245
 - , α_{sl} -I fragment **34**, 375
 - , lactate **39**, 198, 199
 - , lipolysis **39**, 201, 205, 208, 209
 - , nonlinear regression analysis **34**, 369–376
 - , NSLAB **39**, 211, 219–220
 - , peptides **39**, 226, 227, 237
 - , polyacrylamide gel electrophoresis **34**, 363
 - , protein analysis **34**, 366
 - , protein extraction **34**, 363–366
 - , quality **39**, 250–251, 252
 - , ripening **34**, 362–376; **39**, 255, 256
 - , salting **39**, 177, 178
 - , sample preparation **34**, 362–363
 - , SDS-PAGE analysis **34**, 368–369
 - , texture **39**, 176, 254
 - , theory **34**, 363–366
 - , ultrafiltration **39**, 194
 - , volatile compounds **39**, 238
- Cheese (*see also* names of cheeses) **39**, 163–328
- , acid gel formation **39**, 182–188
 - , acidification **39**, 166, 174–177, 258
 - , analytical techniques, chromatography **39**, 210, 237–238, 243–247, 354–355
 - , –, electrophoresis **39**, 210, 226, 230–231, 242–243
 - , –, mass spectrometry **39**, 227, 231, 238
 - , background material **39**, 164–168
 - , –, consumption **39**, 166, 179
 - , –, history **39**, 164–165
 - , –, manufacturing **39**, 166, 168
 - , –, production **39**, 165–166, 260
 - , bacterial growth-time variation **34**, 376–382
 - , –, materials and methods **34**, 377
 - , –, pH dependence of *Clostridium botulinum* JTD-IV **34**, 377–378, 380
 - , –, of toxin synthesis **34**, 381–382
 - , –, theory **34**, 377
 - , ball hardness test for **8**, 17
 - , cheddar, experiments on **8**, 52
 - , cheshire, experiments on **8**, 52
 - , composition **39**, 180
 - , curd tension of milk for **8**, 19
 - , fatty acids and **7**, 27–28
 - , flavor **39**, 232, 233, 235–254
 - , –, analytical methods **39**, 236–254
 - , –, astringency **39**, 240–241
 - , –, bitterness **39**, 239–240
 - , –, defects **39**, 236, 239–242
 - , –, development **39**, 166, 168, 169
 - , –, emulsifying salts **39**, 272
 - , –, fatty acid catabolism **39**, 206, 208–209
 - , –, fruitiness **39**, 241

- , quality factors **39**, 246–254
- , varietal comparisons **39**, 242–246
- future research **39**, 293–296
- grading scheme **39**, 252, 295–296
- image **39**, 292–293
- milk constituents **39**, 168–169
- milk conversion to curd **39**, 164–165, 166, 169–195
- to –, fresh acid-curd varieties **39**, 178–193
- to –, rennet addition **39**, 188
- to –, rennet coagulation **39**, 169–178, 249–250
- to –, ultrafiltration **39**, 193–195
- N*-nitroso compounds and **31**, 70, 71, 85, 86
- nonvolatile compounds **39**, 236–237
- nutrition **39**, 277–283
- , carbohydrate **39**, 278
- , fat and cholesterol **39**, 278–280
- , minerals **39**, 280, 282–283
- , protein **39**, 277
- , vitamins **39**, 280–281
- organoleptic judging of **2**, 240
- pH, milk conversion **39**, 165, 172, 175–176, 178, 182–183
- , processed cheese **39**, 265, 270, 276
- , quality **39**, 251–252
- , texture **39**, 254
- processed **34**, 376
- processed products **39**, 259–277
- , blend ingredients **39**, 272–276
- , classification **39**, 261
- , cooling **39**, 266–267
- , emulsifying salts **39**, 263, 267–272
- , manufacturing **39**, 262–266
- , structure formation **39**, 266–267
- , texture **39**, 272–277
- psychorheology of **8**, 46
- quality attributes (*see also* Cheese, flavor and Cheese, texture) **39**, 184–193
- , gelation **39**, 186–188, 191–193
- , rheology **39**, 186
- , sensory characteristics **39**, 186
- , syneresis **39**, 174, 185–186, 190–191
- quality factors **39**, 246–254
- quasi-properties of **8**, 10
- ripening **16**, 231ff; **39**, 166, 178, 195–234
- , accelerated **39**, 255–259
- , acids in **16**, 259ff, 270
- , agents **39**, 196–197, 210–211
- , amino acids **16**, 240ff; **39**, 227, 231–234
- , aroma **16**, 268ff
- , assessment **39**, 209–210
- , –, carbohydrates in **16**, 250ff
- , –, carbon dioxide fixation in **16**, 265ff
- , –, carboxylic acids in **16**, 253
- , –, casein in **16**, 237
- , –, characterization **39**, 226–232
- , –, citrate metabolism **39**, 200–201
- , –, contamination **39**, 286–288
- , –, decomposition products **16**, 233
- , –, enzymes **16**, 233, 255, 281, 287ff
- , –, fermentation **16**, 311ff
- , –, flavor **16**, 239, 247, 257, 268ff
- , –, glycolysis **39**, 196, 198–201, 255
- , –, lactose metabolism **39**, 174–177, 198–200
- , –, lipolysis **39**, 201–209, 255
- , –, micro-organisms **16**, 232
- , –, nitrogen in **16**, 235
- , –, peptides in **16**, 239, 270
- , –, proteinases **39**, 211–225, 257–258
- , –, proteolysis **39**, 176–177, 209–234, 236, 255
- , –, respiration **16**, 311ff
- , –, temperature **39**, 253–254, 256–257
- , –, varietal comparisons **39**, 242–246
- , –, vitamins in **16**, 279ff
- , ripening period for **8**, 12
- , safety **39**, 283–292
- , –, additives **39**, 283
- , –, biogenic amines **39**, 290–292
- , –, dental caries **39**, 283–285
- , –, mycotoxins **39**, 285–290
- , salting **39**, 166, 177–178
- , slurries **39**, 259
- , technology **39**, 166, 168
- , –, ultrafiltration **39**, 193–195
- , texture **39**, 168, 169, 254–255
- , –, flavor perception **39**, 236
- , –, milk-curd conversion **39**, 176
- , –, processed products **39**, 272–277
- , –, processing factors **39**, 188–190
- , thiamine in **6**, 261, 262, 293, 304
- , –, in processed **6**, 298
- , ultrasonic texture sensing **45**, 146, 147
- , ultrasonic velocity changes during melting **45**, 142
- , vector tests on **8**, 23
- , volatile compounds **39**, 237–239, 244–246
- , X-ray aging of **3**, 160
- Cheese base **39**, 274
- Cheese manufacturing **10**, 49–50, 53
- Cheese products, alginates in **11**, 147
- , carrageenan in **11**, 130
- , guar gum in **11**, 168
- , locust bean gum in **11**, 163

- Cheesman-Kirby apparatus **14**, 11
- Chelating **14**, 355–358
- Chelating agents, as preventatives of “warmed-over” flavor **23**, 57–58
- , effects on thermal denaturation behavior of whey proteins **33**, 379–381
- , inhibition of warmed-over flavor in cooked meat **29**, 44–45
- Chelation, dietary fiber and **31**, 129, 140, 148, 164
- Chemesthesia, taste perception relationship **44**, 253
- Chemical indicators of food quality **16**, 161ff, 164
- Chemical Industry of Toxicology, carcinogen risk assessment and **31**, 25, 47
- Chemically interesterified (CIE) lard **44**, 38
- , rheological analysis **44**, 57
- Chemically interesterified (CIE) milkfat, fractal dimensions **44**, 56, 57
- , macroscopic hardness indicators **44**, 38–41, 57
- , rheological analysis **44**, 56–57
- , scanning electron microscopy **44**, 61, 63, 64
- Chemically interesterified (CIE) palm oil **44**, 38
- , rheological analysis **44**, 57
- Chemical modification, of whey proteins **33**, 417–422
- , protein thermal behavior effects **35**, 329–331
- Chemicals, foodborne, immunotoxicity **37**, 41–43
- , research needs **37**, 54–55
- Chemical synthesis, acyl-specific cardiolipin derivatives **37**, 314–317
- Chemical time-temperature integrators **44**, 182–183
- Chemoprevention, rosemary and carnosol **42**, 266
- Chemotherapy, smell/taste perception changes **44**, 275, 277, 278, 279, 293–294
- Cherimoya **10**, 307, 308
- Cherries, artificial, alginates in **11**, 156
- , “barrelling,” **143** **5**, 144
- , brining **5**, 143, 144
- , canned, corrosiveness **3**, 336
- , –, –, of black **3**, 340
- , –, –, of Royal Anne **3**, 340, 346, 347
- , –, –, of white **3**, 338
- , –, nutrients in **1**, 43, 46–49
- , –, vitamin retention in **1**, 82
- , combined SO₂ **5**, 139
- , composition and distillation of **2**, 264
- , dehydration of **5**, 142
- , desulfiting **5**, 127
- , effect of copper on **3**, 364
- , inhibition of corrosion in by citric acid **3**, 342
- , iodine in wrapping for **3**, 465
- , Maraschino **5**, 98
- , –, in candies **6**, 45
- , micro-organisms in frozen **6**, 179
- , pH of **3**, 432
- , processing of **3**, 349
- , sweet, canned, use of ascorbic acid in **4**, 367
- , test for “organic peroxide” in **3**, 31
- , with sulfur, Bing **3**, 352
- , –, Royal Anne **3**, 352, 353
- Cherry juice, canned, use of ascorbic acid in **4**, 377–378
- , combined SO₂ **5**, 139
- Cheshire cheese **39**, 176, 254
- Chestnuts, leuco-anthocyanins **5**, 288
- Chestnut starch, gelatinization temperature of **2**, 319
- Chewiness **14**, 134–135
- Chewing (*see also* Mastication), role in nutrition **21**, 17–18
- Chicken **15**, 260; **39**, 75
- , chow-mein, frozen **6**, 199
- , fatty acid **5**, 6
- , fatty acids in fat of **23**, 23
- , flavor studies on **19**, 233
- , freeze-drying of **7**, 220–221
- , home frozen creamed **6**, 207
- , à la king, bacterial count of frozen **6**, 200
- , loss of thiamine in cooking **6**, 280
- , *Salmonella* in eviscerated **6**, 193
- , thiamine retention in frozen **6**, 294
- , toxicity of DDT on **2**, 208
- Chicken embryo method of testing quaternary ammonium compound **2**, 165
- Chicken muscle, rigor in **9**, 21
- Chickpea phytoestrogens **44**, 197
- , isoflavones **44**, 203
- Chickpeas **16**, 9
- , inositol phosphate degradation during malting **45**, 22
- Chicory (*see also* *Cichorium intybus*), effect of blanching on **1**, 66
- Child-Satorius shear **14**, 67
- Chili, color range for **5**, 320
- Chilling injury, in fruit **10**, 318, 319
- China, IM meat, production problems **39**, 90

- , –, traditional methods **39**, 75–77, 119, 123–124
- , soil erosion in **32**, 217
- Chinese buckwheat products **44**, 413–414, 416
- Chinese millet, phytate content **45**, 13
- Chinese raw noodles (*see also* Oriental noodles) **43**, 148, 156, 168, 181
- , quality evaluation **43**, 171, 173, 175
- Chinese tallownut **16**, 72
- Chinese wet noodles (*see also* Oriental noodles) **43**, 148, 160, 162
- , quality evaluation **43**, 171, 175, 176
- Chips potato, bubbles in **10**, 183–186, 187
- , fat content **10**, 181, 185, 188–189, 194
- , frying equipment **10**, 208–210
- , histological characteristics **10**, 184–185
- , low-fat **10**, 200–201
- , nutritional values **10**, 200
- , oxidation control **10**, 196–197, 199
- , packaging **10**, 211–212
- , preheating **10**, 185–186
- , problems in the industry **10**, 224–226
- , quality control **10**, 213–215
- , related products **10**, 215–218
- , salting **10**, 210–211
- , shipping **10**, 212–213
- , temperature in processing **10**, 186–187
- Chi-square analysis of sensory differences tests **2**, 222, 236
- Chitosan-lipid edible films **44**, 358
- Chives (*see also Allium*), γ -glutamyl peptides in **22**, 80–82
- Chlamydomonas reinhardtii*, as starch model **41**, 11
- , mutants **41**, 85–87
- Chloracetic acid, microbial inhibition by **1**, 386, 389
- Chloramine T **7**, 130
- , fish preservation and **7**, 67
- , germicidal agent in **7**, 135–136
- , nitrogenous compounds and **7**, 156
- , plant chlorination and **7**, 147
- Chloramines, chlorine demand and **7**, 142–143
- Chlorbenzoate, microbial inhibition by **1**, 386
- Chlordan **15**, 38
- Chlordiazepoxide **44**, 310
- Chlorella* **16**, 73
- , as sources of protein **18**, 117–128
- Chlorella* 7-11-05, gross composition of **18**, 125
- Chlorhexidine digluconate **44**, 301
- Chloride, endogenous proteolytic enzymes and **31**, 350
- , in milk **36**, 212–213
- , in wines **8**, 150
- , *N*-nitroso compounds and **31**, 60
- , polyvinyl **12**, 156
- Chlorination, can-cooling and **7**, 158–159
- , effectiveness, factors affecting **7**, 147–158
- , food quality and **7**, 162–165
- , in-plant **7**, 158
- Chlorine, as oxidizing agent for cation exchangers **2**, 6
- , bacterial resistance to **7**, 156–158
- , chloramine formation and **7**, 133–134
- , deficiency **1**, 121
- , –, interference with cell membrane by **1**, 377
- , demand, definition of **7**, 142
- , detergents and **7**, 140
- , dioxide sanitization **45**, 188, 189
- , discovery of **7**, 130
- , dosage, definition of **7**, 142
- , early uses of **7**, 130
- , effect on bacteria **2**, 108
- , – on flat sour bacteria spores **18**, 186–187
- , fish preservation and **7**, 65–67
- , gaseous, properties of **7**, 145
- , germicidal activity of **7**, 133–141
- , large scale application of **7**, 158–160
- , liquid, plant chlorination and **7**, 145–146
- , mist sterilization **32**, 20
- , plant sanitation and **7**, 141–165
- , sanitization **45**, 169–170, 188–189
- , –, ozone combined procedures **45**, 200–201
- , sanitizers **14**, 434–439
- Chlormezanone **44**, 309
- Chlorobenzoic acid as a food preservative **3**, 462
- Chloroform, solubility of DDT in **2**, 203
- Chlorogenic acid, in coffee **2**, 280
- , –, content **3**, 153, 177
- , in food browning **19**, 81
- , in green coffee beans **30**, 110
- , inhibition of soybean lipoxygenase **33**, 317
- , in sunflower seeds, food discoloration **30**, 376
- , reaction with *o*-diphenol oxidase **17**, 11
- , structure of **3**, 13; **19**, 80
- Chlorophyll **15**, 133
- , analytical methods and criteria of purity for **4**, 155–174
- , as a deodorizer **4**, 175
- , by-products from **4**, 174–179

Chlorophyll (*cont'd*)

- , changes during blanching of vegetables **8**, 81
- , chemistry **4**, 138–150
- , →, in relation to food problems **4**, 134–184
- , control of formation in potato **21**, 331–342
- , conversion to pheophytin **5**, 104
- , degradation of **17**, 14, 31–32
- , disappearance of **5**, 326
- , distribution and biosynthesis in potato **21**, 310–316
- , effect of blanching **17**, 5
- , extraction and isolation of **4**, 150–155
- , in apples and pears **8**, 379
- , in fruits **17**, 174
- , in kiwifruit after storage and canning **29**, 295
- , in peas, changes in processing **9**, 74–76
- , →, conversion to pheophytins **9**, 75–76
- , in potato, factors affecting formation **21**, 316–331
- , in tea **17**, 241–243; **24**, 245–246
- , odors from **17**, 33
- , olive oil and **31**, 460, 466, 469, 472, 474
- , retention in frozen vegetables **17**, 4–5
- , use in medicine **4**, 175–178
- Chlorophyllase **17**, 22
- , in tea **24**, 235
- Chlorophyll compounds, nomenclature **4**, 135–133
- Chlorophyll metabolism in animals **4**, 178–179
- Chloroplasts, ADPGlc PPase **41**, 145–148
- , as transporting organelle **41**, 143–144
- , characterization **41**, 115
- , function in parenchyma vegetable cells **2**, 306
- , phosphoglucose isomerase mutants **41**, 146
- , starch degradation outside **41**, 156–157
- , starch in **2**, 316–317
- Chlorosis in peas **9**, 74
- Chlorpheniramine **44**, 288
- Chlorphenols, destruction of bacterial membrane by **1**, 386
- Chlortetracycline **16**, 180
- Chocolate **31**, 213–215, 329, 330
- , alkalization **31**, 247–249
- , bitterness **5**, 274
- , bloom **6**, 14
- , bulking agents **31**, 272–274
- , bulk sweeteners **31**, 274, 275
- , →, amino acid **31**, 269
- , →, corn syrup solids **31**, 265, 266
- , →, dextrose **31**, 266, 267
- , →, fructose **31**, 267
- , →, polyhydric alcohols **31**, 268, 269
- , →, sorbose **31**, 267, 268
- , candies **6**, 30, 37
- , cocoa bean chemistry, changes **31**, 219–222
- , →, flavor **31**, 234–237
- , →, flavor precursors **31**, 231–233
- , →, grinding **31**, 241–243
- , →, quality **31**, 225–231
- , →, roasting **31**, 237–241, 243–246
- , cocoa butter **31**, 249, 250, 275–277
- , →, composition **31**, 250, 251
- , →, deodorization **31**, 251–253
- , conching **31**, 296, 299–308
- , →, physicochemical reactions **31**, 296, 297
- , →, processing **31**, 297–299
- , confectionary fats **31**, 277–281
- , creams, stability of fats in **6**, 12
- , emulsifiers **31**, 281–284
- , fermentation, chemical changes **31**, 221–225
- , →, methods **31**, 215–217
- , →, microbiology **31**, 217–219
- , flavor and aroma of **8**, 226, 278
- , flavor studies on **19**, 232–233
- , high-intensity sweeteners, artificial **31**, 269–271
- , →, natural **31**, 271, 272
- , made from cocoa **8**, 283
- , milk **6**, 44; **31**, 253–255
- , →, condensed **31**, 256, 257
- , →, crumb **31**, 284–291
- , →, dried **31**, 258–261
- , →, lactose **31**, 255, 256
- , milk-derived ingredients, fat **31**, 263, 264
- , →, lactose **31**, 263
- , →, whey **31**, 261–263
- , packaging **31**, 313, 314, 320
- , →, evaluation **31**, 319, 320
- , →, materials **31**, 318, 319
- , →, requirements **31**, 314–317
- , physical properties **6**, 39
- , refining **31**, 291–296
- , sugar **31**, 264, 265
- , tempering **31**, 308–313
- , tests on **8**, 25
- , *Theobroma cacao* L. **31**, 320–322, 328
- , →, embryonic axis growth **31**, 326, 327
- , →, flushing **31**, 327
- , →, lipid metabolism **31**, 324, 325
- , →, plant pathology **31**, 328
- , →, secondary metabolism **31**, 325, 326
- , →, shoot organogenesis **31**, 322

- , –, somatic embryogenesis **31**, 322–324
- , types of candy **6**, 2
- Chocolate coatings, application of rheology to **11**, 394–399
- , calculating thickness for horizontal surfaces **11**, 397–399
- , calculating thickness for vertical surfaces **11**, 396
- Cholera toxin, effects on gastrointestinal immunity **37**, 35
- Cholesterol (*see also* Lipoproteins) **15**, 33; **39**, 278–280; **40**, 57–58
 - , biosynthesis of **23**, 18
 - , carcinogen risk assessment and **31**, 22, 23
 - , cardiolipin interaction **37**, 271
 - , content, in mechanically deboned fish **27**, 117–119
 - , –, in mechanically deboned poultry **27**, 117–119
 - , content in dairy products **37**, 150–152
 - , dietary fiber and **31**, 159, 163, 168, 169
 - , in milkfat **37**, 150
 - , lactic acid bacteria effects **37**, 92–98, 120
 - , *N*-nitroso compounds and **31**, 73
 - , olive oil and **31**, 477
 - , serum levels, fat quality and dietary cholesterol effects **37**, 160–161
 - , structure of **23**, 18, 19
- Cholesterol esters, fatty acid changes **35**, 56–58
- Cholesterol-lowering effects, soy protein/soy isoflavones **44**, 232–234
 - , Tartary buckwheat **44**, 409
- Cholesteryl ester transfer protein **37**, 193
- Cholestyramine **44**, 287
- Choline, in pastes **11**, 300
 - , *N*-nitroso compounds and **31**, 78
- Choline deficiency **1**, 118
 - , in fruit products, relationship to browning **1**, 353
- Choline magnesium trisilicate **44**, 295
- Choline phosphoglycerides, fatty acid concentrations **35**, 62
- Cholinesterase **15**, 292
 - , in eggs **1**, 183
 - , inhibitors, effects on myasthenic muscle **37**, 367
- Chondroitin sulfuric acid, gelatin and **7**, 272
- Chondrus crispus* **16**, 74
- Chopped meat **39**, 94
 - , effect of chopping on “warmed-over” flavor **23**, 53
- Chorizos **39**, 110
- Chow-mein, bacterial count of frozen **6**, 199
- Chromanoxyl radical, formation **33**, 208
 - , regeneration by **33**, 211–212
 - , α -tocopherol, ascorbic acid quenching **33**, 211
- Chromatid, carcinogen risk assessment and **31**, 28
- Chromatographic separation, in flavor chemistry **9**, 211
- Chromatography, cardiolipin separation **37**, 317–318
 - , cheese **39**, 210, 237–238, 243–247, 354–355
 - , fish **39**, 336, 339, 340, 341, 353–356
 - , gas–liquid **14**, 18–20, 22, 235, 238; **17**, 6, 253–254
 - , GC-C-IRMS **40**, 66–70, 71, 73–74, 177
 - , HPLC **40**, 29, 60, 66, 72, 74
 - , in fruit analysis **10**, 309, 312, 327, 335
 - , meat **39**, 354
 - , –, endpoint temperature monitoring **44**, 175
 - , of aldehydes **17**, 253
 - , of amino acids **17**, 239
 - , of carbohydrates **17**, 231
 - , of flavonols **17**, 228–229
 - , paper, of tea catechins **17**, 221–223
 - , –, use in analysis of fruit juices **9**, 269
 - , partition, of tea tannins **17**, 221
 - , thermal conductivity **14**, 23–24
- Chromic acid, as oxidizing agent for cation exchange **2**, 6
- Chromium, carcinogen risk assessment and **31**, 40, 46
 - , in milk **36**, 237
 - , tolerance of in wine **8**, 138
- Chromium–inositol phosphate interactions **45**, 36
- Chromogens, relationship of to browning **3**, 3, 4, 6, 12, 13, 24
- Chromoplasts in parenchyma vegetable cells **2**, 306
 - in –, carotenoid pigments in **2**, 328
 - in –, changes induced by blanching **2**, 328–330
- Chromosomal engineering **36**, 75–76
- Chromosomal structure, wheat **36**, 30–32
- Chromosome aberration assays **34**, 396
- Chromosome mutations **34**, 390
- Chromosomes, carcinogen risk assessment and **31**, 25, 28
- Chronic wasting disease (CWD) of mule deer/rocky mountain elk **43**, 277–278, 296
- Chronobiologic rhythm (*see also* Bioperiodicity) **40**, 218

- Chronobiology (*see also* Bioperiodicity) **40**, 224–226
- Chu Berman integrator **40**, 290–292
- Chuka-men (*see also* Oriental noodles) **43**, 148
- , quality evaluation **43**, 171, 177
- Chylomicrons **36**, 258
- , β -carotene **40**, 32, 37, 41, 62–63, 69, 71
- , levels, fat quantity and **36**, 306
- , metabolism, PUFA **36**, 273–275, 318–319
- , role in tocopherol transport **33**, 183–184
- , vitamin A **40**, 4, 16
- Chymosin **39**, 170–172, 177, 211–213, 249–250
- , casein micelle coagulation **34**, 335–336
- Chymotrypsin, dietary fiber and **31**, 170, 171
- , endogenous proteolytic enzymes and **31**, 345
- , –, endopeptidases **31**, 353, 354
- , –, muscle physiology **31**, 379
- , –, nonmuscle cathepsins **31**, 364
- , –, proteinase activity **31**, 391
- , inhibitors, in Leguminosae **28**, 138
- α -Chymotrypsin, amino group alkylation **35**, 270–271
- Chymotrypsinogen, alcohol concentration dependence **35**, 291–292
- Cichorium endivia* **43**, 10
- Cichorium intybus* (chicory) **43**, 6, 7–8, 48
- , cultivation **43**, 9–10
- , inulin **43**, 3, 5, 6
- , –, production **43**, 9, 10
- Cider, biochemical work on **8**, 298
- , blending for astringency **5**, 273
- , fruit washing water-related disease outbreaks **45**, 169, 195
- , pasteurization recommendations **45**, 195
- Cigarettes, nitrosamines in smoke of **22**, 53–55
- Ciguatera poisoning **10**, 138
- , toxins causing **18**, 143–147
- Ciguatoxin, composition and properties of **18**, 145–146
- Cinnamic acid, in strawberries **2**, 270
- , microbial inhibition by **1**, 386
- Cinnamic acid derivatives, in food browning **19**, 81
- Cinnamon, flavor and **30**, 78
- Ciprofloxacin **44**, 290, 321
- Circadian rhythm (*see also* Bioperiodicity) **40**, 219
- Circle design, for retort packaging **23**, 342
- Circular dichroism measurements, emulsification peptides **42**, 116, 118, 120–121
- Circumvallate papillae **44**, 251, 252, 253
- Cirrhosis, etiology and treatment **37**, 403–404
- Cisplatin **44**, 293
- Citral **15**, 210
- , in oranges **2**, 264, 265
- , in peaches **2**, 265
- Citrate **39**, 200–201, 267–269
- , bovine isocitrate dehydrogenase inhibition **34**, 357–360
- , inhibition of enzymes by **1**, 384
- β -Citaurin **15**, 223
- Citric acid, addition to milk **2**, 21
- , as a corrosion inhibitor **3**, 338, 339, 342
- , –, in prevention of discoloration in fruit **3**, 26
- , chocolate and **31**, 220, 272
- , effect on browning in fruit products **1**, 358, 367
- , – on saltiness **2**, 260
- , fish preservation and **7**, 68
- , freeze-dried citrus juice and **7**, 228
- , in fruit juices **9**, 269–270
- , in fruits **17**, 177–179
- , method of recovery from pineapple waste **2**, 18–20
- , olive oil and **31**, 459, 461
- , use of cation exchanger to increase yield from sugar **2**, 37
- Citron, bleaching **5**, 98
- , brining **5**, 144
- Citronellol in black tea oil **2**, 287
- Citrulline, determination by ion exchanger **2**, 38
- Citrus, loss of thiamine in **6**, 296
- , terminology **5**, 290, 291
- Citrus brown rot, *see Phytophthora*
- Citrus fruits (*see also* Grapefruit, Lemon, Lime, Orange) **15**, 176, 218
- , by-products of **17**, 89–94
- , –, composition **17**, 91
- , –, origin **17**, 90
- , components **9**, 287, 289
- , composition of, factors affecting **9**, 292–302
- , –, variability **9**, 291–292
- , distribution **9**, 293
- , effect of humidity on spray-drying of **2**, 498
- , flavonoid compounds **5**, 289
- , ion exchange treatment on peel of **2**, 30
- , juice **15**, 218, 350

- , varieties 9, 287, 288
- Citrus juices, darkening of 5, 87
- , freeze-drying of 7, 226
- , oxidation of ascorbic acid in 5, 103
- , preservative action of sulfurous acid on 5, 62
- , sulfiting 5, 134
- , sulfur dioxide, combining power of 5, 83, 135
- Citrus pectin, effect on calcium absorption 33, 141
- Citrus peel, bleaching 5, 98
- Citrus products, aseptic processing 32, 32–33
- Citrus pulp, nutritional properties 17, 90
- Citrus seed meal, composition 17, 91–92
- CL, *see* Cardiolipin
- Cladosporium*, in beef 12, 169
- , survival of at low temperatures 3, 446
- Cladosporium herbarum* 15, 173, 176
- Clams, saxitoxin from 18, 155
- Clarithromycin 44, 290
- Clastogenesis 34, 390
- Clavulanate 44, 293, 322
- Clay, adsorbability of 2, 11
- , use in synthetic aluminosilicates 2, 4
- Cleaning, automatic 15, 344
- , hard surface 14, 325–458
- , in place 14, 420–430
- , sonic, ultrasonic 15, 348
- Cleavage, endogenous proteolytic enzymes and 31, 344
- , –, endopeptidases 31, 352, 356, 357, 360
- , –, exopeptidases 31, 346, 350
- , –, meat technology 31, 396, 397, 406, 409, 411
- , *N*-nitroso compounds and 31, 68
- Cleiomycin, effect on flat sour bacteria spores 18, 185
- Clidinium bromide 44, 299
- Climacteric, artificially induced 12, 111
- , eating-ripeness 10, 298
- , in bananas 12, 188–189
- , in fruit maturation, color changes in 10, 298, 311
- , in passion fruit 12, 224–227
- , mitochondrial oxidations in 10, 337–340
- , nonclimacteric fruits 10, 298–299, 313–315
- Climate, effect on irradiated fruits 15, 122
- Clindamycin 44, 290
- Clinical examinations, for muscle diseases and disorders 37, 343
- Clofazimine 44, 290
- Clofibrate 44, 288
- Clomipramine 44, 310, 323
- Clonidine 44, 304
- Clostridia*, in bacon 3, 308
- , in fresh fish 2, 349, 351
- , in pork 3, 293
- , *N*-nitroso compounds and 31, 85
- Clostridium*, S layers 43, 323
- Clostridium botulinum* 13, 354, 357; 22, 135–185
- , as thermal processing target 23, 77
- , canned foods and 7, 121
- , classification and nomenclature of 22, 142–146
- , effect of location in container on survival 2, 91–92, 96–99
- , – of sodium chloride on 3, 293, 295
- , factors affecting heat resistance of 2, 36, 66, 76–81
- , germination and growth of, factors affecting 22, 154–157
- , glycerol and pyruvate effect on growth 34, 378–379
- , growth rate of 7, 105
- , heat resistance of 3, 436
- , incidence and distribution of 22, 137–142
- , in fishery products 22, 135–185
- , in frozen foods 6, 202
- , inhibition 22, 157–160
- , –, in cured meat, by fumarate esters 29, 52
- , inhibition in cured meat, by lactic acid-producing bacteria 29, 55–56
- , – in –, by nitrate 29, 13–14
- , – in –, by nitrite 29, 13–14, 46–48
- , – in –, by radiation 29, 52, 55
- , – in –, by sodium hypophosphite 29, 52
- , – in –, by sorbic acid 29, 49–52
- , in vegetables 6, 185
- , isolated from fresh fish 2, 351
- , isolation and identification of 22, 146–151
- , JTD-IV, pH dependence of growth 34, 377–378, 380
- , lowest growth temperatures 13, 355–356
- , *N*-nitroso compounds and 31, 73, 81
- , pH dependence of toxin synthesis 34, 381–382
- , spores, thermal inactivation 44, 181, 182
- , thermal death time of 3, 435, 441
- , toxin formation by 6, 210
- , toxins from, factors affecting 22, 154–157
- , –, properties 22, 151–153
- , type A 13, 356–357
- , type B 13, 354, 356–357, 381–382
- , type C 13, 354, 356–357, 381–382
- , type D 13, 356

Clostridium botulinum (cont'd)

→, type E 13, 354, 356, 381

Clostridium capitolis, isolated from fresh fish 2, 351

Clostridium difficile infection, inulin supplements 43, 18

Clostridium pasteurianum, use of thermal resistance values in canned foods 2, 81

Clostridium perfringens 13, 353–355

→, germicidal effect of CPCl on 2, 153

Clostridium putrificum, effect of sodium nitrite on 3, 295

→, isolated from fresh fish 2, 351

Clostridium sporogenes, concentration in food processing 2, 73

→, effect of sodium nitrite on 3, 295

→, germicidal action of CPCl on 2, 153

→, heat resistance of 3, 437

→, in meat, inhibition by nitrite and nitrate during curing 29, 13–14

→, isolated from fresh fish 2, 351

→, thermal death time curve 2, 51

Clostridium tetani, germicidal action of CPCl on 2, 153

→, isolated from fresh fish 2, 351

Clostridium thermocellum detachment 43, 350

Clostridium welchii, germicidal action of ADBACl on 2, 148

Cloud point, of emulsifiers 22, 324–325

Clove, flavor and 30, 78

Clover, effect on meat flavor 23, 38

Clover phytoestrogens 44, 197

→, coumestans 44, 211

→, isoflavones 44, 203, 207

→, lignans 44, 207

Clozapine 44, 311

Clupeoid poisoning, occurrence of 18, 154

Coagulation 34, 130, 207; 39, 165, 166

→, future research 39, 293–294

→, rennet action 39, 169–178, 197, 249–250, 293

→, test 44, 170

Coalescence 34, 135–145

→, as function of droplet size 34, 140–141

→, → of protein load at oil/water interface 34, 143, 147

→, correlation of stability with surface viscosity and elasticity 34, 139–140

→, first-order kinetics 34, 137

→, maximum absorption effect on rate constants 34, 140, 142

→, maximum adsorption and droplet size 34, 142–143

→, measurement 34, 176–181

→, →, Coulter counting 34, 177

→, →, emulsion stability diagram 34, 180

→, →, hexane extraction method 34, 179–180

→, →, microscopy 34, 176–177

→, →, oiling-off test 34, 180

→, →, turbidity 34, 177–179

→, →, viscosity method 34, 180–181

→, pH effects 34, 136

→, processing effects 34, 143–144, 147

→, rate variation with zeta potential 34, 138

→, small surface-active molecule additives 34, 144–145

→, surface hydrophobicity 34, 143

→, surfactants versus protein-stabilized 34, 138

→, variation of average size parameter 34, 140, 144

Coatings, edible 12, 327

→, ethylcellulose 12, 330–331

Coatomer 45, 30

Coaxial open-ended probe, dielectric properties measurement 43, 80, 81, 82

Coaxial viscometers, narrow-gap 11, 374–377

Cobalt, in milk 36, 237

→, in plants, deficiency 1, 121

→, →, effect of fertilizers on 1, 314

→, in wines 8, 137

Cobalt–inositol phosphate interactions 45, 36

Cobaltous chloride, meat mutagen modulation 34, 433

Cocaine 44, 320

Cochineal (see also Carmine) 43, 196

Cockroach, toxicity of DDT on 2, 208

Cocoa, constituents of oil of 2, 283–284

→, cotyledon 8, 249

→, curing, fermentation and drying of 8, 226

→, fermentation 5, 295

→, flavor and aroma of 8, 226, 278

→, insects in 8, 288

→, nibs, composition of 6, 38

→, organisms found in 8, 231

→, polyphenols and enzymic browning in 19, 112–114

→, types 5, 294

Cocoa beans, chemistry, flavor 31, 234–237

→, →, flavor precursors 31, 231–233

→, →, quality 31, 225–231

→, composition of 6, 37

→, fermentation 30, 93–95

→, →, free amino acid increase 30, 94, 95

→, →, sucrose conversion to fructose and glucose 30, 94

→, ground 6, 37

- , harvest 17, 106
- , processing 31, 237–241
- , roasting 30, 95–97
- , –, free and peptide-bound amino acid destruction, individual 30, 95, 96
- , –, total 30, 97
- , –, glucose and fructose decrease 30, 97
- , volatiles 30, 97–100
- , –, aroma reconstitution failure 30, 98
- Cocoa butter, cocoa bean chemistry 31, 225, 229–231, 249, 250
- , composition 31, 250, 251
- , conching 31, 297, 300, 301, 303
- , confectionary fats 31, 277, 278
- , deodorization 31, 251–253
- , emulsifiers 31, 282
- , equivalents 31, 279–281
- , in candies 6, 29, 37
- , milk 31, 257, 258, 263
- , milk crumb 31, 289, 291
- , packaging 31, 324
- , properties of 6, 40
- , refining 31, 292
- , stability of 6, 14
- , sweeteners 31, 275
- , tempering 31, 308, 309, 311–313
- , *Theobroma cacao* L. (see also under Chocolate) 31, 329
- Cocoa fat, composition of 6, 39
- , effect of lecithin upon 6, 41
- Cocoa products, composition of 6, 37
- , used by the candy industry 6, 3
- Cocoa solids, in candies 6, 29
- Coconut, extraction of 17, 111
- , impulse process 17, 112
- , in candies 6, 47
- , lauric fats in 6, 32
- , preservation with SO₂ 5, 146
- , proteins of 17, 111–112
- , usage 17, 110–112
- , used by the candy industry 6, 3
- Coconut meal 17, 111
- , diets containing, effect on animal depot fats 23, 25
- Coconut oil 16, 15; 17, 111
- , replacement for cocoa butter 6, 44
- Cod, aerobic bacterial flora of 2, 350–353
- , Atlantic, aerobic bacterial flora of 2, 353
- , bacterial attack on 2, 357, 358
- , bacterial flora of 6, 191
- , formation of dimethylamine in stored 2, 371
- , North Sea, comparison of aerobic bacterial flora in fresh and spoiling 2, 354
- , Norwegian, aerobic bacterial flora of 2, 350
- , organoleptic spoilage of 2, 377
- , pH value of 2, 363, 381
- , rigor mortis in 2, 366
- , tests for quality of 2, 380
- , trimethylamine oxide reduction in 2, 369, 376
- Codeine 44, 323
- Code of Federal Regulations (CFR), sulfiting agents in food processing 30, 4, 5
- Codfish 13, 283, 287
- Codling, comparison of aerobic bacterial flora in fresh and spoiling 2, 353, 354
- Cod liver oil, effect of feeding on palatability of poultry meat 1, 219–220
- , in diet of rats 1, 112
- Coefficient, stress 39, 13, 23
- Coefficient of viscosity 39, 4–5
- Coefficients, activity 17, 38
- , temperature 17, 35
- Coefficients of digestibility, fats 35, 20–21
- Coenzymes 17, 18–20, 34
- , Coenzyme A 17, 25
- Coffee 14, 241
- , blended for aroma 8, 284
- , carcinogen risk assessment and 31, 22
- , causes of staleness in 2, 277–279
- , chlorogenic acid content 30, 110
- , constituents of gases of 2, 279
- , effect of cathode rays on 3, 176–180
- , – of temperature on scoring of 2, 247
- , – of time of day on scoring of 2, 243
- , flavor improvement in 3, 153
- , flavor studies on 19, 233
- , freeze-drying of 7, 231
- , kahweal in 2, 281–282
- , Maillard reactions 30, 110–111
- , oxidation-induction periods of fat extracts from 2, 277–278
- , patents 30, 111
- , photomicrographs of spray-dried 2, 514
- , precursors of aroma in 8, 279
- , roasting 3, 138; 8, 280
- , –, arabinogalactan disappearance 30, 110
- , –, sucrose pyrolysis 30, 110
- , soluble extracts prepared by freeze-concentration, flavor of 19, 236
- , spherical formation during spray-drying 2, 473
- , spray dryers for 2, 410, 420
- , use of Pangborn collector in spray-drying 2, 484
- , – of standards for sensory tests of 2, 231

Coffee (*cont'd*)

- , volatiles, identification **30**, 109, 110
- Coffee lignans **44**, 207
- Coffee whiteners **34**, 165–166
- Coffeol compound in coffee **2**, 283
- Colaminoformylmethyl, germicidal action of **2**, 156
- , *N*-(higher acyl esters of colaminoformyl-methyl) pyridinium chloride, structure of **2**, 123, 124, 155
- , toxicity of **2**, 156
- Colchicine **44**, 295
- Cold dehydration, microencapsulation by **34**, 166–167
- Cold hardness, of plants, development **25**, 202–209
- Cold shortening, carcass suspension **26**, 138–139
- , electrical stimulation **26**, 139–140
- , hide-on electrical stimulation **26**, 140
- Cold storage, classification of **20**, 114–115
- , compressors for **20**, 138–144
- , condensers for **20**, 144–145
- , design considerations of **20**, 113–152
- , →, for industrial agricultural projects **20**, 123
- , →, for lower temperatures **20**, 123–124
- , →, levels in **20**, 124–125
- , economic factors in **20**, 115–116
- , fans for **20**, 146–150
- , financial feasibility of, factors in **20**, 119–121
- , for frozen foods **20**, 116–117
- , for fruit precooling **20**, 118–119
- , →, specialized designs in **20**, 125–128
- , in treatment of fruit juices **9**, 252–254
- , preliminary assessments for **20**, 114–116
- , refrigeration plants, design of **20**, 128–150
- Collagen **10**, 57, 58–59, 433; **14**, 41
- , abnormal calcification **37**, 401
- , aged cows **14**, 41–42
- , amide groups of **7**, 241, 253–254, 273
- , amino acid composition of **7**, 264
- , amino acid content **9**, 9
- , amino acids, functional role **28**, 250–251
- , and meat quality **26**, 83–84
- , biological value **28**, 319–320
- , carbohydrates, interactions with **28**, 260–261
- , catabolism **28**, 272–274
- , cementing substance and **7**, 260
- , characterization **14**, 116–117, 119–120
- , chemistry **28**, 240–250
- , →, amino acid composition **28**, 241–244
- , →, amino acid sequences **28**, 247–250
- , →, →, nonhelical regions **28**, 250
- , →, →, triple-helical regions **28**, 249–250
- , →, molecular organization **28**, 245–246
- , composition **28**, 274–287
- , →, ante-mortem factors **28**, 275–284
- , →, →, caloric and nitrogen intake **28**, 275–276
- , →, →, chronological age **28**, 281–284
- , →, →, hormones **28**, 277–279
- , →, →, lathyrism **28**, 280
- , →, →, sex **28**, 275
- , →, →, thiolism **28**, 281
- , →, →, vitamins and minerals **28**, 276–277
- , →, post-mortem factors **28**, 284–287
- , →, →, aging **28**, 284
- , →, →, heating **28**, 285–286
- , →, →, lysosomal enzymes **28**, 285
- , composition and structure of **20**, 264–266
- , contracted, gelatin and **7**, 287
- , cross-linking reactions **28**, 257
- , deficient synthesis in Ehlers–Danlos syndrome **37**, 392–393
- , definition **9**, 8
- , dermatosparactic **37**, 389–390
- , digestibility **28**, 318–319
- , DLVO theory, diagrammatic presentation **28**, 302
- , edible fibrous, production of **28**, 322–326
- , effect of bases **28**, 299–300
- , → of strong acids **28**, 297–299
- , → of swelling **28**, 306–309
- , → of various salts **28**, 300–306
- , → of weak acids **28**, 297–299
- , emulsifying capacity **28**, 309–311
- , endogenous proteolytic enzymes and **31**, 412
- , endopeptidases **31**, 362, 363
- , ester links in **7**, 254–255
- , foaming **28**, 311–312
- , food-grade, production of **28**, 325
- , food systems, use in **28**, 328–331
- , food uses **28**, 322–331
- , fortification methods **28**, 320–322
- , fractionation of **7**, 258–260
- , functional properties **28**, 287–332
- , →, amino acids, hydration capacity **28**, 290–293
- , →, protein structural forces **28**, 294
- , →, water binding **28**, 288–306
- , function in tissues **28**, 266–267
- , gelatin, use as **28**, 327–328
- , gelatin and **7**, 236, 237, 252–261
- , genetic types **28**, 233–238

- . guanidyl groups of 7, 255
- . heating 14, 63
- . hydrogen bonding in 7, 255
- . hydroxylysine cross-linking reactions 28, 258
- . identification of types 28, 238–240
- . immunochemistry of 28, 266
- . in abalone 23, 175, 179
- . in bologna sausage emulsion 28, 328–331
- . in hepatic fibrosis 37, 404
- . in muscle tissue, heating effects on 20, 285–292, 311–312
- . in poultry meat 1, 211
- . in skin 28, 323
- . interchain cross-linkages 28, 251–260
 - , biosynthesis on polyribosomes 28, 267–269
 - , – on –, glycosylation of hydroxylysine 28, 270–272
 - , – on –, hydroxylation of proline 28, 269–270
 - , covalent bonds 28, 255–260
 - , hydrogen bond 28, 252–254
 - , hydrophobic bonds 28, 254–255
 - , ionic bonds 28, 255
 - , metabolism 28, 267–272
 - ionic groups of 7, 263
 - meat technology 31, 401–403, 406, 411
 - metabolism disorders 37, 391
 - microcrystalline, production of 28, 326–327
 - morphology 28, 233
 - muscle physiology 31, 371, 372, 374
 - N*-nitroso compounds and 31, 76
 - nonmuscle cathepsins 31, 366
 - nutritional aspects 28, 312–322
 - organization, gelatin and 7, 253–260
 - peptide hydrolase action 28, 273
 - physiological function of 9, 8
 - polysaccharides in 9, 9
 - polysaccharides of connective tissue and 28, 261–265
 - products, salient features 28, 324
 - properties 7, 250–252; 9, 8–9
 - protein quality assays 28, 313–318
 - , biological value 28, 314
 - , chemical (amino acid) score assays 28, 316–318
 - , digestibility 28, 314
 - , net protein ratio 28, 315
 - , net protein utilization 28, 315
 - , protein efficiency ratio 28, 314–315
 - , relative nutritive value 28, 315
 - research needs 28, 331–332
 - , salt and hydrogen interaction 28, 308–309
 - , terminal amino acids and 7, 266
 - , thermal stability 35, 326
 - , titration curve of 7, 278
 - , viscoelasticity 28, 312
- Collagenase, activity of, in aging meat 20, 275–276
 - , endogenous proteolytic enzymes and 31, 362, 406
- Collagen triple helix 34, 219
- Collards, calcium content of, effect of limestone on 1, 310
- Collastromin, *see* Collagen
- Collenchyma cells in vegetable tissues, composition and shape of 2, 304
 - in –, desirability in foods 2, 306
- Collision theory 17, 38
- Colloidal gels 44, 45–54
 - , elastic properties 44, 48–54
 - , fractal nature 44, 45–47
 - , scaling relationships 44, 49–54
- Colloidal stability test 34, 325–326
- Colloidal suspensions, potential energies of attraction and repulsion forces 11, 368
 - , ratios of hydrodynamic to dry specific volumes 11, 366
 - , role in fluid consistency 11, 366
- Colloid mills 16, 128
- Colombia, Incaparina use in 22, 197–198
- Colon, analysis 31, 142, 150, 151, 153
 - , dietary fiber and 31, 119, 138, 139, 191
 - , intestinal bacteria 31, 173–176, 178, 182, 185, 186
 - , properties 31, 154–157, 164, 165, 170
- Colon cancer, bifidobacteria effects 37, 105
 - , carcinogen risk assessment and 31, 16, 22, 29
 - , dietary fiber and 31, 176
 - , inulin inhibitory effect 43, 34–39
- Color 15, 241
 - , effect of vessel on judging beverages 2, 241
 - , freeze-dried foods 13, 79–80
 - , IM meat 39, 127–130
 - , in meat 10, 401–402
 - , lighting necessary for judging food 2, 244
 - , of foods, assessment of 19, 254–259
 - , of fruit 15, 126
 - , perception 9, 159–161
 - , –, standards of illumination 9, 159
 - , synthetic 15, 253
- Color additives, food labeling regulations 43, 197
 - , natural 43, 196

- Color additives, natural (*cont'd*)
 →, -, adverse reactions **43**, 202–213
 →, oriental noodles **43**, 162
 →, safety standards **43**, 196
 →, synthetic **43**, 196
 Colorants **15**, 246
 Color chemistry, of muscle **26**, 88–90
 Color development **14**, 118–120, 125–128
 →, effects on **14**, 211–212
 Colorectal cancer, carcinogen risk assessment and **31**, 13, 17
 →, dietary fiber and **31**, 173
 Colorimetry **9**, 162–165
 Colostrum **10**, 47
 →, effects on gastrointestinal immune system **37**, 45
 Coltsfoot (*Tussilago farfara*) **45**, 76, 91
 Combined available chlorine, definition of **7**, 143
 Comfrey (*Symphytum*) **45**, 74–76, 91
Commelina communis, phytate (inositol hexakisphosphate) synthetic pathway **45**, 8
 Comminuted meat systems, thermal scanning rheological analysis **35**, 352, 354–355
 Common beans **16**, 9, 67
 Common buckwheat (*Fagopyrum esculentum*) **44**, 396, 397
 Common mucosal immune system **37**, 21
 Commutator, differential equation **40**, 329–330
 Compartment, definition **40**, 13
 Compartmental modeling, β -carotene **40**, 26–54
 →, dynamic systems **40**, 333
 →, folate **40**, 100–101
 →, graph theory **40**, 340–341, 348–351
 →, identifiability **40**, 306, 307, 309–310, 312
 →, membrane transport **40**, 244
 →, parameters **40**, 34, 40–43
 →, population kinetics **40**, 267
 →, transthyretin **40**, 152–154
 →, vitamin A **40**, 9–21
 Competitive binding methods, alternative approach to **33**, 25–26
 →, differences between procedures **33**, 23
 →, for folate determination **33**, 22–26
 →, plasma and red cell folate measurement **33**, 24
 →, problems and limitations **33**, 24–25
 →, selectivity of assay **33**, 23
 Competitive colonization, by probiotic microbes **37**, 91
 Complementary DNA (*see also* cDNA and Genetic transfection) **40**, 96, 99, 101
 Complex viscosity **39**, 23
 Compliance, creep test **39**, 20
 Compositae (Asteraceae), inulin **43**, 3, 9
 →, pyrrolizidine alkaloids **45**, 65
 Composite breadmaking flours **43**, 229
 →, applications **43**, 231
 →, chemical additives (dough improvers) **43**, 230
 →, emulsifiers **43**, 230
 →, mechanical dough development (Chorleywood) process **43**, 229–230
 Composition, analysis **35**, 339
 →, chemical, of passion fruit **12**, 214–220
 →, date of picking **12**, 215
 →, fruit size **12**, 215, 219
 →, juice content after storage **12**, 227
 →, variations, plant-to-plant **12**, 215, 219
 →, -, regional and orchard **12**, 219
 →, -, seasonal and yearly **12**, 219–220
 →, variety **12**, 214–217
 Composition/functionality relationships **36**, 44
 Compound C₃, from *Aspergillus* M4-1, distinction from aflatoxin G₁ **30**, 296
 Compounds, carbonyl (*see also* Carbonyl compounds), formation **12**, 36–37
 →, -, N, assimilation by yeasts **12**, 69
 →, -, yeast-static **12**, 85
 Compressibility measurements, polymer hydration analysis **45**, 151–152
 Compression, effect on nonfat dry milk solids and dry whole milk **3**, 89
 Compression devices **14**, 97–99
 Compressive stress **39**, 7–8
 Compressors, for cold-storage facilities **20**, 138–144
 Computational modeling, *see* Dynamic system, Graph theory, Identifiability problem, Kinetic parameter distribution, Linear integrator, Neural network
 Computerized tomography, for muscle cross-sectional area **37**, 346
 →, research needs **37**, 405–406
 Computers, programs for **23**, 110–138
 →, use in thermal process estimation **23**, 91–97
 Conalbumin **1**, 150; **10**, 35, 42
 Concentrated solution/melt theory **39**, 37–41
 Concentrates, preservation of **7**, 120
 Concentration, chlorination and **7**, 149–151
 →, kinetic modeling **39**, 141
 Concentration-dependent self-association phenomenon, folates **33**, 6

- Concentration processes, in food drying, aroma retention in **20**, 38–64
 –, –, cost of **20**, 87–90
 Concentration–time curve **40**, 50–52, 60, 70
 Concentric cylinder geometry **39**, 31–33
 Conching, chocolate and **31**, 296, 330
 –, emulsifiers **31**, 282
 –, milk **31**, 253, 257
 –, physicochemical reactions **31**, 296, 297
 –, processing **31**, 297–299
 –, refining **31**, 292, 295
 –, sweeteners **31**, 267, 268
 –, types **31**, 299–308
 Condensation, water removal and **7**, 178–180
 Condensers **15**, 321
 –, Byer type **15**, 322
 –, for cold storage facilities **20**, 144–145
 Condensing in the manufacture of dried milk **3**, 83
 Conditional identifiability **40**, 314
 Conductance, membrane **40**, 248–249, 252–257, 331–332
 –, specific **14**, 113
 Conduction, heating, freeze-drying and **7**, 182
 Conductivities, thermal, of foods **13**, 281–283
 Cone-and-plate viscometers **11**, 377
 Cone-plate geometry **39**, 27–28
 Confectionery, agar in **11**, 122
 –, alginates in **11**, 154
 –, carrageenan in **11**, 137
 –, gum arabic in **11**, 172
 –, gums in **11**, 116
 –, gum tragacanth in **11**, 185
 –, products, milk powders used in, list **19**, 151
 Confectionery fats, chocolate and **31**, 277–281
 Confocal laser scanning microscopy, fat crystal networks **44**, 38, 63–67
 –, microbial attachment to foods **43**, 354–357
b-Conglycinin **36**, 114
 –, subunits **36**, 125
 Conjugases, enzyme efficiency in folate analysis **33**, 18–19
 Connectin, endogenous proteolytic enzymes and **31**, 371, 372, 400, 401, 408
 Connective tissue **9**, 3
 –, chemical composition of **20**, 264–267
 –, collagen in **9**, 8–9
 –, diseases (*see also specific diseases*), acquired disorders **37**, 401–405
 –, –, genetic **37**, 389–401
 –, –, nutritional **37**, 387–389
 –, –, research needs **37**, 408–469
 –, glycosaminoglycans associated with **28**, 261–262
 –, ground substance of **9**, 10
 –, in meat, heating effects on **20**, 285–292
 –, in muscle **19**, 4
 –, meat tenderness and **20**, 267
 –, mucopolysaccharides associated with **9**, 10; **28**, 261–262
 –, proteins, endogenous proteolytic enzymes and **31**, 395, 401, 402, 412
 Connectivity, identifiability **40**, 306, 315
 –, modeling **40**, 27, 32, 43
 Conoxacin **44**, 290
 CONSAM software **40**, 6, 9, 21, 32, 274, 290
 Consistency **32**, 48
 –, determining fundamental constants **11**, 373–393
 –, elements of **11**, 357–358
 –, influence of in filtration **11**, 429–432
 –, in fluid foods **11**, 371–373
 –, sliding friction as element of **11**, 357
 –, viscous friction as element of **11**, 358
 Consistency index **32**, 47; **39**, 6, 56
 Consistometers **14**, 99–100; **32**, 48
 Constants, Boltzmann **17**, 38
 –, equilibrium **17**, 38
 –, Planck's **17**, 38
 Constipation, effects of lactic cultures **37**, 110–111
 Constitutive models, rheology **39**, 33–44, 62
 Consumer surveys **3**, 387–412
 Contact dermatitis, spices **42**, 29
 Contact sensitivities **42**, 9–10, 24–26
 Containers, chlorination of **7**, 161–162
 –, refrigerated **12**, 167
 Contaminants, in foods **37**, 41–43
 Contamination, bacterial, after processing **12**, 402–403
 –, biogenic amines **39**, 290–292, 330–358
 –, casein precipitation **39**, 184
 –, control **39**, 119–121
 –, in equipment **12**, 399–400
 –, mycotoxins **39**, 285–290
 –, pet food production **39**, 85
 –, process improvement **39**, 89–90
 –, quality factor **39**, 248–249
 –, sources **39**, 164
 –, synergistic stabilization **39**, 149
 –, traditional production **39**, 75, 77, 78, 80, 82
 Continental Can Company, flexible packaging by durability of **23**, 401–402

- Continuity, equation of 32, 42
- Continuous stirred tank reactors, lactase immobilization 38, 18–19
- Contractile process of muscle 19, 313–314
- Contractile proteins, endogenous proteolytic enzymes and 31, 395–398
- Contraction, of muscle fibers 20, 262–263
- Contraction and expansion losses, in determining pumping requirements 11, 409–412
- Control equipment, in evaporators 15, 348
- Controlled atmosphere storage, mango fruits 21, 278–280
- , potato 21, 340
- Control of micro-organisms causing spoilage in fruit and vegetable products 3, 429–482
- Control systems, freeze-drying 13, 63–67
- , Leybold's tempamatic 13, 27, 65–67
- , –, VPR techniques 13, 66–67
- , platen techniques 13, 63–64
- , pressure 13, 64–65
- Convective heat transfer, *see* Heat transfer, convective
- Conway diffusion method, of determining ammonia nitrogen in soy sauce 10, 79–80
- Cookies, absence of polymerization and glutenins and gliadins 38, 224
- , baking tests 29, 211
- , glass transition 38, 185
- , nutritious, for developing countries 22, 193–194
- , quality, effect of lipids in wheat flours 29, 259–260
- , ultrasonic texture sensing 45, 146
- Cooking (*see also* Processing) 14, 62–64; 15, 241
- , by electronic heat 3, 138–142
- , effects on meat quality 20, 300–303
- , folate stability during 33, 47–51
- , meat mutagens, formation (*see also* Beef) 34, 420–422
- , meat/poultry products, *see* Thermal processing
- , microwave 15, 290
- , vacuum 15, 309
- Cooling curve, curvilinear portion of 23, 81
- Cooling treatments, meat quality relationship 21, 137–138
- Copper, content, apples and pears 8, 371
- , –, plants, effect of fertilizers on 1, 314
- , –, –, effect on ascorbic acid, in canned grape-fruit juice 1, 55
- , –, –, on –, in tomato juice 1, 61, 62
- , deficiency of, in apples and pears 8, 378
- , determination in milk 2, 38
- , effect on tallowiness in dry milk 3, 95
- , fish lipid oxidation 33, 289–290
- , gelatin color and 7, 247
- , hepatotoxic synergism with pyrrolizidine alkaloids 45, 79
- , in brandy 8, 177
- , in browning 3, 99, 100
- , in cocoa beans 8, 258
- , in food canning 3, 355
- , in milk 10, 47, 51; 36, 228–229
- , in wines 8, 135, 136, 139, 176
- , olive oil and 31, 473
- , peroxidation, alteration with EDTA chelation 33, 304–305
- , phytate (inositol hexakisphosphate) interactions 45, 32, 35–36, 40
- , phytic acid and bioavailability 28, 41–42
- , role in polyphenoloxidase activity 19, 91–94
- Copper ion, inhibition of enzymes by 1, 382
- Copper salts, effect on pectins 1, 400, 406, 414
- Copra, from coconuts 17, 110
- Coprophagy caused by phosphorus deficiency 1, 119
- Core flush, *see* Brown core
- Cori–Forbes disease 37, 377
- Corn 15, 228, 235; 16, 6
- , blanching of 3, 136
- , bran/flour phytate content 45, 16
- , by-products 17, 117
- , carotene content of 1, 306
- , changes in unblanched frozen 8, 98
- , chemical components 38, 271–272
- , correlation of quality of raw, frozen, canned 5, 244
- , corrosion characteristics of 3, 336
- , crude lipid from 8, 100
- , cut, losses during blanching of 8, 88
- , dietary fiber and 31, 184, 185
- , effect of storage on biological value of protein in 4, 268–269
- , gluten feed 17, 117–120
- , gluten meal 40, 160
- , inositol phosphate degradation during processing 45, 21
- , insect species infesting 8, 111
- , inspection of 8, 121
- , loaves, thiamine in 6, 274
- , loss of thiamine on processing 6, 287
- , moisture content 5, 217, 219
- , nutritional stress factor in 4, 111–113
- , “pellagragenic” factor in 1, 125

- , percentage sulfur content from methionine, cystine 5, 229
- , production, and erosion 32, 218
- , –, and ethanol production 32, 197–201
- , quality protein maize 38, 274
- , structure 38, 273–278
- , –, caryopsis 38, 274
- , –, endosperm 38, 275–277
- , –, enzymatic degradation 38, 291–292
- , –, germ 38, 277–278
- , –, protein bodies 38, 275, 277
- , –, seed coat 38, 274–275
- , –, steeping agent effects 38, 283–286
- , sweet, canned, consistency, analysis of variance 5, 208
- , –, –, nutrients in 1, 43, 46–50
- , –, pH value of 3, 432
- , –, B vitamin in 1, 42, 44, 45
- , titration and temperature values in moisture determination 5, 215
- , types used 38, 273
- , F value for industrial processing of 2, 102
- , varieties and crosses, analysis of variance of puncture tests 5, 201–203
- , wet milling 38, 271–297
- , –, biochemical effects 38, 287
- , –, cleaning 38, 278
- , –, industry scale 38, 273
- , –, kernel degradation 38, 283–286
- , –, laboratory versus commercial milling 38, 288–290
- , –, lactic acid role 38, 281–282
- , –, milling and final processing 38, 287–288
- , –, nonstarch by-products 38, 296
- , –, process flow 38, 272
- , –, products, derived from starch 38, 292–295
- , –, –, modified starches 38, 293–294
- , –, –, native starches 38, 292–293
- , –, –, using fermentation or enzymatic technologies 38, 294–295
- , –, research to improve 38, 290–292
- , –, steeping 38, 278–280
- , –, steepwater absorption 38, 280–281
- , –, sulfur dioxide role 38, 282–283, 285–286
- , –, temperature role 38, 286–287
- Corn flour, protein digestibility 35, 201
- Corning process, hydrolysis of lactose 38, 47, 51
- Corn oil, reversion problems in 4, 201
- Corn starch, aging of gels of 6, 12
- , effect of sonic vibration on 3, 131
- , expansion of lamellae of 2, 319
- , gelatinization temperature of 2, 319
- , used by the candy industry 6, 3
- , viscosity curve of 2, 320
- Corn sweeteners 38, 294–295
- Corn syrup, chocolate and 31, 263, 265, 266, 274, 275
- , composition and properties of 6, 19
- , in canning 5, 146
- , in ice cream mix 3, 91
- , proportions of 6, 11
- , spray-drying 2, 499
- , –, effect of humidity 2, 424
- Corn zein-lipid films, applications 44, 381
- , water barrier properties 44, 375–376
- Corn zein protein composite films 44, 382
- Coronary heart disease, genetic factors 37, 192–194
- , link with dietary fatty acids 37, 153–154
- , risk factors, milk- and dairy product-related 37, 203–206
- , –, research needs 37, 237
- Correlation coefficients, flour quality parameters 36, 54–55
- Corrosion 14, 443–449; 15, 346
- , by food acids 3, 337–340
- , –, in canning operations 3, 344–350
- , –, inhibitors of 3, 342–344
- , –, measurements of 3, 344
- , –, miscellaneous factors concerning in foods 3, 342
- , –, studies of in tin plate 3, 376
- , –, tests in tin plate 3, 366–371
- , concentration cell 14, 447–449
- , galvanic 14, 447
- , in cans 17, 201–212
- , prevention 14, 449
- Corticoid hormones, and meat quality 21, 90–95
- Corticosteroids, glycyrrhetic acid and 7, 366
- Cortisol, effects on cardiolipin content 37, 300
- Corynebacterium diphtheriae*, germicidal action of CPC1 on 2, 152
- Cosinor method 40, 221
- Cosmid vectors, gene cloning 36, 139
- Cost, drying 39, 102
- , energy 39, 143–147
- , refrigeration 39, 74
- Cost analysis, bases for 20, 86
- Cottage cheese 39, 178, 201
- , contamination 39, 292
- , heat treatment of skim milk for 3, 80
- , sludge formation 39, 184
- , syneresis 39, 190, 191

Cottage cheese (*cont'd*)

- , treatment of by cathode rays **3**, 165
- Cottonseed **15**, 288; **16**, 11, 60ff
- , effect of dielectric heating on **3**, 144
- , — of heat treatment on nutritive value **4**, 247, 254–262
- , glandless **17**, 109–110
- , globoid composition **28**, 9
- , nutritional stress factor in **4**, 110, 112–113
- , oleic and linolenic fats in **6**, 32
- , products from **17**, 108–110
- , proteins, nutritive value **17**, 110
- , usages **17**, 78–79
- Cottonseed meal, effect of storage on biological value of protein in **4**, 269
- , effect on chicks **1**, 124
- , — on pigs **1**, 124
- Cottonseed oil, color of **5**, 321
- , reversion problems in **4**, 192–193, 198, 202
- , solubility of DDT in **2**, 203
- , use in ranking sensory difference test on judging of **2**, 227
- Cotyledon, chocolate and, processing **31**, 217, 222, 237
- , —, *Theobroma cacao* L. **31**, 322, 323, 325, 326
- , dietary fiber and **31**, 120, 128, 135, 148, 154
- Couette cylinder geometry **39**, 31
- Coughwort (*Tussilago farfara*) **45**, 76
- Coulter counter **34**, 171–172
- , coalescence measurement **34**, 177
- p*-Coumaric acid, dietary fiber and **31**, 124, 138, 139, 189
- Coumarin **5**, 263; **15**, 38
- Coumestans **44**, 196, 197
- , analytical methods **44**, 201
- , bioavailability/metabolism **44**, 221
- , chemistry **44**, 198
- , sources **44**, 211–212, 214
- Coumestrol **44**, 198, 199, 221
- , anticancer activity **44**, 232
- , antioxidant activity **44**, 225
- , estrogen receptor interactions **44**, 222, 223
- , *in vitro* effects **44**, 223
- , *in vivo* estrogenic effects **44**, 224–225
- , sources **44**, 211–212
- Counterpressure, for package air removal **23**, 372–373
- Covariate, population kinetics **40**, 272–273
- Cow, germicidal action of Phemerol on **2**, 155, 182
- , secretion of DDT in milk of **2**, 211

- , storage of DDT in **2**, 211
- , toxicity of cetyltrimethylammonium bromide to **2**, 131, 176
- , use of quaternary ammonium compounds on **2**, 175, 182
- Cowpea flour, protein digestibility **35**, 201
- Cow's milk, calcium content **36**, 214
- , chromium concentration **36**, 237
- , cobalt concentration **36**, 237
- , copper concentration **36**, 228–229
- , fluoride content **36**, 238
- , iodine content **36**, 234–236
- , iron content **36**, 221–224
- , magnesium content **36**, 219
- , manganese in **36**, 230
- , minerals and trace elements **36**, 211–212, 239
- , molybdenum content **36**, 236
- , phosphorus content **36**, 220
- , protein intolerance **37**, 30–31
- , zinc concentration **36**, 227–228
- Crab **39**, 350, 351
- Crabmeat decomposition **16**, 172
- Crackers, as mouth rinse in flavor judgments **2**, 248
- , glass transition **38**, 185
- , nutritious, for developing countries **22**, 193–194
- Cranberries (*Vaccinium oxycoccos*) **15**, 225
- , dried, chemical changes during browning in **1**, 347–348
- , —, influence of oxygen on deterioration of **1**, 344–345
- , —, measurement of color changes during browning in **1**, 328
- , effect on corrosion **3**, 338
- , lignans **44**, 211
- , pH value of **3**, 432
- Cranberry juice, canned, ascorbic acid content **4**, 375
- , —, use of ascorbic acid in **4**, 369, 375–376
- , chemical changes during browning in **1**, 349–350
- , electrical conductivity influence **44**, 22–23
- , measurement of color changes during browning in **1**, 328
- , microbial inactivation **44**, 14–15
- , pulsed electric field (PEF) processing, flavor/color impact **44**, 21, 22
- , shelf-life **44**, 16
- Crassostrea gigas* **10**, 145
- Cream **16**, 196, 198ff
- , bacterial content during freezing storage **6**, 197

- , consistency of **8**, 38
- , crystallized **6**, 36
- , effect of spray nozzles on drying of **2**, 453
- , homogenization equipment for **2**, 463
- , use of ascorbic acid in **4**, 402
- , – of Swenson dryer for **2**, 420
- , whipped, alginates in **11**, 147
- Cream cheese **39**, 187, 190, 193
- Creaming **34**, 130–133; **39**, 273, 276–277
- , measurement **34**, 174–175
- , pH effect **34**, 131–132
- , protein concentration effect **34**, 131–132
- , rate, dependence on dispersed phase volume fraction **34**, 133
- , –, emulsion droplet size and **34**, 131
- , –, Stokes equation **34**, 130
- , –, xanthan gum and **34**, 133–135
- , stabilities of phosphorylated and native β -lactoglobulin **34**, 154–155
- Creatine, formation during rigor mortis **1**, 3
- , IQ-like compound formation role **34**, 414–417
- Creatine and creatinine, in abalone **23**, 165
- Creatine kinase, serum levels **37**, 344
- Creatine phosphate, breakdown during rigor mortis **1**, 3, 10
- Creatine phosphotransferase as endpoint cooking temperature indicator **44**, 171
- Creatinine, excretion index for muscle mass **37**, 350
- , IQ-like compound formation role **34**, 414–417
- , ultrafiltration **40**, 192–193
- Creatinine phosphate, endogenous proteolytic enzymes and **31**, 394
- Creep test **39**, 20, 43, 56–57
- Creolin, concentration to destroy staphylococci **2**, 135
- Cresol, inhibition of oxidation of **3**, 20
- , in respiration of plant tissues **3**, 15
- Cresolase, *see* Oxidase, *o*-diphenol
- Cresolase activity, of food polyphenoloxidases **19**, 88–90
- Cresol in Formosan black tea oil **2**, 286, 287
- Creutzfeldt–Jakob disease **43**, 281–283
- , genetic predisposition **43**, 287
- , human risk **43**, 292–294
- , iatrogenic acquisition **43**, 282, 283
- , inherited form **43**, 281, 282
- , –, prion precursor protein (PrP) gene mutations **43**, 282
- , new variant (vCJD) **43**, 283–284, 289–290, 292–293
- , sporadic cases **43**, 280, 281, 292, 307
- Critical control point **39**, 151
- Critical micelle concentration, of emulsifiers **22**, 322–323
- Critical moisture content **39**, 105–106
- Critical opalescence **34**, 209
- Crocin **43**, 211
- , oxidation of **17**, 16, 30
- Crohn's disease **37**, 31–32
- Cromoglycate, sulfite-induced asthma and **30**, 50
- Cromolyn sodium **44**, 301
- Crop residue, as fuel **32**, 205–206
- Cross equation **39**, 34, 46
- Cross-linking (*see also* Racemization and cross-linking) **41**, 168
- Cross sections, muscle **37**, 346
- Crotalaria* **45**, 80
- , contamination of staple foods **45**, 69, 70
- , prevention **45**, 91
- Crotalaria fulva* **45**, 74, 91
- Crown rot (*Phytophthora* sp.), kiwifruit killing **29**, 285
- Crustaceans **15**, 238; **39**, 345
- Cryobiopsy **21**, 108
- Cryoday unit **15**, 285
- Cryostabilization **38**, 162–163, 165–166
- Cryostabilizers, food proteins as **35**, 345–348
- Cryptococcus hominus*, germicidal action of ADBACI on **2**, 147
- Cryptococcus neoformans*, germicidal action of CPCl on **2**, 152
- Cryptosporidium parvum* **45**, 169, 189
- Crystallization **13**, 244–259; **39**, 117–118, 135
- , control of, baked products **12**, 302–305
- , –, confectionery **12**, 307–308
- , –, dairy products **12**, 297–302
- , extracellular **13**, 257–258
- , growth **13**, 226, 260, 267–268
- , –, heat removal rate **13**, 247–252
- , –, temperature **13**, 247
- , intracellular **13**, 257–259
- , –, freezing rate **13**, 258–259
- , kinetics **38**, 210–212
- , recrystallization **13**, 253–257
- , time, WLF- versus Arrhenius-type temperature dependence **38**, 181–182
- , tissue in cellular suspension **13**, 257–259
- Crystallizers, for aroma recovery in freeze concentration **20**, 40–43
- Cryoplasma **13**, 309
- CTAB, structure of **2**, 121, 150
- , toxicity of **2**, 130
- Cubed meat **39**, 75

- Cucumbers, ascorbic acid content of, effect of fertilizers on **1**, 309
- , composition of oils of **2**, 275–276
 - , dietary fiber and **31**, 158
 - , effect of plasmolysis on **2**, 308
 - , ozone/carbon dioxide mixed gas treatment **45**, 202
 - , treatment of by radio waves **3**, 144
- Cumin, monoterpenes **42**, 250
- Curcumin, *see* Turmeric/curcumin
- Curd **39**, 169–195
- , buffering capacity **39**, 175–176
 - , fresh acid-curd varieties **39**, 178–193
 - , rennet coagulation **39**, 169–178
 - , rennet inactivation **39**, 197
 - , syneresis **39**, 174
 - , ultrafiltration **39**, 193–195
- Curdlan, molecular shapes and interactions **42**, 175–179
- Cured meat, antibotulinal activity of fumarate esters **29**, 52
- , – of lactic acid-producing bacteria **29**, 55–56
 - , – of nitrate **29**, 13–14
 - , – of nitrite **29**, 13–14, 46–48
 - , – of research needs **29**, 70–72
 - , – of sodium hypophosphite **29**, 52
 - , – of sorbic acid **29**, 49–52
 - , discolored by light **5**, 36
 - , effect of pH **5**, 31
 - , flavor, evaluation **29**, 33
 - , greening **5**, 21
 - , nitrite burn **5**, 20
 - , *N*-nitrosamine formation **29**, 57–58
 - , –, reduction by blocking agents **29**, 58–61
 - , –, by nitrite–ascorbate combination **29**, 61–62
 - , smoking (*see also* Meat smoking) **29**, 21–23
 - , –, antioxidant activity **29**, 23
 - , –, bacteriostatic action **29**, 23
 - , –, color development **29**, 22
 - , –, flavor development **29**, 22–23, 33
 - , surface fading **5**, 21
 - , volatile compounds, nitrite effect **29**, 64–70
- Curie **15**, 59
- Curing, material states **38**, 214
- , meat (*see also* Dehydration control, IM meat), chemistry of **22**, 4–5
 - , –, effects on SH groups **24**, 77–80
- Curing smoke, aldehydes in condensate, color formation **29**, 137–139
- , antioxidative, phenolic compounds **29**, 145
 - , application **29**, 98–100
 - , benzo[*a*]pyrene **29**, 92, 135, 140–141, 147–149
 - , chemical composition **29**, 104–135
 - , –, analytical methods **29**, 109–112
 - , –, electrostatically treated or untreated **29**, 140–141
 - , –, for hot smoke processing **29**, 107
 - , –, from different wood species **29**, 108
 - , –, of condensate **29**, 106–107
 - , condensation, laboratory equipment for **29**, 102–103
 - , –, technical equipment for **29**, 103
 - , formaldehyde formation, toxic effects **29**, 148–149
 - , from beech wood, phenol composition **29**, 124–127
 - , generation, from smoldering wood **29**, 92–95
 - , –, pyrolysis of wood **29**, 93–98
 - , –, wood materials for **29**, 90–92
 - , identified compounds, alicyclic **29**, 117–118
 - , –, aromatic (*see also* Phenols) **29**, 118–135
 - , –, monocyclic non-phenolic **29**, 132, 134
 - , –, heterocyclic **29**, 115–117
 - , lysine loss induction in meat **29**, 146–147
 - , phenols, *see* Phenols
 - , physical properties **29**, 89–90
 - , polycyclic aromatic hydrocarbons **29**, 99, 101, 104–106, 110, 112–113, 134–136, 140, 147–148, 150
 - , preparations, liquid and solid, application **29**, 100–102
 - , –, production, patented methods **29**, 103–104
 - , secondary skin formation in fish and meat products **29**, 146
- Currant juice, effect of temperature on changes in **1**, 333
- , influence of oxygen on deterioration of **1**, 341
 - , measurement of color changes during browning in **1**, 328
- Currants, black, pH of **3**, 432
- , brining **5**, 145
 - , canned, corrosion by **3**, 353
 - , influence of oxygen on deterioration of **1**, 341
 - , of red **3**, 432
- Curvilinear approach, *see* Nonlinear system
- Custard, viscosity of **8**, 33
- Cutin, components **31**, 120, 139, 140

- , dietary fiber and **31**, 119
- , in epidermal vegetable cells **2**, 304
- , properties **31**, 161, 163
- Cutters in meat processing **16**, 127
- Cutting boards, microbial attachment **43**, 332
- CVD, *see* Cardiovascular disease
- Cyanides, effect on dehydrated potatoes **1**, 272
- , endogenous proteolytic enzymes and **31**, 362
- Cyanidin, structure of **19**, 79
- Cyanobacteria **41**, 6
- Cyanocobalamin, *see* Vitamin B₁₂
- Cyclamate, carcinogen risk assessment and **31**, 23
- , chocolate and **31**, 270
- Cyclic AMP, effects on cardiolipin content **37**, 300
- , endogenous proteolytic enzymes and **31**, 354, 380
- Cycloalliin, biosynthesis of **22**, 88–89
- Cyclobenzaprine **44**, 309
- Cyclohexanediaminetetraacetate (CDTA), dietary fiber and **31**, 131
- Cyclohexanol, DDT solution toxicity to man **2**, 212
- , solubility of DDT in **2**, 203
- Cyclohexanone, solubility of DDT in **2**, 203
- Cyclone collector in spray dryers **2**, 478–480
- Cyclooxygenase, eicosanoids synthesis **35**, 94–97
- , inhibition and inflammation **35**, 140
- , lipid oxidation **33**, 269–270
- , *n*-3 PUFA action **35**, 150–151
- Cyclospora cayetanensis* **45**, 169
- Cylinder geometry, rheology **39**, 31–33
- CYP 2C11 **45**, 82
- CYP 3A **45**, 82
- CYP 3A4 **45**, 82
- Cys residues, protein stability **35**, 268
- Cystathionine β -synthase deficiency, in homocystinuria **37**, 397
- Cysteamine, *N*-nitroso compounds and **31**, 82, 83
- Cysteine, artificial meat flavor and **30**, 106, 109
- , chlorine and **7**, 134
- , dough development and **29**, 231, 234
- , effect in dried egg **1**, 172
- , effect on egg albumen **3**, 273, 274
- , – on gel strength of whey protein isolate **34**, 339–340
- , endogenous proteolytic enzymes and **31**, 345
- , –, endopeptidases **31**, 355, 357
- , –, muscle physiology **31**, 381
- , –, proteinase activity **31**, 383
- , in *Allium*, biosynthesis of **22**, 85
- , in bread dough **3**, 82
- , in tallowness in dry milk **3**, 96
- , irradiation with niacin **3**, 168
- , *N*-nitroso compounds and **31**, 83
- Cystine, artificial meat flavor and **30**, 106
- , effect of reducing agents on **1**, 382
- , effect on appetite **1**, 116
- , *N*-nitroso compounds and **31**, 83
- Cystine groups, whey proteins, table **33**, 349
- Cystine reductase, in wheat germ **23**, 240
- Cytidine, reactions with sulfites **30**, 25–26
- Cytochrome P450, lipid oxidation **33**, 256–259
- , pyrrolizidine alkaloids metabolism **45**, 81, 82
- Cytochrome *b*, deficiency in muscle **37**, 380
- Cytochrome *c* **17**, 10–11
- , as oxidative catalyst **17**, 27–28
- , inhibition of oxidation **17**, 30
- , in wheat germ **23**, 240
- , of peroxidase **17**, 29
- , succinylation **35**, 272
- Cytochrome *c*-552, reversible unfolding **35**, 244–245
- , thermal stability **35**, 257
- Cytochrome oxidase **3**, 9; **17**, 10–11, 20
- , in *Avena* coleoptile **3**, 15
- , in oranges **3**, 16
- , in tea **17**, 258
- Cytochrome *c* oxidase, cardiolipin association **37**, 277–279
- Cytochromes **17**, 19–20, 59
- , in electron transport **17**, 19–20
- Cytokines, characterization **37**, 8
- Cytoplasm, endogenous proteolytic enzymes and, endopeptidases **31**, 354, 357
- , muscle physiology **31**, 377, 379, 383
- , proteinase activity **31**, 387, 389
- , proteinase distribution **31**, 369
- Cytoplasm vegetable cell, effect of composition on water retention **2**, 309
- , of starch grain **2**, 322
- Cytosine, reactions with sulfites **30**, 25–26
- Cytoskeletal proteins, endogenous proteolytic enzymes and **31**, 371, 395, 400, 401, 411–413
- Cytosol, endogenous proteolytic enzymes and **31**, 411, 412
- , endopeptidases **31**, 354
- , meat technology **31**, 408

Cytosol (*cont'd*)

- , muscle physiology 31, 378
- , proteinase activity 31, 383, 386
- , proteinase distribution 31, 366
- , skeletal muscles 31, 352
- Cytosolic folate 40, 99, 100–101
- Cytotoxicity 40, 104
- , gut-associated 37, 19–21

D values (*see also* Decimal reduction time) 44, 15252

- , *Campylobacter jejuni* 44, 16262
- , enzymatic time–temperature integrators 44, 19090
- , *Escherichia coli* O157:H7 44, 158–161, 163, 16565
- , *Listeria monocytogenes* 44, 16060
- , microbiological time–temperature integrators 44, 17979
- , *Salmonella* 44, 153–158, 163–16565
- Dahlia, inulin 43, 6, 9, 48
- Daidzein 44, 197, 221
 - , anticancer activity 44, 232
 - , antioxidant activity 44, 225
 - , assay methods 44, 201, 202, 203
 - , effects of processing 44, 213, 214
 - , estrogen receptor interactions 44, 222, 223
 - , fungal/bacterial fermentation 44, 213
 - , *in vitro* effects 44, 223
 - , metabolism 44, 220
 - , pharmacokinetics 44, 218
 - , sources 44, 203, 205
 - , toxicity 44, 226
- Daidzin, pharmacokinetics 44, 218
 - , sources 44, 205
- Dairy industry, use of quaternary ammonium compounds in 2, 175–179
 - , waste utilization 38, 20–22
- Dairying, chlorine and 7, 131
- Dairy powders in baking (*see also individual types*) 19, 147–213
 - in →, milk powders, *see* Milk powders
 - in →, milk proteins, *see* Milk proteins
- Dairy products (*see also* Milkfat), agar in 11, 123
 - , alginates in 11, 147
 - , ascorbic acid inhibition of oxidation in 18, 287–295
 - , bacterial count 6, 197
 - , cholesterol content 37, 150–152
 - , contributions to fat/nutrient intake 37, 140–143

- , diets meeting current recommendations, available products 37, 229–232
- , →, by animal husbandry 37, 233–235
- , →, by food technology 37, 235–236
- , →, modified products 37, 232–233
- , effect on CHD risk 37, 203–206
- , → on serum lipids, animal studies 37, 200–203
- , → on →, human trials 37, 194–200
- , fat content 37, 150–152
- , fermented, immunostimulatory properties 37, 49–50
- , gum arabic in 11, 174
- , gum karaya in 11, 188
- , gums used in 11, 114
- , insects infesting 4, 308, 326
- , selenium in 32, 96, 98
- , ultrasonic composition sensors 45, 138
- , use of ascorbic acid in 4, 395–403 #4
- , wastes 17, 132–133
- Dakin's solution 7, 130
- Damol, film formation of 2, 144
- Dandelion (*Taraxacum officinalis*), inulin 43, 3, 9, 39–40
- Danish blue cheese 39, 201
- DAN method 32, 86–87
- Dantrolene sodium 44, 309
- Dapsone 44, 290
- Darcy's law 39, 185
- Dark, firm, and dry pork, *see* Pork
- DASSL integrator 40, 290
- Dates, dried, heat sterilization time for 3, 456
 - , polyphenols and enzymic browning in 19, 119–120
 - , souring by osmophilic yeasts 3, 452
- Daucin in carrot leaf 2, 271
- Daucol in carrot seed oil 2, 271
- Daunomycin, cardioliolipin association 37, 288
- DDD (1,1-dichloro-2,2-bis(chlorophenyl)-ethane), method of distinguishing from DDT 2, 205
- DDT (dichlorodiphenyltrichloroethane), absorption and distribution 2, 210
 - , antidotes and treatment 2, 214
 - , chemistry of 2, 202–204
 - , effects on cardiac 2, 207
 - , → on nervous system 2, 206
 - , → on skin 2, 207
 - , excretion of 2, 211
 - , infrared spectroscopy of 3, 147
 - , pathology of 2, 213
 - , pharmacology of 2, 206–211
 - , precautions in handling 2, 213–214
 - , properties of 2, 202

- , stability of 2, 205
- , tests for 2, 204–205
- , toxicity of 2, 208–210
- , toxicity to man 2, 212
- , trade names for 2, 202
- Deacidification of wine 25, 1–53
 - of –, biological methods for 25, 25–42
 - of –, by amelioration 25, 13–16
 - of –, by carbonic maceration 25, 38–42
 - of –, by ion exchange 25, 23–25
 - of –, by malo-lactic fermentation 25, 25–32
 - of –, by neutralization and precipitation 25, 16–23
 - of –, by *Schizosaccharomyces pombe* 25, 32–38
 - of –, double-salt type 25, 19–23
 - of –, physicochemical methods of 25, 13–25
- Dead-end pipeline 32, 16
- DEAE-cellulose, for monoglutamyl folate separations 33, 27
- Dealkylation, *N*-nitroso compounds and 31, 59
- Deamidation, protein emulsifier modification 34, 155–156
- Deamination, of amino acids 17, 239
 - , oxidative 17, 246
- Death rate, disinfectants and 7, 137–139
 - , nonlogarithmic 7, 137–139
 - , thermal 7, 137–138
- Debaryomyces* 12, 55, 77
- Deboned meat, effect on “warmed-over” flavor 23, 47–48
- Deboning, *see* Mechanically deboned fish, Mechanically deboned poultry, Mechanically deboned red meat
- Debranching enzymes, degradation 41, 154–155
 - , granule formation 41, 110–111
- Decantation, olive oil and 31, 475
- Decarboxylases 16, 300; 39, 331–336
- Decarboxylation, cheese 39, 232
 - , fish 39, 330, 331, 336
 - , *N*-nitroso compounds and 31, 77, 78, 83
 - , olive oil and 31, 458
- Decimal reduction time (D value) 17, 37, 43
 - , for oxidase 17, 43
 - , in fruit purées 17, 43
- Decomposition, acid-catalyzed 33, 278–280
 - , acyl hydroperoxides 33, 270–273
 - , chemical indicators of 16, 161
 - , difructoseglycine 12, 23–24
 - , diketosamines 12, 22–26, 35–56
 - , in foods and model systems 12, 35–59
 - , ketosamine 12, 22–39
 - , of carbohydrates 16, 203ff
 - , of cheese 16, 233
 - , –, amino acids in 16, 245ff
 - , –, fatty acids in 16, 257ff
 - , of fats 16, 198ff
 - , of fruits 16, 203ff
 - , of lipids 16, 425
 - , of proteins 16, 163ff, 237ff
 - , of vegetables 16, 203ff
 - , of wheat flour 16, 425
 - , secondary oxidation products 33, 276–278
 - , volatile compounds from 33, 273–275
- Deconjugation, autolytic deconjugation with endogenous conjugases 33, 17–18
 - , efficiency of 33, 18–19
 - , enzymatic, of folates 33, 17–20
 - , pteroylpolyglutamate hydrolases in 33, 17
- Decyl aldehyde in orange oil 2, 265
- n*-Decylic aldehyde in orange peel oil 2, 264
- Defect, flavor 39, 236, 239–242
- Defects in food quality 9, 192–197
 - in –, classification of 9, 193–195
 - in –, instrumental measurement 9, 195–197
- Deflection-modulation display, in scanning electron microscopy 22, 217
- Deflocculation 14, 358
- Deforestation 32, 187, 191, 195
- Deformation (*see also* Rheology, semiliquid foods) 39, 3–4
- Deformation gels 34, 217–218
- Defrosting, of foods 3, 137; 15, 289
- Degenerative joint disease, alcaptonuria-related 37, 397
- Degerminating mill 38, 287–288
- Degradation, amylase 41, 153–154
 - , chocolate and, alkalization 31, 247
 - , –, cocoa bean chemistry 31, 233, 234
 - , –, emulsifiers 31, 282
 - , –, packaging 31, 314
 - , –, processing 31, 223, 224
 - , –, sweeteners 31, 270
 - , debranching enzymes 41, 154–155
 - , dietary fiber and 31, 120, 138, 191
 - , –, analysis 31, 142, 143
 - , –, components 31, 139, 140
 - , –, dicotyledonous plants 31, 128–131
 - , –, intestinal bacteria 31, 173–186
 - , –, properties 31, 154–156, 164–166, 169
 - , outside chloroplast 41, 156–157
 - , oxidative, folates, energies of activation, table 33, 50
 - , –, free radical mechanism 33, 45
 - , –, resistance to 33, 45

Degradation, oxidative (*cont'd*)

→, tetrahydrofolic acid, mechanism
33, 42–43

→, pathway 41, 155–156

→, phosphorylase 41, 153–154

→, polyglycerolphospholipids 37, 274–275

→, thermal, 5-methyl-tetrahydrofolate 33, 49

Dehydrases 16, 309

→, in wheat germ 23, 240

Dehydrated mashed potatoes 25, 55–136

→, antioxidants for 25, 117–122

→, cell constituent role in 25, 61–102

→, flavoring constituents in 25, 102–109

→, interaction processes 25, 108–109

→, lipids in 25, 61–73

→, distribution 25, 63–68

→, processing effects 25, 68–73

→, varietal effects 25, 61–63

→, microflora in 25, 111–112

→, pectic substances in 25, 73–79

→, distribution 25, 73–75

→, enzyme effects 25, 79

→, processing effects 25, 75–78

→, processes for 25, 56–61

→, flakes 25, 59–61

→, granules 25, 56–59

→, protein in 25, 79–84

→, amino acids 25, 81–83

→, in raw tuber 25, 79–81

→, processing effects 25, 83–84

→, rancidity in 25, 112–122

→, determination 25, 117–122

→, development 25, 112–117

→, reconstituted 25, 122–124

→, rehydration rate 25, 122–123

→, texture 25, 122–123

→, starch in 25, 85–96

→, composition in tuber 25, 85–87

→, processing effects 25, 87–95

→, submicroscopic structure 25, 85

→, texture effects 25, 95–96

→, sulfite additive role in 25, 109–111

→, vitamin C in 25, 96–102

→, in aerated slices 25, 97

→, in raw tuber 25, 96

→, processing effects 25, 97–101

→, storage effects 25, 100–102

Dehydrated products of tropical fruits
17, 194–195

Dehydrators, classification of 6, 316

→, compartment 6, 324

→, criteria for selection 6, 345

→, development of 6, 314

→, fruit 6, 315

→, heating systems 6, 332

→, instrumentation 6, 333

→, materials of construction 6, 335

→, mechanical elements of 6, 326

→, operating procedures 6, 363

→, optimum tray loading 6, 355

→, Oregon tunnel 6, 314

→, potato granule 6, 234

→, static pressure drop 6, 328

→, tunnel, basic theory of 6, 347

→, typical commercial 6, 339

Dehydration (*see also* Proteins in foods, future research on) 10, 64–65; 15, 240

→, by infrared radiation 3, 146

→, by microwaves 15, 288

→, by radio-frequency waves 3, 142, 143

→, cheese manufacturing 39, 166

→, economics of 17, 99

→, foam-mat drying 12, 323–324

→, of citrus waste 17, 89–90

→, of fruit 12, 325

→, undesirable changes in 7, 172

Dehydration control, IM meat (*see also* names of meats) 39, 71–161

→, absorption 39, 97–100

→, bound and unbound water 39, 97–98

→, protein denaturation 39, 100

→, sorption phenomena 39, 99–100

→, background information 39, 73–74

→, dryer selection 39, 146–147

→, drying equipment 39, 145–146,
150–151

→, energy costs 39, 143–147

→, hazard analysis and critical control point
39, 151

→, mechanisms 39, 100–114

→, cooking, raw meat 39, 107–108

→, drying rate curves 39, 102–105

→, fermentation 39, 95, 108–110,
118–119, 148–149

→, moisture removal 39, 100–102

→, osmosis 39, 110–113

→, physical changes 39, 105–107

→, muscle-meat conversion 39, 90–97

→, chopping or grinding 39, 94

→, drying rate curves 39, 102–105

→, freezing 39, 93, 148

→, heating 39, 95–96

→, morphological changes 39, 113–114

→, myofibers 39, 92, 94–95, 96

→, osmotic treatment 39, 96–97, 101,
149–150

→, prerigor processing 39, 93–94,
147–148

- , –, rigor mortis **39**, 91–93
- , –, storage **39**, 93
- , –, tumbling **39**, 103
- , –, pet food production **39**, 83–85, 118, 126
- , –, predrying treatment **39**, 94–97, 102–105
- , –, preservation **39**, 85–88, 93, 118–119
- , –, process optimization **39**, 138–143
- , –, production problems **39**, 88–90
- , –, quality attributes **39**, 114–138
- , –, aroma and flavor **39**, 110, 118, 119, 122, 130–136
- , –, color **39**, 127–130
- , –, microbial control **39**, 119–124
- , –, nonheated versus heated meats **39**, 121–124
- , –, nonthermodynamic factors **39**, 116–118
- , –, nutritive value **39**, 136–138
- , –, oxidation control **39**, 133–136
- , –, oxygen effects **39**, 121
- , –, pH effects **39**, 121, 123, 124, 126, 148
- , –, precooking **39**, 126, 130
- , –, product acceptability **39**, 118–119
- , –, temperature effects **39**, 119–121
- , –, texture **39**, 124–126
- , –, water activity **39**, 73, 87, 100, 119–127, 139–142
- , –, definition **39**, 98
- , –, energy costs **39**, 143
- , –, equilibrium **39**, 115–116
- , –, microbial control **39**, 119, 120–124
- , –, process optimization **39**, 139–142
- , –, research needs **39**, 147–151
- , –, traditional production **39**, 74–83, 145–146
- , –, Africa **39**, 79–80, 89
- , –, China **39**, 75–77, 90, 119, 123–124
- , –, contamination **39**, 75, 77, 78, 80, 82, 89
- , –, Europe **39**, 77–79, 118
- , –, Indonesia **39**, 75, 89, 119, 136
- , –, Latin America **39**, 82–83
- , –, Malaysia **39**, 75, 89
- , –, North America **39**, 80–82
- , –, Turkey **39**, 74–75
- , –, vapor pressure **39**, 98
- Dehydration profile **39**, 106
- Dehydroascorbic acid **32**, 143
 - , in formation of red pigment **32**, 143–144
 - , of yellow pigment **32**, 144–146
 - , in kiwifruit juice during vinification **29**, 303–305
- , N-nitroso compounds and **31**, 62, 63
- , reaction with alkylamines **32**, 146
- , – with amino acids **32**, 143–146
- Dehydroascorbic acid reductase, in wheat germ **23**, 210–211
- Dehydrofreezing **9**, 65, 140–141
- Dehydrogenase dihydroorotic NAD, in wheat germ **23**, 240
- Dehydrogenases **16**, 433
- 5-Dehydroshikimate reductase, of tea **24**, 234
- 7- α -Dehydroxylase, fecal, lactic culture effects **37**, 100
- Delayed-type hypersensitivity reactions **43**, 197–198
 - , contact sensitivity **43**, 200–201
 - , gut-associated **37**, 19–21, 29
 - , mechanisms **43**, 199–201
- Delphinidin, structure of **19**, 79
- Denaturation **14**, 63–64
 - , by heat, of muscle **20**, 293
 - , chocolate and **31**, 257, 258
 - , effects on gelation and gel strength **33**, 386
 - , on myofibrillar proteins **19**, 321–322
 - , enthalpies, table **33**, 377
 - , fast protein liquid chromatography **33**, 372
 - , globular proteins **34**, 211
 - , heat **34**, 149–150
 - , effects on emulsifying properties **33**, 407
 - , –, factors affecting **33**, 378–379
 - , –, 11S globulin emulsification **34**, 148–149
 - , kinetics **35**, 344–345
 - , myosin, pH dependent **35**, 336
 - , of meat, effect on SH groups **24**, 58–63
 - , of proteins **10**, 24, 25, 26, 29, 36, 41, 371, 428–433; **39**, 100
 - , in water and sugar solutions **35**, 291
 - , soy proteins **34**, 234–235
 - , susceptibility of whey products to **33**, 347
 - , temperature **35**, 320
 - , alkaline pH effect **35**, 323
 - , effect of sodium salts **35**, 325–326
 - , thermally irreversible gels **34**, 240–241
 - , utilization and **33**, 371–373
 - , whey proteins, assessment methods **33**, 363
 - , Wyman-linkage theory **35**, 299
- Dending **39**, 75, 89, 119
- Dental caries **39**, 283–285
- Dental health, inulin carbohydrate replacement **43**, 43
- Dental hygiene agents, taste sensation effects **44**, 300–301
- Deodorization, chocolate and **31**, 251–253
- , olive oil and **31**, 463

- Deoxycortone, licorice and 7, 356–358
- Deoxygalactosone 12, 24–25
- 3-Deoxy-D-glucosone, in shoyu during preparation 30, 249–250
- Deoxyosones 32, 135–142
- , formation 12, 26
 - , isolation 12, 24
- Deoxyosulose 14, 184
- Deoxypentose nucleic acid, halophilic bacteria and 7, 113
- Deoxyribonuclease, in wheat germ 23, 241
- Deoxyribonucleic acid, *see* DNA
- 3-Deoxy-4-sulfohexosulose, metabolism, mouse, rat 30, 37–38
- Depancreatization, effect on rats 1, 123
- Depletion–repletion bioassay, for folate bioavailability 33, 59
- Depolymerization, endogenous proteolytic enzymes and 31, 398
- Depot fats, age effects on 23, 32–33
- , composition of 23, 21–33
 - , diet effects on 23, 25–30
 - , environmental effects on 23, 30–31
 - , sex factors affecting 23, 32
 - , species differences in 23, 21–26
- Depsidic acids, in tea 11, 216–217
- Dermatomyositis 37, 362
- Dermatosparaxis 37, 389–390
- Desalination 15, 305, 343, 355
- Desaturase 35, 26–27, 29–34
- , apparent kinetic parameters 35, 31–32
 - , circadian rhythm 35, 44
 - , *n*-3 PUFA actions 35, 148–150
 - , reaction sequence and components 35, 30
- Δ^4 -Desaturase, activity 35, 50–52, 82–83
- Δ^5 -Desaturase 35, 34, 47–50
- , activity 35, 81–82
 - , EFAD effects 35, 48–50
 - , hormonal response 35, 49–50
 - , α -linolenic acid effects 35, 149–150
 - , modified by dietary and hormonal changes 35, 48
 - , relative activities in liver and testes 35, 47
- Δ^6 -Desaturase 35, 31–34
- , activity 35, 79–81, 148–149
 - , –, human 35, 84
 - , competitive inhibition 35, 107
 - , α -linolenic acid effects 35, 149–150
 - , regulation 35, 34–47
 - , –, aging 35, 46
 - , –, dietary unsaturated fatty acids 35, 35–44
 - , –, hormonal effects 35, 44–46
 - , –, relative activity 35, 27–29
 - , –, summary of factors 35, 35
 - , –, temperature 35, 47
- Desaturation, *n*-3 fatty acids 35, 81–83
- , linoleic acid 35, 149
 - , α -linolenic acid 35, 24, 27–29
 - , PUFA 35, 35–36
 - , rate, dihomo- γ -linolenic acid 35, 88
 - , –, linoleic acid 35, 88
 - , –, α -linolenic acid 35, 78–81
 - , unsaturated fatty acids rates 35, 31–33
- Δ^6 -Desaturation, as rate-limiting step 35, 52, 79
- , depression 35, 44
- Desiccants, freeze-drying and 7, 189, 202, 214, 224
- , water removal and 7, 180–181
- Desipramine 44, 311
- Desmin, endogenous proteolytic enzymes and 31, 400, 401, 408
- Desmutagen 32, 165
- Desorption, explanation of 3, 60
- , in packaging dry milk products 3, 86, 87
- Desoxycorticosterone acetate, effect on appetite 1, 123
- Dessert gels, alginates in 11, 139–144
- , carrageenan in 11, 125–128
- Desserts, gelatin and 7, 322–323, 325
- Desulfiting 5, 127
- Detergency 14, 326–329
- Detergent-extracted residues, dietary fiber and 31, 151–153, 160
- Detergents 14, 343–345
- , concentration 14, 409–412
 - , disinfectants and 7, 139–140
 - , properties 14, 343–345, 347–359
 - , selection 14, 345–347
 - , solution application 14, 419–430
 - , surface active 14, 350–358
 - , –, agents 14, 359–368
 - , –, anionic 14, 351–353
 - , –, nonionic 14, 354–355
 - , temperature 14, 412–416
 - , testing 14, 385–394
 - , –, direct 14, 388–394
 - , –, indirect 14, 386–388
 - , turbulence 14, 419
- Deterioration (*see also* Decomposition), of frozen food 13, 311–317, 329–330
- , –, change of state 13, 313–315, 329–330
 - , –, in freezing 13, 311–315
 - , –, in storage 13, 311–313
 - , –, temperature decrease 13, 311–313
 - , –, thawing 13, 317
- Detoxification, histamine 39, 330–331
- Deuterium 40, 116, 173–174

- Deuteromycetes **15**, 167
- Development, effect on cardiolipin fatty acyl composition **37**, 297
- , lactose effect, in elderly subjects **33**, 134
- , –, in human infants **33**, 132–134
- Dexamethasone **44**, 295, 321
- Dextrins **41**, 158, 169
- , binding agent in lozenge paste **6**, 29
- , in diet of rats **1**, 114
- , licorice extract and **7**, 348
- Dextroamphetamine **44**, 313
- Dextrose, chocolate and **31**, 264, 266, 267, 269, 275, 286
- , in chocolate candies **6**, 44
- , in fruits **17**, 179
- , in ice cream mix **3**, 91
- , in meat curing **29**, 6–7
- , recovery from corn sugar liquor **2**, 30
- DFD pork, *see* Pork
- DG uptake, *see* Glucose, transport
- DHA, *see* Dehydroascorbic acid
- Diabetes mellitus **40**, 191–192
- , chocolate and **31**, 268, 269
- , Δ^6 -desaturase, regulation effects **35**, 45–46
- , dietary fiber and **31**, 140, 141, 168
- , endogenous proceolytic enzymes and **31**, 375, 389, 390
- , honey use in **24**, 353–354
- , inulin effects **43**, 39–41
- , xylitol use in **25**, 168–169
- Diacetates, crystalline **12**, 25
- Diacyetyl **16**, 206, 212
- , in cocoa **2**, 283
- , in coffee **2**, 280, 281, 282
- , in food deterioration **17**, 20–21
- , in raspberries **2**, 269
- , in strawberries **2**, 270
- Diacylglycerol lipids, structure of **23**, 7
- Diacylglycerophospholipids, structure of **23**, 6
- Dialkoxypolyenes **14**, 313
- Dialkylamines, *N*-nitroso compounds and **31**, 61
- Dialkyldimethylammonium bromides, solubility of **2**, 130
- Diallyl sulfides in *Allium scorodoprasum* L. **2**, 273
- Dialysis, micro- **40**, 183–190, 194–195
- , retrograde **40**, 190
- Dialysis fiber **40**, 184, 185–186
- 2,3-Diamino naphthalene, *see* DAN method
- Diaporthe citri* **15**, 177
- Diarrhea, effects of lactic cultures **37**, 84–92
- Diarrheal diseases, bacterial **37**, 23–24
- , –, research needs **37**, 118–119
- Diathermy **15**, 277
- Diazoxide **44**, 304, 307
- Dibenzodioxins, carcinogen risk assessment and **31**, 46
- Dibucaine **44**, 287
- Dibutylamine, *N*-nitroso compounds and **31**, 94
- 2,6-Di-*tert*-butyl-4-hydroxymethyl phenol **15**, 7
- 3,5-Di-*tert*-butyl-4-hydroxytoluene **15**, 5, 11, 22, 31, 41
- α -Dicarbonyl compounds, shoyu flavor and **30**, 268–270, 271
- o*-Dichlorobenzene, solubility of DDT in **2**, 203
- Dichlorobenzenone, 2,6-indophenol in ascorbic acid test in milk **3**, 75
- Dichlorodimethyl hydantoin **7**, 156
- , plant chlorination and **7**, 147
- Dichlorophenolindophenol, titration of ascorbic acid with **1**, 293
- Di(*p*-chlorophenyl) acetic acid, use in tests for DDT **2**, 211, 213
- Diclofenac **44**, 295
- Dicotyledons, components **31**, 122, 124
- , dietary fiber and **31**, 136, 137, 159, 165
- , lignified tissues **31**, 132–134
- , parenchymatous tissues **31**, 124–132
- , seeds **31**, 133–135
- Dictyostelium*, phytase **45**, 12
- , phytate (inositol hexakisphosphate) synthetic pathway **45**, 7
- Dicumarin from sweet clover, as stress factor **4**, 116
- Dicyclomine **44**, 298
- Didanosine **44**, 285
- Di(3,5-di-*tert*-butyl-4-hydroxybenzyl) ether **15**, 7
- Di-(3,5-di-*tert*-butyl-4-hydroxyphenyl) **15**, 7
- Dielectric constant **15**, 280; **43**, 69, 78
- , of emulsifiers **22**, 325
- , water content relationship **43**, 71
- Dielectric heating **15**, 278
- Dielectric loss factor **15**, 280; **43**, 69, 78
- , water content relationship **43**, 71
- Dielectric properties of foods **43**, 69–74
- of –, absorbed microwave power calculation (power equation) **43**, 70–71
- of –, frozen foods **43**, 71, 73–74
- of –, ionic content effects **43**, 74
- of –, measurements **43**, 78–82
- of –, –, foods development **43**, 82

Dielectric properties of foods, measurements (*cont'd*)

- of -, frequency domain spectroscopy **43, 82**
- of -, resonant cavity method **43, 79**
- of -, time domain spectroscopy **43, 82**
- of -, waveguide/coaxial lines **43, 79, 80-82**
- of -, microwave foods **43, 103-104**
- of -, microwave penetration depth **43, 71, 72, 74**
- of -, rate of microwave power absorption **43, 71**
- of -, selective heating effects **43, 76**
- of -, water content relationship **43, 71, 72**
- Diet, carcinogen risk assessment and **31, 41**
- effects on animal depot fats **23, 25-30**
- on cardiolipin, acyl composition **37, 291-297**
- on -, quantity **37, 300**
- for laboratory animals, irradiation of **24, 185**
- laboratory data **31, 25**
- life span relationship **21, 53-55**
- low-fat, low-cholesterol, effect on vitamin E status **33, 190**
- modification of gastrointestinal immunity, autoimmunity suppression **37, 50-51**
- of -, breast-feeding effects **37, 45**
- of -, control of microbial flora **37, 47-50**
- of -, food antigens and allergens **37, 46**
- of -, hypoallergenic foods **37, 47**
- of -, nutritional therapies **37, 51-52**
- special, irradiation of **24, 183, 185**
- statistics **31, 16, 19-22, 24**
- sulfite toxicity assay, pig, rat **30, 41-44**
- total, effect of weight control **37, 226-229**
- -, fat deficiency-related diseases **37, 225-226**
- -, research needs **37, 237-238**
- -, role of milkfat, CHD and cancer risks **37, 224-225**
- -, of -, current fat recommendations, available products **37, 229-232**
- -, of -, modified products **37, 232-236**
- Dietary carbohydrates, effect on plasma cholesterol **36, 305-306**
- Dietary fats, lipoprotein, metabolism and **36, 255-256**
- -, plasma levels, quantity versus quality **36, 305-315**
- quality, lipoprotein processing and catabolism **36, 314-315**
- quantity, chylomicron levels **36, 306**
- -, HDL levels **36, 311-314**
- -, LDL levels **36, 309-311**
- -, VLDL levels **36, 306-309**
- saturation and cardiovascular disease **36, 261-263**
- Dietary fatty acids **35, 2-7; 36, 253-334, 263**
- cardiovascular disease **36, 331-333**
- monounsaturated **36, 264**
- of commonly used dietary fats **36, 266-267**
- plasma lipids and cholesterol effect **35, 4**
- plasma lipoprotein levels and genetics **36, 328-331**
- polyunsaturated **35, 5-6; 36, 265**
- saturated **36, 263-264**
- short and medium chain lengths **35, 5**
- stereospecific distribution **35, 4**
- Dietary fiber (*see also* Fiber) **31, 118-120, 190-192**
- analysis **31, 142-146**
- components **31, 120-124**
- -, dicotyledonous plants **31, 124-135**
- -, minor constituents **31, 138-141**
- -, monocotyledonous plants **31, 135-138**
- degradation **31, 187-190**
- detergent-extracted residues **31, 151-153**
- fermentation **31, 173-186**
- intestinal bacteria **31, 171-173**
- lignin **31, 150, 151**
- nonstarch polysaccharide content **31, 146**
- -, cereal products **31, 148-150**
- -, fruit **31, 146-148**
- -, seeds **31, 148**
- -, vegetables **31, 146-148**
- properties **31, 153-156**
- -, bile salt binding **31, 159-163**
- -, cation exchange capacity **31, 164-166**
- -, gel formation **31, 166-169**
- -, intestinal enzymes **31, 170, 171**
- -, particle size **31, 156, 157**
- -, starch digestibility **31, 169, 170**
- -, viscosity **31, 166-169**
- -, water-holding capacity **31, 157-159**
- Dietary folates, *see* Folate, bioavailability
- Dietary studies, design **36, 255-256**
- Dietary Supplement Health and Education Act (1994) **45, 74, 91**
- Dietetic foods, alginates in **11, 154**
- carrageenan in **11, 136**
- gums used in **11, 115**
- Diethylaminoethyl-cellulose, for monoglutamyl folate separations **33, 27**
- Diethyl ketone in coffee **2, 282**
- Diethylstilbestrol, residues in food **37, 42-43**

- Difference Fourier maps 42, 143, 146
- Difference method, microdialysis 40, 188–189
- Difference tests, value of 7, 7–8
- Differential equation, background information 40, 283–290
 - , commutator 40, 329–330
 - , dynamic system 40, 328–333
 - , graph model 40, 344–348
 - , linear integrators 40, 283–292
- Differential operator 40, 258–259
- Differential scanning calorimetry 35, 357–358; 41, 167–168
 - , chocolate and 31, 310, 313, 319
 - , egg white 35, 341
 - , endogenous proteolytic enzymes and 31, 396, 402, 403
 - , enzymatic time–temperature integrators 44, 181, 182
 - , fat crystal network fractal dimensions 44, 115–118
 - , heat evolution method 35, 343
 - , low-temperature studies 35, 346–348
 - , meat endpoint temperature monitoring 44, 175
 - , milk proteins 35, 341
 - , muscle 35, 340
 - , peak temperature dynamic method 35, 343–344
 - , proteins 35, 319–320
 - , thermodynamics of whey protein unfolding 33, 376–377
 - , vegetable proteins 35, 341–342
 - , whey protein denaturation 33, 372
- Diffusion, Fickian 39, 140
 - , passive 40, 248–251
 - , rate in ion exchange reactions 2, 8–9
- Diffusion coefficient 39, 132, 135, 142
 - , apparent 34, 27–29
 - , –, abnormalities 34, 29–30
 - , of water and aroma components, in foods 20, 57–63
 - , proteins 34, 19–20
 - , Stokes–Einstein equation 34, 28–29
- Diffusion-limited aggregation 44, 45, 47
- Diffusion pressure in vegetables and fruits, theory of 2, 308
- Diffuctoseglycine 12, 23–24, 28
- Digestion, enzymic 14, 124
 - , human 41, 157–158
- Digestive enzyme, protein inhibitors of 28, 128–133
- Digital storage oscilloscope 45, 122–123
- Diglutamate, determination in conjugase assay by reversed-phase HPLC 33, 31
- Dihomo- γ -linolenic acid 35, 47–48
 - , desaturation rate 35, 88
- Dihydroconiferyl alcohol, in maple syrup 30, 111
- 7,8-Dihydrofolate, folic acid–sodium dithionite reaction 33, 8
 - , preparation, enzymatic reduction 33, 9
- Dihydrofolate reductase, disulfide bond 35, 289
- Dihydroperoxides, from polyunsaturated fatty acid oxidation 33, 276–277
 - , linolenate, breakdown mechanism 33, 276
- Dihydropyridine receptor, in muscular dysgenesis 37, 371
- Dihydroxyacetone, in spoiled table wines 6, 76
- 2:3-Dihydroxyacetophenone in coffee 2, 281
- 4,7-Dihydroxyflavanone 7, 342
- Dihydroxyphenylalanine, see “Dopa”
- Diisobutylcresoxyethoxyltyldimethylbenzyl ammonium chloride, corrosive effect of 2, 175
 - , germicidal action of 2, 154, 183
 - , structure of 2, 121
 - , toxicity of 2, 130
- Diisopropyl fluorophosphate, endogenous proteolytic enzymes and 31, 353
- Diketogulonic acid 3, 173, 174
- Diketosamine 12, 4–5
 - , decomposition 12, 22–24, 35–36
 - , formation 12, 35–36
 - , preparation 12, 8
- Dilatancy, in fluid consistency 11, 367
- Dilatant behavior 39, 5, 6
- Dilauryldimethylammonium bromide, structure of 2, 123
- Dilauryl thiodipropionate, effect on mortality of rats 3, 205
 - , pathologic effects of 3, 207
 - , toxicity of as an antioxidant 3, 200
- Diltiazem 44, 304, 320
- Dilute solution molecular theory 39, 35–37
- Dilution tests, applications of 7, 9
- Dimensional analysis for convection heat transfer 32, 48–50
- Dimensionality 40, 325–333
 - , fractional 40, 326–328
 - , Hausdorff–Besicovic 40, 328
 - , reduction 40, 328–333
- Dimethylamines, fish freshness and 7, 48–49, 59
 - , formation in spoiling fish 2, 371

Dimethylamines (*cont'd*)

- , fundamentals **31**, 59, 61
- , nitrite/nitrate addition **31**, 78
- , *N*-nitroso compounds and **31**, 55
- , processing **31**, 90
- , test for spoilage of fish **2**, 375–381
- Dimethyl phthalate, effects on skin **2**, 207
- , solubility of DDT in **2**, 203
- Dimethyl sulfide in coffee **2**, 281
- Dimethyl sulfoxide **44**, 295
- 2,5-Dimethyl-1,3,4-trithiolane, in meaty aroma **18**, 59–60
- Diminishing return **40**, 157–166
- 2,4-Dinitrophenylhydrazine in coffee **2**, 283
- Dinucleotides **17**, 19
- Dioxane, solubility of DDT in **2**, 203
- Dioxin, carcinogen risk assessment and **31**, 26–28, 33
- Dipalmitoylphosphatidylcholine liposomes, α -tocopherol transfer to rat liver mitochondria **33**, 195
- Dipeptidases, endogenous proteolytic enzymes and **31**, 345, 412
 - , in wheat germ **23**, 210
 - , meat technology **31**, 411
 - , skeletal muscles **31**, 346, 348, 349, 352
- Dipeptides, endogenous proteolytic enzymes and **31**, 348–350, 378
 - , racemization rates **35**, 207
 - , with physiological activity **36**, 180–181
- Dipeptidyl aminopeptidases, endogenous proteolytic enzymes and, type I **31**, 350, 411
 - , –, type II **31**, 352, 388, 390, 411
 - , –, type III **31**, 351, 352, 388
 - , –, type IV **31**, 352, 390, 391, 411
- Dipeptidylpeptidases, endogenous proteolytic enzymes and **31**, 345, 412
 - , meat technology **31**, 410, 411
 - , skeletal muscles **31**, 346, 349–352
- Diphenylhydantoin, antifolate effects **33**, 71
- Diphenyl in fruit wrappings **3**, 465
- Diphtheria toxin resistance assay **34**, 392, 395
- Diphtheroids in pork **3**, 293
- Diplococcus pneumoniae* I, germicidal effect of CPCl on **2**, 152
- Diplodia natalensis* **15**, 177
- Dipropylamine, *N*-nitroso compounds and **31**, 61
- Dips, batter **12**, 327–328
- Dipyridamole **44**, 314
- Directed graph **40**, 229–230, 340–341
- Direct-fired heater, design of burners **2**, 488
- , fuels used for **2**, 487
 - , need for complete combustion **2**, 488
 - , use in spray-drying **2**, 486–488
- Direct-fired indirect heater, use in spray-drying **2**, 486
- Direct transformation system **36**, 164–165
- Disaccharides, formed by *Kluyveromyces lactis* lactase **38**, 77, 79
- Discoloration, chlorine and **7**, 165
 - , in meat **10**, 57–58
- Diseases, dystrophies **13**, 91, 158–169
 - , effect on water-holding capacity of meat **10**, 383–385
 - , muscle (*see also* Muscle diseases and disorders) **13**, 156–159
 - , postharvest, *see* Postharvest diseases
 - , white **13**, 91, 156–158
- Disguising potential, medicaments and **7**, 9
- Disinfectants, penetration of **7**, 139–140
- Disinfection, factories **12**, 410
 - , potato starch **12**, 411–412
 - , spices and condiments **12**, 412–413
 - , water **12**, 413–414
- Disjoining pressure, protein-stabilized foams **34**, 64–65
- Disodium phosphate in inhibition of corrosion **3**, 342
- Disorders, functional **12**, 111–116
 - , muscle, *see* Muscle diseases and disorders
- Dispersion, effect of travel distance on drying **2**, 465
 - , food **13**, 290–291
 - , importance of in spray-drying **2**, 465–470
 - , terminal velocities of particle **2**, 466–470
- Displacements **14**, 295–299
 - , on carbon **14**, 295–297
 - , steric course **14**, 297
- Dissipation factor **15**, 281
- Dissociation **41**, 9
- Dissociation constants, binding of nonpolar compounds by β -lactoglobulin, table **33**, 410
- Distearyl thiodipropionate, effect on mortality of rats **3**, 205
 - , pathologic effects of **3**, 207
 - , toxicity of as an antioxidant **3**, 201
- Distillery wastes **17**, 126–128
- Distribution (*see also* Kinetic parameter distribution), posterior **40**, 268
 - , prior **40**, 268, 269–271, 273–276
- Disulfide bonds, dihydrofolate reductase **35**, 289
 - , interchain, amino acid sequences around cysteine residues **36**, 116–118
 - , lysozyme **35**, 284–286
 - , proteins **34**, 14

- , protein stability 35, 284–290
- , reduction, protein emulsifier modification 34, 158
- , subtilisin 35, 287–289
- Disulfide groups, determination of 24, 28–30
- Disulfides, percentage, in garlic oil 2, 272
- , –, in onion oil 2, 273
- Disulfide–sulfhydryl interchange reactions, wheat proteins 36, 64
- Diterpenes, heat stability 42, 263
- Dithionate, inactivation of disulfide enzymes by 1, 382
- Diuretics, taste sensation effects 44, 302–307
- Diurnal variation, in plasma α -tocopherol concentration 33, 176
- DLVO theory 34, 95–96
- of colloidal stability 43, 325
- DNA (*see also* Complementary DNA and Genetic transfection), ADPGlc 41, 73–74
- , carcinogen risk assessment and 31, 25, 45
- , cross-links, formation during pyrrolizidine alkaloid metabolism 45, 83, 88–90
- , exogenous, characterization 41, 125–126
- , genomic, cloning 36, 135, 142–143
- , –, screening of libraries 36, 143
- , in bacterial destruction 3, 165
- , lipid oxidation effects 33, 285–286
- , *N*-nitroso compounds and 31, 55
- , T_i-plasmid 41, 126–128
- , reaction with sulfite-produced free radicals 30, 26
- , repair, inositol phosphate requirement 45, 31
- , sequencing 36, 143–144
- , synthetic, insertion in soybean glycinin 36, 180
- DNA damage, cultured mammalian cells 34, 396–397
- DNA polymerase, cardiolipin association 37, 286
- DNA–protein cross-links 45, 90, 93
- DNA/RNA-modifying enzymes 36, 136–137
- Docosahexaenoate, autooxidation, mechanism 33, 250
- Docosahexaenoic acid 35, 7
- , accumulation in fetus 35, 122
- , autooxidation 33, 248–250
- , linseed and fish oil supplementation effects 35, 55
- , lipid contents 35, 14–15
- , retina and visual function 35, 117–118
- , retinal phospholipid content and age 35, 120
- , vegans and omnivores 35, 63–64
- Docosapentaenoic acid 35, 14
- n*-Dodecyldimethylbenzylammonium chloride, germicidal activity of 2, 137
- Dodecyldimethyl- α -menaphthylammonium chloride, germicidal activity of 2, 137, 140
- Dogfish, dimethylamine production in 2, 371, 381
- , rigor mortis in 2, 364
- Dogs, effects of DDT, on brain and liver 2, 213
- , – of –, on skin 2, 207
- , secretion of DDT in milk of 2, 211
- , storage of DDT in 2, 211
- , toxicity of DDT to 2, 208
- , use in toxicity tests of CPCl 2, 153
- Doi–Edwards model 39, 39–41, 52–53
- Dole aseptic process 32, 5–9, 20
- Dolphin 39, 337
- Donated foods, for developing countries 22, 195–196
- “Dopa”, as hydrogen carrier in respiration 3, 13
- , conversion from tyrosine 3, 23
- , in leaf tissue homogenates 3, 16
- , occurrence of in fruits 3, 4
- Dopachrome, structure of 19, 104
- “Dopa” oxidase in eggs 1, 183
- Doppler ultrasound, flowmeters 45, 131–132
- , viscosity determination 45, 148, 149
- Dosage, of pathogens 15, 151, 155
- Dose–response relationship, amino acids 40, 157–160, 162–166
- , carcinogen risk assessment and 31, 8, 10
- , laboratory data 31, 25, 26, 28, 30–34
- Dosimetry 15, 58
- Double-blind, placebo-controlled food challenge 42, 34
- Double-effect evaporation, cost of 20, 89
- Doubly labeled water method 40, 171–180
- , assumptions 40, 173–174
- , equations 40, 174–175
- , isotopes 40, 175–176
- , mass spectrometry 40, 176–178
- , validations 40, 178–179
- Dough (*see also* Bread and Wheat flour) 39, 53–55, 58–59
- , alginates in 11, 155
- , analysis of stresses in proofing 11, 401
- , changes in when stress decreased 11, 405
- , development, effect of cysteine 29, 231, 234
- , – of loaf score of energy input and intermediate proof time combination 29, 238–239

- Dough, development, effect (*cont'd*)
- , –, – of mixing intensity **29**, 230–234
 - , –, – of oxidants **29**, 237–238
 - , –, – of passages through sheeting rolls **29**, 238–241
 - , –, – of protein in flour **29**, 243–246
 - , –, – of sodium metabisulfite **29**, 234, 238
 - , –, – of unmixing and remixing **29**, 234–237
 - , enzyme effect on **16**, 428
 - , evaluating rheological properties of **11**, 402–406
 - , extension rate at constant stress **11**, 403
 - , flour **8**, 21, 43
 - , gluten structure of **8**, 15
 - , hard sweet biscuit, sulfite fate **30**, 27
 - , lipids **16**, 421
 - , membranes in, role in breadmaking **20**, 169–175
 - , mixers **8**, 14
 - , –, mechanic and mixing efficiencies **29**, 231–234
 - , mixing **16**, 371
 - , –, increase of wheat proteins solubility by **36**, 14–15
 - , oxidation **16**, 367, 418
 - , rheology **11**, 401–406; **16**, 357, 417
 - , starch **16**, 385
 - , sulfur compounds in **16**, 371
 - , tensile forces in **11**, 398
 - , tests on **8**, 22, 45
 - Doughnuts, fat absorbed by batter **5**, 177
 - Dowex 2, for monoglutamyl folate separations **33**, 26
 - Dowex 50, adsorption of polypeptide fraction by **2**, 12
 - , effect of nitric acid on **2**, 6
 - , use in finding rate of diffusion **2**, 9
 - Dowex 30 cation exchanger **2**, 5–6
 - , adsorption of polypeptide fraction by **2**, 12
 - , effect of nitric acid on **2**, 6
 - , flow rate through **2**, 11
 - Down syndrome **40**, 113
 - Doxazosin **44**, 304
 - Doxepin **44**, 311
 - Doxorubicin **44**, 293
 - , cardioliipin association **37**, 287–288
 - Drawn pouch system, for package air removal **23**, 373–374
 - , for retort packaging **23**, 342, 344
 - Dressings, gums in **11**, 115
 - Dried foods, preservation of **7**, 117–120
 - Dried fruits, analyses for SO₂ **5**, 120, 121
 - , insects infesting **4**, 306, 309–310, 329
 - , sulfured, glucose-bisulfite reaction products in **5**, 59
 - , use of SO₂ **5**, 141
 - Dried pork floss **39**, 76
 - Dried products, *N*-nitroso compounds and **31**, 91, 92
 - Dried vegetables, browning pigments in **5**, 88
 - Drinking water, sulfite toxicity assay, rat **30**, 41, 42
 - Drosophila* assays **34**, 397–398
 - Drosophila melanogaster* **15**, 175
 - Drugs, as sulfite sources **30**, 31–32
 - , immunotoxic, in foods **37**, 43
 - Drum drying, aroma retention in **20**, 73
 - Dry distillation, of different woods, products **29**, 93–94
 - Dryers, chamber designs **13**, 47–63
 - , continuous **13**, 57
 - , experimental extrusion **13**, 59
 - , fixed platen **13**, 47–52
 - , –, conventional **13**, 47–50
 - , –, cylindrical, integrated **13**, 50–52
 - , –, tray, platen spacings **13**, 48–49
 - , heating systems **13**, 60–63
 - , –, conventional **13**, 60–63
 - , –, radio-frequency **13**, 63
 - , loading aids **13**, 55–57
 - , materials **13**, 59–60
 - , movable-platen **13**, 55–57
 - , semicontinuous **13**, 57–59
 - Dry heat **39**, 120
 - Drying (*see also* Dehydration control, IM meat) **39**, 101–102
 - , atmospheric roller **3**, 85
 - , convective heating **39**, 113–114
 - , energy costs **39**, 146–147
 - , of abalone **23**, 172–173
 - , process optimization **39**, 140–143
 - , rate data **39**, 102–105
 - , research needs **39**, 150–151
 - , spray **3**, 84
 - , temperature and **7**, 198–203
 - , theories **39**, 106
 - , time and **7**, 198–203
 - , vacuum roller **3**, 85
 - Drying and concentration of foods, aroma retention and recovery in **20**, 1–111
 - of –, by evaporation of water **20**, 64–74
 - of –, economics of various processes **20**, 85–98
 - of –, preconcentration effects on **20**, 96–98
 - of –, transport phenomena in **20**, 52–64
 - of –, vapor–liquid equilibria in **20**, 10–19
 - Drying times **13**, 32–34

- Dry processing, proteins 35, 333–334
 Dry whole milk (DWM), amino acid composition of 19, 158
 –, lipids in 19, 187
 –, minerals and salts in 19, 194
 –, preparation of 19, 152–153
 –, –, flow diagram 19, 153
 –, use in bakery and confectionery products 19, 151
 –, vitamins in 19, 192
 Duchenne muscular dystrophy 37, 351–359
 Dung, as fuel 32, 205, 224
 –, for biogas generation 32, 206–209
 Duolite A-3, effect of temperature on 2, 8
 –, use in pineapple industry 2, 19
 Duolite C-3, adsorption of polypeptide fraction by 2, 12
 –, use in pineapple industry 2, 19
 Duplications, dystrophin gene 37, 356–357
 Duponol PC, neutralization of cation agents by 2, 132
 Dupré effect 14, 419
 Durum wheat, glutens 36, 133
 Duryea, use in developing South-American countries 22, 198–199
 Dust, *Salmonella* in 3, 229
 Dust collectors, use in spray-drying 2, 483, 485
 Dye-binding capacity, intact proteins 35, 194
 Dyes, azo 15, 255
 Dynamics map 38, 129, 134, 159–177
 –, solute-specific subzero glass transition temperature 38, 161, 163–166
 –, C'_g values 38, 166–169
 –, water and glass dynamics 38, 160
 –, WLF equation 38, 160, 177–188
 Dynamic system 40, 323–338
 –, differential equations 40, 328–333
 –, geometric interpretation 40, 328–333
 –, linear modeling 40, 324
 –, neural networks 40, 333–337
 –, nonlinear modeling 40, 324–328
 Dynamic viscosity 39, 4–5
 Dysgenesis, muscular 37, 370–371
 Dysgeusia (*see also* Taste perception) 44, 249
 –, elderly people 44, 256
 Dysosmia (*see also* Smell perception) 44, 249
 Dysplasia, skeletal 37, 392–393
 –, urinary 37, 392–393
 Dystrophin, function in muscle cells 37, 355
 –, gene 37, 353–357
 –, isoforms 37, 355
 –, structural domains 37, 354
 Eating disorder 40, 225
Eberthella typhosa, effect of concentration on germicidal power of cationic detergents 2, 134, 135, 137, 140, 147, 148, 152
 –, in milk 2, 82
 Ebonite, expanded 12, 156
 Echimidine 45, 71, 72, 75
Echinacea angustifolia 43, 41
 Echiumine 45, 72
Echium plantagineum (Patterson's Curse; Salvation Jane) 45, 72
 Economics, PSE porcine muscle 13, 165–167
 Economics of freeze-drying 13, 70–73
 –, of –, equipment 13, 72
 –, of –, freezing 13, 70–73
 –, of –, loading, unloading 13, 71–72
 –, of –, packaging 13, 72
 –, of –, processing 13, 71
 –, of –, storage, transport 13, 72
 –, of of food drying processes 20, 85–98
 Edam cheese 39, 243, 245
 Edema, licorice and 7, 356–357
 Edible coatings/films 44, 347–389
 –, barrier properties 44, 348, 349–351
 –, carrier functions 44, 348
 –, –, antioxidants incorporation 44, 384
 –, coating formation technique 44, 351
 –, definition 44, 348
 –, emulsion formation technique 44, 351
 –, gas permeability 44, 349, 350
 –, polysaccharide–lipid, *see* Polysaccharide–lipid edible films
 –, polysaccharide–polysaccharide 44, 382
 –, polysaccharide–protein 44, 382
 –, – with food additives 44, 382
 –, protein–lipid, *see* Protein–lipid edible films
 –, protein–protein 44, 382–384
 –, solute permeability 44, 349
 –, volatile permeability 44, 349
 –, water vapor permeability 44, 349, 350
 Edmundson wheels 42, 99, 101–102
 EDTA, treatment of isolated cell walls 34, 346
 Edulan, in passion fruit juice 27, 277–279
 Egg albumen 1, 150–151, 153–155, 157, 164, 169–172, 176, 178–182, 185–186
 –, antitrypsin in 1, 385
 –, compositional analysis 35, 341
 –, effect of alanine on 3, 274
 –, – of amino acids on 3, 273
 –, – of cysteine on 3, 274
 –, – of glycine on 3, 274
 –, – of methylated glucobiose on 3, 274
 –, – of pH on 3, 274

Egg albumen, effect (*cont'd*)

- , of sound waves on **3**, 131
- , infrared dehydration of **3**, 146
- , protective action on thiamine **6**, 261
- , removal of reducing sugars in **3**, 274
- , *Salmonella* infection in **3**, 224–226
- , secondary drying of **2**, 501
- , thermal scanning rheological analysis **35**, 354–357
- , ultraviolet detection of spoilage in **3**, 154
- , use of Hunkel nozzle in drying **2**, 452
- Egg industry, use of quaternary ammonium compounds in **2**, 180
- Egg proteins, definition and classification **34**, 255
 - , egg albumen **34**, 258–259
 - , ovalbumin **34**, 255–257
 - , gelation mechanism **34**, 255–256
 - , gel properties **34**, 256–257
- Eggs **1**, 149–202; **13**, 295–297, 321–322; **14**, 260; **15**, 35, 248; **16**, 166
 - , ammonia in **16**, 169
 - , chemical changes in **10**, 39–40
 - , chemical composition of **1**, 150–162
 - , influence of hen's diet on **1**, 152–154
 - , composition of white **10**, 34–37
 - , of yolk **10**, 37–38
 - , cooking for sensory tests **2**, 229–230
 - , custards made from **8**, 33
 - , dried, application of dilution sensory test to **2**, 224–225
 - , chemical changes during storage of **1**, 168–187
 - , cooking properties of **1**, 158, 167–168, 191–194
 - , criteria of quality and deterioration in **1**, 157–158
 - , enzymatic changes in **11**, 265–270
 - , enzyme activity in **1**, 182–187
 - , factors affecting storage life of **1**, 154–156
 - , fatty acids in **1**, 174–180, 187
 - , mineral content of **1**, 151
 - , palatability of **1**, 150, 158–159, 192–194
 - , physical properties of **1**, 156–157
 - , retention of quality in **1**, 187–194
 - , solubility of **1**, 159–161, 164–167
 - , vitamin A, loss during storage of **1**, 174–181
 - , vitamin content of **1**, 153
 - , dried state, properties in **10**, 43
 - , effect of quality on sensory tests **2**, 230–233
 - , of trained judges on scoring of **2**, 234–235, 239, 242
 - , freeze-drying of **7**, 204, 225
 - , fresh, cooking for sensory tests **2**, 229
 - , frozen state, properties in **10**, 42–43
 - , hydrogen sulfide in **16**, 196
 - , in consumer preference survey **3**, 403–406, 408, 409
 - , in market survey **3**, 415, 416, 419
 - , in oriental noodles **43**, 161
 - , in shell, characteristics of **10**, 39–41
 - , lactic acid in **16**, 191
 - , liquid state, properties in **10**, 41–42
 - , marine transport **12**, 179
 - , nutritional stress factor in **4**, 111–113
 - , ozone inactivation of microbial contaminants **45**, 186, 193–194
 - , protein in **16**, 24
 - , pyrrolizidine alkaloid concentrations **45**, 73, 91
 - , quality **8**, 31; **16**, 166
 - , role in foods **10**, 33
 - , scanning electron microscopy of **22**, 290–291
 - , scoring of **2**, 238–239
 - , selenium in **32**, 96, 98
 - , sensory variations in judging of **2**, 234
 - , shell, function of **10**, 34
 - , spray, dried whole **6**, 300
 - , storage **35**, 338–339
 - , use of salt water fluorescence test for **2**, 249
 - , of Swenson dryer for **2**, 420
- Eggs and egg products used by the candy industry **6**, 3
- Egg white, *see* Egg albumen
- Egg yolk **1**, 150–151, 153–155, 157, 164, 168–169, 176, 179–186, 193
 - , effect of sample size in judging **2**, 228, 245
 - , thawing of frozen **6**, 206
- Eh hurdle **39**, 122–123
- Ehlers–Danlos syndrome **37**, 391–394
 - , classification table **37**, 393
- EHT, *see* Extrahepatic tissue
- Eicosadienoic acid, desaturase activity, diet effects **35**, 35–36
- Eicosanoids **35**, 90–111
 - , dietary linoleic acid effects **35**, 91–92
 - , dietary PUFA **35**, 105–111
 - , effects and functions **35**, 11–12
 - , excessive synthesis **35**, 105, 155–156
 - , synthesis **35**, 92–97
 - , cyclooxygenase **35**, 94–97

- , –, macrophages **35**, 140–148
- , –, modification **35**, 105–106
- , –, phospholipases **35**, 93–94
- , synthetic pathway **35**, 90–91
- Eicosapentaenoate, autoxidation, mechanism **33**, 249
- Eicosapentaenoic acid **35**, 7
- , autoxidation **33**, 248–250
- , α -linolenic acid intake and **35**, 59–60
- , linseed and fish oil supplementation effects **35**, 55
- , lipoxygenase-catalyzed oxidation and generation of oxidative flavor compounds **33**, 301
- , plasma and tissue, heart disease **35**, 135–136
- , rheumatoid arthritis effects **35**, 141–142
- , vegans and omnivores **35**, 63–64
- 5,8,11,14-Eicosatetraenoic acid, inhibition of lipoxygenases **33**, 306–307
- Eicosatrienoic **35**, 10–11
- Elaidic acid, olive oil and **31**, 464, 474
- Elasmobranchs, oxide content of **2**, 368
- Elastase, activity of, in aging meat **20**, 274
- Elasticity **39**, 7–8, 9–12
- , protein-stabilized foams **34**, 65–66
- Elasticity coefficient **40**, 234–236
- Elastic modulus **39**, 7
- Elastin **14**, 115–120
- , abnormal calcification **37**, 401
- , and meat quality **26**, 85
- , chemical composition **9**, 9
- , endogenous proteolytic enzymes and **31**, 372–374
- , polysaccharides in **9**, 10
- , preparation **9**, 9
- , properties **9**, 9–10
- , structure and composition of **20**, 266–267
- Elastography, carcass grading **45**, 154
- Elderberry **15**, 225
- , color detection in grape wine **5**, 446
- Elderly people, chemosensory losses **44**, 247–331
- , –, disease-related, *see* Smell perception and Taste perception
- , flavor enhancement compensation, *see* Flavor enhancement
- , food preferences **32**, 249–250, 264
- , medication effects, *see* Medication
- , smell perception **44**, 262–264
- , –, suprathreshold perceptual losses **44**, 263–264
- , –, threshold detection elevation **44**, 263
- , –, trigeminal stimulants **44**, 264
- , taste perception **44**, 256–262
- , –, suprathreshold perceptual losses **44**, 260–262
- , –, threshold recognition/detection elevation **44**, 256–260
- , –, trigeminal stimulants **44**, 257–258
- Elecampane (*Inula helenium*), inulin **43**, 3, 6, 40
- Electrical energy, inactivation of enzymes by **3**, 35
- Electrical fields **15**, 277
- Electrical stimulation, for muscle function **37**, 347
- Electrical stunning **39**, 125
- Electric resistance, fish freshness and **7**, 63
- Electrochemical techniques, for detection of eluted folates **33**, 30–33
- Electrodialysis **15**, 355
- Electrolytes, dietary fiber and **31**, 166
- , salting-out effects, bovine casein **34**, 315–316
- Electromagnetic radiation, application of in food technology **3**, 120–196
- Electromagnetic spectrum **15**, 278
- Electromyography, for muscle diseases and disorders **37**, 344
- , myasthenia gravis **37**, 366–367
- Electron capture **14**, 18
- Electronic imaging system **34**, 170
- Electron microscopy **34**, 170–171
- , chocolate and **31**, 222
- , dietary fiber and **31**, 136, 179
- , endogenous proteolytic enzymes and **31**, 369, 387, 399
- , fat crystal network microstructure **44**, 38
- , scanning type, *see* Scanning electron microscopy
- Electron probe microanalysis, by scanning electron microscopy **22**, 223–229
- Electron spin resonance (ESR), browning reaction between sugars and alkylamines **30**, 81
- Electrophoresis, cheese **39**, 210, 226, 230–231, 242–243
- , fish **39**, 357–358
- Electrophoretic separation, meat endpoint temperature monitoring **44**, 175
- Electrostatic effects, proteins, *see* Protein
- Electrostatic interactions, effect on whey protein gelation **33**, 387
- Electrostatic potential energy **34**, 32
- Electrostatic repulsive theory, emulsion stability **34**, 90–92
- Elephant Head (*Pedicularis*) **45**, 77

- Elimination **14**, 299–300
 β -Elimination **35**, 203–204
Ellagic acid, animal consumption of **27**, 170–172
–, in tea **2**, 284
Elongase **35**, 25–26
Elongation, *n*-3 fatty acids **35**, 81–83
–, α -linolenic acid **35**, 24–27
–, PUFA **35**, 35–36
–, unsaturated fatty acids rates **35**, 31–33
El Salvador, Incaparina use in **22**, 198
Elsberg test **14**, 8–9, 11
Embryonic axis, of wheat germ **23**, 194
Embryos **15**, 35
EMF flavor test **14**, 21
Emmental cheese **39**, 177, 200, 254
Emulsan **43**, 323, 349, 350
Emulsept, germicidal action of **2**, 156, 180
–, structure of **2**, 155
–, use in pickle industry **2**, 183
Emulsification **39**, 265–266
–, modified glycinins **36**, 183
–, seed storage proteins **36**, 131
Emulsification assay **42**, 116–117
Emulsification peptides **42**, 93–122
–, amino acid sequences **42**, 107–109
–, circular dichroism measurements **42**, 116, 118, 120–121
–, design **42**, 104–111
–, future directions **42**, 119, 121–122
–, model peptide 4 **42**, 116, 118
–, model peptide 5 **42**, 116, 119
–, model peptide 6 **42**, 113–115, 116, 119
–, synthesis **42**, 112–115
–, testing of properties **42**, 115–121
Emulsifiers (*see also* Protein emulsifiers and Small-molecule emulsifiers) **22**, 318–327; **42**, 115–116
–, calorimetric studies on **22**, 325
–, characterization of **22**, 319–321
–, –, critique of **22**, 327
–, chocolate and **31**, 281–284, 292, 297, 311
–, cloud point of **22**, 324–325
–, composite wheat–sorghum breads **43**, 230
–, concentrations of **22**, 332–336
–, critical micelle concentration of **22**, 322–323
–, dielectric constant of **22**, 325
–, efficiency evaluation **34**, 173–174
–, equilibria of **22**, 334
–, FDA-approved **22**, 444–445
–, FDA regulation of **22**, 442–445
–, hydrocolloids as **22**, 341
–, hydrophile–lipophile balance (HLB) of **22**, 319–321
–, identification of **22**, 446
–, in chocolate candies **6**, 44
–, macromolecular **34**, 128–129
–, mixtures of **22**, 330–331
–, nuclear magnetic resonance spectroscopy of **22**, 323
–, oriental noodles **43**, 162
–, phase inversion temperature (PIT) of **22**, 326
–, polarity index of **22**, 325
–, proteins as (*see also* Proteins) **22**, 339–340
–, role **34**, 181
–, solids as **22**, 340–341
–, solubility partitioning of **22**, 323
–, sorghum cookies **43**, 233
–, structure effects of **22**, 436–438
–, surface and interfacial tension of **22**, 326
–, types **34**, 83
–, types of **22**, 318–319
–, water number of **22**, 323–324
–, wheatless sorghum breads **43**, 231
Emulsifying activity index **34**, 154, 173–174
–, glycosylated β -lactoglobulin **34**, 156–157
Emulsifying agents **16**, 107
Emulsifying capacity **34**, 173
Emulsifying salts **39**, 263, 267–272
Emulsions (*see also* Fish sausage, Meat emulsions, Vegetable oils) **22**, 309–359; **34**, 2, 82
–, aerated **22**, 341–342
–, characterization **33**, 405
–, classification **34**, 83–85
–, composition **34**, 85–86
–, definition **34**, 82–83
–, destabilization of **22**, 312–315
–, droplet size measurement **34**, 170–173
–, emulsifiers for **22**, 318–327
–, formation, equipment and methodology **34**, 168–169
–, free energy of formation **34**, 87
–, gelatin and **7**, 326
–, instability **42**, 94
–, interfacial energy **34**, 87–88
–, internal phase ratio **34**, 84–85
–, microemulsions **34**, 162–165
–, microencapsulation **34**, 165–168
–, multiple **34**, 163–164
–, of fats and oils **22**, 327–330
–, preparation of **22**, 443
–, proteins as stabilizers of **22**, 339–340
–, reduced turbidity **34**, 172
–, research needs **34**, 181–182

- , rheology 39, 55–58
- , stability 34, 86, 129–130; 42, 115–116
- , –, coalescence, *see* Coalescence
- , –, creaming 34, 130–133
- , –, DLVO theory 34, 95–96
- , –, electrostatic repulsive theory 34, 90–92
- , –, flocculation 34, 133–135
- , –, free polymer effect 34, 95
- , –, hydration force 34, 94–95
- , –, London dispersion interaction 34, 89
- , –, macromolecular films 34, 181
- , –, measurement 34, 174
- , –, –, coalescence 34, 176–181
- , –, –, creaming 34, 174–175
- , –, –, flocculation 34, 175–176
- , –, Ostwald ripening 34, 145–146
- , –, requirements for 34, 129
- , –, small surface-active agents 34, 129
- , –, stability rating 34, 131
- , –, steric interaction 34, 92–94
- , –, tests 34, 130
- , –, theory 34, 129
- , –, thermodynamic theory 34, 86–88
- , –, total interaction energy 34, 95–97
- , –, van der Waals interaction 34, 88–90
- , stability diagram, coalescence measurement 34, 180
- , stability of 22, 309–359
- , –, determination 22, 316
- , –, improvement 22, 316–317
- , stabilization of 22, 311–312
- , terminology of 22, 310
- , types of 22, 310–311
- , –, emulsifier effects on 22, 338–339
- , –, tests for 22, 311
- , ultrasonic characterization 45, 112, 114–116, 158
- , –, flocculated emulsions 45, 116, 150
- , –, imaging 45, 154
- , –, particle sizing 45, 115–116, 150
- , –, practical applications 45, 150
- , whey proteins, factors affecting 33, 408
- , –, properties 33, 405–406
- , –, protein conformation and 33, 406–408
- , –, surface hydrophobicity and 33, 406–408
- Emulsator machine 16, 128
- Emulsitators, *see* Colloid mills
- Emulsol 605, film formation of 2, 144
- Emulsol 606, therapeutic action of 2, 143
- Emulsol 607, film formation of 2, 144
- , therapeutic action of 2, 143
- , uses on sewage 2, 183
- Enalapril 44, 305, 320
- Enameled cans 3, 371–374
- Encephalomalacia, in chicks, cause of 1, 125
- , *n*-3 PUFA effects 35, 127–128
- Endocrine disease, smell perception effects 44, 272
- , taste perception effects 44, 267
- Endocrines, endogenous proteolytic enzymes and 31, 388, 389
- Endocytosis, endogenous proteolytic enzymes and 31, 378, 388, 390
- Endogenous proteolytic enzymes 31, 344–346, 411–414
- , endopeptidases 31, 352
- , –, aspartate proteases 31, 360–362
- , –, metalloproteinases 31, 362, 363
- , –, serine proteases 31, 352–355
- , –, thiol proteases 31, 355–360
- , exopeptidases 31, 346
- , –, aminopeptidases 31, 346, 347
- , –, carboxypeptidases 31, 347, 348
- , –, dipeptidases 31, 348, 349
- , –, dipeptidylpeptidases 31, 349–352
- , meat technology 31, 393
- , –, aging 31, 394, 395, 403
- , –, connective tissue 31, 401–403
- , –, contractile proteins 31, 396–398
- , –, cytoskeletal proteins 31, 400, 401
- , –, exopeptidases 31, 410, 411
- , –, glycolysis 31, 393, 394
- , –, lysosomal proteinases 31, 403–407
- , –, nonlysosomal proteases 31, 407–410
- , –, regulatory proteins 31, 398–400
- , –, sarcoplasmic proteins 31, 395
- , muscle physiology 31, 369
- , –, conflicting results 31, 381, 382
- , –, muscle proteins 31, 369–373
- , –, protein catabolism 31, 377–381
- , –, protein turnover 31, 373–376, 382, 383
- , nonmuscle cathepsins 31, 364
- , –, serine proteinases 31, 364, 365
- , –, thiol proteinases 31, 365, 366
- , –, unclassified proteinases 31, 366
- , proteinase activity 31, 383
- , –, animal age 31, 387
- , –, endocrines 31, 388, 389
- , –, endogenous inhibitors 31, 383–385
- , –, muscle type 31, 385, 386
- , –, muscular dystrophy 31, 389–391
- , –, nerve system 31, 387, 388
- , –, nutrition 31, 386, 387
- , –, physical exercise 31, 391–393
- , –, weightlessness 31, 393
- , proteinase distribution 31, 366–369
- Endogenous rhythm (*see also* Bioperiodicity) 40, 219, 226

- Endoglucanase, Albersheim's model and **30**, 162
- , plant cell wall breakdown **30**, 161–162
- Endomysial network **39**, 91–92
- Endomysium, *see* Connective tissues
- Endopeptidases, chocolate and **31**, 223, 224
- , endogenous proteolytic enzymes and **31**, 345, 352, 411–413
 - , –, aspartate proteases **31**, 360–362
 - , –, meat technology **31**, 403, 404, 410
 - , –, metalloproteinases **31**, 362, 363
 - , –, muscle physiology **31**, 381
 - , –, nonmuscle cathepsins **31**, 364, 366
 - , –, proteinase activity **31**, 390
 - , –, serine proteases **31**, 352–355
 - , –, thiol proteases **31**, 355–360
- Endopeptidase system, in dermatosparaxis **37**, 390–391
- Endopolygalacturonase, Albersheim's model and **30**, 160–161
- , in ripening fruits, multiple forms **30**, 177
 - , –, rhamnogalacturonan hydrolysis **30**, 176
 - , –, tissue softening and **30**, 179
 - , plant cell wall breakdown **30**, 160–161
- Endosperm, components **31**, 120, 122
- , dicotyledonous plants **31**, 133, 135
 - , dietary fiber and **31**, 150, 190
 - , intestinal bacteria **31**, 181, 183
 - , monocotyledonous plants **31**, 136, 137
 - , of wheat kernel **23**, 193
- Endothelial cells **40**, 245, 246, 248, 250
- , anti-cardiolipin antibody binding **37**, 307–308
- End-over-end agitation **32**, 61–62
- , heat transfer in **32**, 65–68
- End-point analysis **15**, 163
- Endpoint cooking temperature indicators, enzymatic methods **44**, 170–173
- , immunoassays **44**, 173–175
 - , meat/poultry products **44**, 169–176
 - , physical methods **44**, 175–176
 - , USDA tests **44**, 170
- Endpoint procedure (quantal response) **44**, 179
- Energy, equation of **32**, 42
- , free **14**, 327
 - , relationships **14**, 368–370
 - , thermal **15**, 281
- Energy barrier theory **34**, 20–22
- Energy cost, IM meat production **39**, 143–147
- Energy dissipation **15**, 71
- Energy foods, consumption per capita, worldwide **30**, 334–335
- , interaction with protein foods **30**, 332–334
- Energy metabolism (*see also* Nutrient-response curve) **40**, 171–180, 227
- , disorders, glycolysis-related acquired **37**, 379
 - , –, glycolytic **37**, 374–379
 - , –, lipid metabolism **37**, 381–383
 - , –, mitochondrial oxidation **37**, 379–381
 - , –, myotonic syndromes **37**, 383–387
 - , –, research needs **37**, 408
- Energy of activation **38**, 204–205
- of –, degradation of folates in aqueous solution, table **33**, 50
- Engineering aspects of food technology **10**, 15–16
- Engineering property, rheology **39**, 44–61
- Enocianina (grape skin extract) **43**, 212
- Enol ester epoxides **14**, 312
- Enoxacin **44**, 290
- Enrichment ratio method **40**, 45
- Ensomysium **14**, 35
- Entamoeba histolytica*, action of chlorine on cysts of **1**, 377
- , destroyed by quaternary ammonium compounds **2**, 183
- Entanglement, rheology **39**, 48–53
- Enterobacter cloacae*, attachment **43**, 324, 347
- Enterobacter faecalis*, attachment **43**, 335
- Enterococcus faecium*, thermal inactivation **44**, 165
- Enterocyte **40**, 36–37, 38–39
- Enterodiol **44**, 199, 207
- , antioxidant activity **44**, 226
 - , metabolism **44**, 221–222
 - , toxicity **44**, 226
- Enterolactone **44**, 199, 207
- , anticancer activity **44**, 232
 - , antioxidant activity **44**, 226
 - , cardiovascular health protective effects **44**, 234
 - , metabolism **44**, 221–222
 - , toxicity **44**, 226
- Enteropathies, cow's milk protein intolerance **37**, 30–31
- , food-sensitive, celiac disease **37**, 29–30
 - , soy protein **37**, 31
- Enthalpy, protein stability **35**, 242
- Enthalpy–entropy compensation effect, site-directed mutagenesis **35**, 283
- Enthalpy of denaturation **35**, 320
- of –, whey proteins **33**, 377–378
- Entrainment separators **15**, 327
- Entropy **14**, 318
- , protein stability **35**, 242

- Environment, effects on depot fats **23**, 30–32
- Environmental Protection Agency, carcinogen risk assessment and **31**, 26, 39
- Enzymatic action in food processing **10**, 31
- Enzymatically interesterified (EIE) milkfat **44**, 38
- Enzymatic browning, reactions in food **19**, 82–123
- , – in –, fundamental aspects **19**, 82
 - , – in –, polyphenoloxidases in **19**, 82–97
 - , – in –, *o*-quinones in, secondary reactions **19**, 97–104
 - , – in –, tea **19**, 109–112
 - , theories of **3**, 2–7
- Enzymatic changes, in bread **11**, 291–292
- , in cake mixes **11**, 290–291
 - , in cereals **11**, 274–278, 280–285
 - , in dried apricots **11**, 289–290
 - , in dried cabbage **11**, 287
 - , in dried carrots **11**, 288
 - , in dried egg **11**, 265–270
 - , in dried figs **11**, 290
 - , in dried fruits **11**, 289
 - , in dried meat **11**, 272–273
 - , in dried milk **11**, 270–272
 - , in dried peaches **11**, 290
 - , in dried peas **11**, 288, 289
 - , in dried potatoes **11**, 288
 - , in dried prunes **11**, 290
 - , in dried vegetables **11**, 285–289
 - , in flour **11**, 281–285
 - , in seed oils **11**, 278–280
 - , in walnuts **11**, 309
- Enzymatic deconjugation, autolytic deconjugation with endogenous conjugases **33**, 17–18
- , efficiency of **33**, 18–19
 - , folates **33**, 17–20
 - , pteroylpolyglutamate hydrolases in **33**, 17
- Enzymatic digestion-dialysis technique **35**, 218–220
- Enzymatic modification, whey proteins **33**, 416–417
- Enzymatic time–temperature integrators **44**, 180–182
- Enzyme action, catalase in vegetables **8**, 84
- , cause of off-flavors in foods **8**, 84
 - , inactivation of **8**, 64
 - , in cocoa bean cotyledons **8**, 253
 - , in garlic **2**, 272
 - , in peppergrass **2**, 275
 - , in tea fermentation **2**, 284
 - , in vegetables **8**, 78
 - , lipase, in vegetables **8**, 86
 - , lipoxidase, in vegetables **8**, 86
 - , oxidizing, in apples and pears **8**, 354
 - , pectinase in fruits **8**, 349
 - , polyphenol oxidase, in cocoa beans **8**, 230
 - , systems, in wines **8**, 137
- Enzyme-catalyzed lipid oxidation, cyclooxygenase **33**, 269–270
- , cytochrome P450 **33**, 256–259
 - , fish lipids **33**, 291–297
 - , lipoxygenase **33**, 261–269
 - , peroxidase **33**, 259–261
- Enzyme-catalyzed oxidative browning of fruit products **3**, 1–44
- Enzyme inhibitors, naturally occurring, in food preservation **1**, 385
- Enzyme-linked immunosorbent assay (ELISA), endpoint cooking temperature indication **44**, 174–175
- , phytoestrogens **44**, 203
- Enzymes (*see also individual enzymes and Proteolysis*) **3**, 53–55; **15**, 259, 292
- , absorption of **17**, 50
 - , activity, at low temperatures **17**, 47
 - , –, thermal and environmental factors **17**, 34–53
 - , cause of spoilage in fish **2**, 347, 372
 - , cell-free, effect of benzoic acid **11**, 347
 - , –, of –, inhibition **11**, 348
 - , –, salicylic acid inhibition of **11**, 348
 - , cheese curd **39**, 176–177
 - , cheese ripening **39**, 211–225, 257–258
 - , chlorine and **7**, 134
 - , chocolate and, alkalization **31**, 248, 249
 - , –, milk **31**, 256
 - , –, milk crumb **31**, 291
 - , –, processing **31**, 216, 217, 222
 - , –, sweeteners **31**, 274
 - , content in oats **11**, 293
 - , deterioration of foods **17**, 5
 - , dietary fiber and **31**, 118, 191
 - , –, analysis **31**, 142, 143, 152
 - , –, dicotyledonous plants **31**, 126, 129, 132
 - , –, intestinal bacteria **31**, 174, 175, 177, 178, 181–183, 186–189
 - , –, properties **31**, 154–156, 169–171
 - , disulfide, inactivation of by reducing agents **1**, 382–383
 - , effect of cathode rays on **3**, 174–176
 - , effect on reduction of trimethylamine oxide **2**, 369
 - , effects of water **17**, 48
 - , endogenous proteolytic, *see* Endogenous proteolytic enzymes
 - , future research **39**, 293

nzymes (*cont'd*)

- gelatin degradation and 7, 320–321
- halophilic 12, 68
- heat resistance of 17, 3–4
- hydrolysis in barley malt flour and lecithin 11, 312
- inactivation of 17, 3–4, 34–46
 - , equation 17, 37
 - , in fruits 17, 183–184
 - , thermodynamics of 17, 37–39
 - , in analyzing pectins 11, 38–45
 - , in breadmaking 16, 428ff
 - , in cheese ripening 16, 233ff, 255, 281, 287ff
 - , in citrus fruits, acetylsterase 9, 322
 - , depolymerizing 9, 321
 - , glutamic acid decarboxylase 9, 323
 - , others 9, 323–324
 - , pectinesterase 9, 320–321
 - , peroxidase 9, 323
 - , phosphatase 9, 322
 - , in extraction of pectins 11, 38–45
 - , in freeze-dried food 13, 73–74
 - , in fruits 17, 183–186
 - , in gene cloning and manipulation 36, 134, 136–137
 - , inhibition of 1, 380–385; 11, 348
 - , inhibitors 17, 52–53
 - , from plants 17, 59–60
 - , in honey 24, 312–330
 - , in liver 15, 36, 50
 - , in low-moisture foods, humidity and reactions 11, 302–314
 - , reactions 11, 263–330
 - , –, mechanisms 11, 310–313
 - , –, models 11, 303–306
 - , –, research on 11, 303–306
 - , theories on changes 11, 292–302
 - , in milk 10, 47–48; 19, 182–183
 - , in muscle 19, 14–16
 - , and meat quality 26, 87
 - , in peas 9, 91–93
 - , in potatoes 10, 192–193
 - , in tea 17, 255–259
 - , effect of thermal treatment 17, 273
 - , in tea leaves 11, 231
 - , involved in food browning, *see* Enzymic browning reactions in food
 - , in wheat germ 23, 209–211
 - , irreversible thermal inactivation 35, 246–249
 - , iso, *see* Isoenzymes
 - , metabolic control theory (*see also* Substrate) 40, 233–236
 - , microsomal, *see* Microsomal enzymes
 - , milk quality 39, 249
 - , molecular forms 17, 49–50
 - , *N*-nitroso compounds and 31, 64, 73, 97
 - , of amino acid metabolism 17, 22–23
 - , of *Byssoschlamys* sp. 25, 264–267
 - , of tea 24, 233–236
 - , olive oil and 31, 461, 463, 478
 - , oxidative 17, 217
 - , oxidizing 17, 4, 7–19
 - , –, in plants, classification 17, 7
 - , –, thermal inactivation 17, 39–47
 - , pectic 17, 21–22
 - , pectolytic 17, 44
 - , properties and uses 36, 136–137
 - , proteolytic 14, 124–125
 - , –, as evaluating agents 9, 44–46
 - , –, as tenderizers 9, 40–46
 - , –, in bacon 3, 303, 304
 - , –, in muscle 9, 35–37
 - , *n*-3 PUFA effects 35, 129
 - , reaction of starch with 2, 321, 322
 - , regeneration of 17, 3, 53–57
 - , respiratory 17, 19–23
 - , role in meat tenderness 20, 273–277
 - , salt tolerance of 7, 112
 - , stability 35, 238–239
 - , –, xylitol 35, 247
 - , stabilization, by immobilization 35, 276–277
 - , –, following cross-linking 35, 274–276
 - , –, hydrophilization 35, 271
 - , substrate studies in tea 11, 234–237
 - , systems in pigs 13, 97, 145–150
 - , thermostability 35, 238–239
- Enzymic test 39, 356–357
- Ephedrine 44, 302
- Epiblast, of wheat germ 23, 195
- Epicatechin, structure of 19, 77
- (–)-Epicatechin, chocolate and 31, 221, 231, 233, 235, 325
- l*-Epicatechin, in cocoa 2, 284
- , in green tea 2, 284, 285
- l*-Epicatechin gallate in tea 2, 295
- Epichlorohydrin, esterification of carboxyl groups by 1, 383
- Epidemiology, air pollution 31, 39
- , carcinogen risk assessment and 31, 5, 41, 47, 48
- , estimates 31, 39, 40
- , laboratory data 31, 27, 28
- , statistics 31, 14, 17
- , testing hypothesis 31, 38

- Epidermal layer of vegetable tissue, parenchyma cells in **2**, 304
- Epidermolysis bullosa **37**, 398
- , simplex **37**, 398
- Epihydrin aldehyde, Kreis test for **3**, 95
- Epi-inositol **45**, 37
- Epilepsy **37**, 372; **40**, 333
- Epimysium **14**, 37
- Epithelial cells, gut, antigen uptake **37**, 12–14
- Epithelial tissue, cell membrane **40**, 197–204
- , mammary cells **40**, 207–212
- , vitamin A **40**, 20
- Epithelium, carcinogen risk assessment and **31**, 44
- , dietary fiber and **31**, 173, 191
- Epitope, cardiolipin **37**, 312–314
- Epoxy compounds, wheat germ treatment by **23**, 267
- Epoxy-hydroperoxides, from polyunsaturated fatty acid oxidation **33**, 276–277
- , linolenate, breakdown mechanism **33**, 277
- Equation of state, proteins at interfaces **34**, 111–113
- Equilibration, vitamin B6 metabolism **40**, 126
- Equilibrium, chocolate and **31**, 264
- , dietary fiber and **31**, 158
- , *N*-nitroso compounds and **31**, 62, 73
- , water activity **39**, 115–116
- Equipment, chlorination of **7**, 161–162
- , control systems **13**, 63–67
- , drying chambers **13**, 47–63
- , economics **13**, 70–73
- , evaluation systems **13**, 67–70
- , freeze-drying **13**, 47–73, 81–82
- Equol **44**, 202, 203, 221
- , antioxidant activity **44**, 225
- , metabolism **44**, 220
- Eremascus albus*, isolation of **7**, 115
- Ergosterol, in cocoa bean pulp **8**, 263
- Erosion, *see* Soil erosion
- Error measurement **40**, 307
- Error model **40**, 268
- Error sources, rheological instrumentation **39**, 26, 28, 33
- Erucic acid, in rapeseeds, antinutritiorial for humans **30**, 371
- Erwinia carotovora* **15**, 167, 179
- Erysipelas insidiosus **37**, 398–399
- Erythorbic acid, as substitute for L-ascorbic acid **18**, 297–304
- , inhibition of *N*-nitrosamine formation in cured meat **29**, 59
- , in meat smoking **29**, 32–33
- , *N*-nitroso compounds and **31**, 62
- Erythrocyte ghosts, α -tocopherol concentrations **33**, 212
- , α -tocopherol transfer from liposomes to **33**, 195–196
- Erythrocyte hemolysis, for vitamin E status **33**, 189
- , α -tocopherol acetate effects **33**, 219
- Erythrocyte phospholipids, infants, diet effects **35**, 85–86
- Erythrocytes, folate **40**, 87–88
- , membranes, α -tocopherol binding **33**, 198–199
- , α -tocopherol turnover **33**, 187
- , tocopherol association with **33**, 177
- , tocopherol-deficient and tocopherol-sufficient, α -tocopherol transfer **33**, 185
- , vitamin B6 **40**, 111
- Erythrodiol, olive oil and **31**, 467
- Erythromycin treatments, effect of bifidobacteria consumption **37**, 84–86
- Escherichia* **13**, 358
- , effect of nitrites on **3**, 295
- , enzyme action in **2**, 369
- Escherichia coli* **40**, 97–101, 105; **41**, 43; **45**, 178, 180, 183, 193
- , attachment **43**, 325, 328, 335, 338
- , α , confocal scanning laser microscopy **43**, 355
- , α , inhibition methods **43**, 353
- , α , plant surfaces **43**, 345
- , carcinogen risk assessment and **31**, 28
- , cloned gene expression **36**, 145–149
- , α , essential units **36**, 145
- , α , expression vector types **36**, 147–149
- , α , factors affecting level of expression **36**, 146–147
- , α , destruction curve for **3**, 434
- , α , destruction of **3**, 53, 54
- , α , by sonic vibrations **3**, 130
- , α , by ultraviolet radiation **3**, 148
- , α , by X-rays **3**, 156
- , α , detachment of daughter cells **43**, 350
- , α , dietary fiber and **31**, 176
- , α , effect of radioactive phosphorus on **3**, 155
- , α , germicidal effect of quaternary ammonium compound on **2**, 137, 140, 142, 147–148, 152–153
- , α , growth rate of **7**, 101, 105
- , α , isolated from fish **2**, 349
- , α , *N*-nitroso compounds and **31**, 96
- , α , pH in frozen cells of **3**, 449
- , α , phytase **45**, 9, 10, 11, 21

Escherichia coli (cont'd)

- , pulsed electric field (PEF) inactivation 44, 11, 13
- , soybean glycinin expression 36, 151, 153–158
- , transgenic expression in *Arabidopsis* 45, 34
- , wheat HMW glutenin expression 36, 162
- Escherichia coli* 8739, pulsed electric field (PEF) inactivation 44, 13
- Escherichia coli* O157:H7 45, 169, 178, 181, 188, 190, 195, 203
- , foodborne illness 44, 152
- , pulsed electric field (PEF) inactivation 44, 13, 14
- , thermal inactivation 44, 163
- , –, kinetics 44, 159–159, 160, 161
- , –, mathematical models 44, 165
- , –, sample variables 44, 166
- , –, USA meat processor regulations 44, 150
- , undercooked meat 44, 148, 149
- Esculetin, lipoxygenase inhibition 33, 317, 318
- Esmolol 44, 305
- Esophageal cancer, carcinogen risk assessment and 31, 14, 16
- , *N*-nitroso compounds and 31, 56, 65, 72
- ESR, *see* Electron spin resonance
- Essence recovery 15, 342, 350
- Essential fatty acid deficiency 35, 6
- , cardiolipin acyl changes 37, 294–295
- , Δ^5 -desaturase effects 35, 48–50
- , impaired eicosanoids synthesis 35, 89–90
- , in rats 35, 66
- , linoleic acid 35, 10–12
- , α -linolenic acid 35, 13, 40
- , –, administration 35, 111–112
- , symptoms 35, 7–9
- Essential fatty acids 35, 6–14
- , definition 35, 13
- , desaturation and elongation 35, 7–8
- , docosahexaenoic acid 35, 13–15
- , functions 35, 9–10
- , linoleic acid 35, 9–13
- , α -linolenic acid 35, 13–15
- , membrane structure 35, 9–10
- Essential oils, composition in tea 17, 250–251
- , role in food preservation 42, 249
- , sampling of 7, 25
- Estazolam 44, 307
- Esterase 39, 203–205
- , action on galacturonide chain of pectin 1, 412
- Esterification, dietary fiber and 31, 131, 139, 190
- , –, intestinal bacteria 31, 186, 187
- , –, properties 31, 164–166
- , olive oil and 31, 458
- , protein emulsifier modification 34, 152–153
- , whey protein modification 33, 419–420
- Esters, aminoethyl 6, 15
- , carbobenzoxyaminoethyl 6, 15
- , chlorosulfite 14, 305
- , contribution to meat flavor 18, 52
- , hydroxy 14, 309–310
- , in apple oil 2, 264
- , in winter and summer pineapple 2, 267
- , olive oil and 31, 463, 466, 470
- , shoyu flavor and 30, 267
- Estimation, likelihood 40, 268–269
- , parameter 40, 311–312
- , population kinetics 40, 266–277
- , prior 40, 273–276
- Estrogen receptor binding assay 44, 196
- Estrogen receptor-dependent transcriptional assay 44, 196–197
- Estrogen receptors, phytoestrogen effects 44, 222–223
- Estrogen-related phytoestrogen effects, *in vitro* neoplastic cell growth 44, 223
- , *in vivo* 44, 224–225
- Estrogens, carcinogen risk assessment and 31, 15
- , licorice and 7, 355
- Ethacrynic acid 44, 305
- Ethambutol 44, 291
- Ethanol 12, 123–125
- , chocolate and 31, 221, 235
- , dietary fiber and 31, 144, 160, 186
- , effects on cardiolipin content 37, 301
- , fatty acyl composition 37, 297
- , in apples 2, 263
- , in cocoa bean juice 8, 239
- , ingestion effects on folate bioavailability 33, 69–71
- , production 32, 191, 196, 197–204, 211–215, 222
- , –, pollution from 32, 222, 224
- , soybean protein denaturation 30, 213
- Ethanolamine phosphoglycerides, fatty acid concentrations 35, 62
- Ethers, contribution to meat flavor 18, 52
- , destruction of yeast cells by 1, 377
- , mixed cellulose 12, 332–333
- Ethionine 15, 38
- Ethnic origin, and food selection 32, 260–261

- Ethoxyquin, *N*-nitroso compounds and **31**, 81
- Ethyl acetate, in apples **2**, 263
- , in bananas **2**, 271
- , in black tea **2**, 286
- , in pineapple **2**, 266–268
- , in raspberries **2**, 269
- , in strawberries **2**, 270
- , solubility of DDT in **2**, 203
- Ethyl acrylate in pineapple **2**, 268
- Ethyl alcohol **16**, 195, 212
- , effect on rabbits **2**, 207
- , in cherries **2**, 264
- , in coffee **2**, 282
- , in oranges **2**, 264
- , in parsnip seed oil **2**, 274
- , in pineapple **2**, 266, 268
- , in raspberries **2**, 269
- , in Springdale apples **2**, 263
- , in strawberries **2**, 270
- , in table wines **6**, 17
- , solubility of DDT in **2**, 204
- Ethylamine, reaction with glycolaldehyde, color formation by smoking **29**, 138–139
- Ethyl caproate in apples **2**, 263
- Ethyl *n*-caproate in pineapple **2**, 268
- Ethylcellulose (EC) **12**, 330–331
- Ethylene **15**, 79
- , applied to passion fruit **12**, 223
- , – to –, effect on coloring **12**, 230
- , effect on fruits and vegetables **12**, 127, 186, 189–190
- , – on –, infected with *Penicillium digitatum* **12**, 107
- , – on pectins **1**, 401
- , in storage atmosphere **12**, 100–101
- , production, effect of carbon dioxide **12**, 125–127
- , –, of oxygen **12**, 126–127
- , –, in passion fruit **12**, 223–229
- , –, on ships **12**, 189–190
- , production by mature kiwifruit **29**, 291
- , – by ripening fruits **30**, 171–172
- , stimulation **12**, 117
- , use in mango ripening **21**, 253–254, 256–258
- Ethylenediaminetetraacetic acid (EDTA), chelation **33**, 304–305
- , control of microsomal-enzyme-associated lipid oxidation **33**, 305–306
- , dietary fiber and **31**, 129
- Ethylene-induced climacteric **12**, 111
- Ethylene oxide, in sterilization **32**, 20, 219 27
- , –, of bacon **3**, 319
- , –, of dried fruits by **3**, 466
- , reaction with amino groups **1**, 383, 386
- , – with carboxyl groups **1**, 386, 389
- , – with phenolic hydroxyls **1**, 383
- , – with sulfhydryl groups **1**, 393
- Ethylene vinyl alcohol, chocolate and **31**, 318
- Ethyl ester of a C₅ unsaturated acid in pineapple **2**, 268
- Ethyl ether, fat extraction by **3**, 52
- Ethyl formate in apples **2**, 263
- Ethyl gallate added to dry milk **3**, 96
- 4-Ethylguaiaicol, conversion from ferulic acid **30**, 278–280
- , – from –, yeast from shoyu mash and **30**, 278, 280
- , in combination with methionol, flavor evaluation and **30**, 286–287
- Ethylhydroxyethylcellulose (EHEC) **12**, 331
- Ethyl isovalerate in pineapple **2**, 268
- Ethyl linoleate, diet containing **35**, 70
- Ethyl linolenate, diet containing **35**, 70
- N*-Ethylmaleimide, as SH group reagent **24**, 22–24
- Ethyl propionate in apples **2**, 263
- Etidronate **44**, 315
- Etodolac **44**, 295
- Etretnate **44**, 315
- Eubacterium* **43**, 12
- , dietary fiber and **31**, 174, 176
- Eukaryote gene, structure and mechanism of expression **36**, 96
- Euprocine **44**, 287
- Europe, buckwheat products **44**, 414–415
- , cheese production **39**, 166, 167, 193
- , traditional IM meat **39**, 77–79, 118
- Europine **45**, 73
- Eutectic freezing **27**, 316–320
- Eutectics, freeze-drying and **7**, 174
- Evacuation systems **13**, 67–70
- , absorbents, adsorbents **13**, 70
- , condensers, refrigerated **13**, 68–69
- , effect on drying **13**, 70
- , ejectors, steam **13**, 69–70
- , pumps, mechanical **13**, 68–69
- Evaporation **39**, 101, 107, 117
- , in food industry **15**, 303ff
- , solids and **7**, 191–192
- Evaporation-distillation process, in food drying, aroma recovery in **20**, 19–31
- , –, costs of **20**, 89–90
- Evaporators, Centri-Therm **15**, 342
- , expanding flow **15**, 342
- , falling film **15**, 331
- , forced circulation **15**, 330

Evaporators (*cont'd*)

- , for cold storage, design of **20**, 130–144
- , –, for fruit precooling **20**, 136–137
- , –, refrigerant-to-air type **20**, 134–136
- , –, refrigerant-to-liquid type **20**, 130–134
- , heat pump **15**, 333
- , plate type **15**, 341
- , thin film **15**, 336
- , tubular **15**, 328
- , vacreators **15**, 340
- Examinations, for muscle diseases and disorders **37**, 343
- Exchangers, heat **12**, 164–165
- Excitation–contraction coupling, in muscular dysgenesis **37**, 371
- Excretion, meat mutagens **34**, 410–413
- , α -tocopherol metabolites **33**, 202–204
- , urinary, calcium balance measurements and **33**, 108
- , –, diet effects **33**, 120
- Exercise, effects on cardiolipin content **37**, 300–301
- , – on muscle function **37**, 368–369
- , research needs **37**, 407
- , tests for muscle disorders **37**, 348–349
- Exocrine glands, xylitol and **25**, 149–152
- Exogenous rhythm (*see also* Bioperiodicity) **40**, 219
- Exopeptidases, aminopeptidases **31**, 346, 347
- , carboxypeptidases **31**, 347, 348
- , dipeptidases **31**, 348, 349
- , dipeptidylpeptidases **31**, 349–352
- , endogenous proteolytic enzymes and **31**, 345, 346, 411, 412
- , meat technology **31**, 410, 411
- , proteinase activity **31**, 390
- Exopolysaccharuronase, in ripening fruits, pectin degradation and **30**, 177
- , properties **30**, 177
- Experimental methods, rheology **39**, 12–23
- Extensibility **14**, 100–106
- , lack of **36**, 74–75
- , Wang method **14**, 101–103
- , wheat proteins **36**, 68–69
- Extensional flow **39**, 14–17, 58–59
- Extensional viscosity **39**, 16, 17
- Extraction, aqueous, effect on losses during cooking **33**, 49
- , folates **33**, 14–17
- , free folate during **33**, 17
- , heat effects during **33**, 16
- , inhibition of oxidative losses **33**, 15
- , nonthermal procedures **33**, 16
- , pH effects during **33**, 15–16

- Extractives, fish spoilage and **7**, 50–52
- , for flexible packaging **23**, 313–315
- Extractor, passion fruit, centrifugal **12**, 234–235
- , –, mechanical **12**, 235
- Extrahepatic tissue (*see also* names of specific organs), β -carotene **40**, 32, 49, 61
- , vitamin A **40**, 9, 11, 17–21
- Extrapolation, zero flow **40**, 189
- Extrusion cooking, sorghum ready-to-eat products **43**, 237
- Eye muscles, ocular myopathies **37**, 361–362
- Eyes, vitamin A **40**, 9, 11, 19
- Eyring theory, of coefficient of viscosity in liquid structure **11**, 358–362
- F_T value **17**, 37, 39
- F value, for reducing bacteria at different locations in container **2**, 93–99, 110
- , for thermal death time curve of *Clostridium botulinum* **2**, 76
- , of processes used in industry **2**, 102
- Fababean protein **35**, 334–335
- Fabaceae (Leguminosae), pyrrolizidine alkaloids **45**, 62
- Factor XII, conformation **34**, 59
- FAD, *see* Flavin adenine dinucleotide
- Fagopyrum cymosum* (perennial buckwheat) **44**, 396, 397
- Fagopyrum esculentum* (common buckwheat) **44**, 396, 397
- , spp. *ancestrale* **44**, 399
- Fagopyrum homotropicum* **44**, 397
- Fagopyrum tartaricum*, *see* Tartary buckwheat
- Failure properties, gels **34**, 217–218
- Familial amyloidotic polyneuropathy **40**, 150–155
- Familial periodic paralysis **37**, 384–386
- Famotidine **44**, 299
- Fans, air movement and temperature control in **20**, 147–150
- , axial flow in dehydrators **6**, 330
- , for cold-storage facilities **20**, 146–150
- FAP, *see* Familial amyloidotic polyneuropathy
- Farina, enriched with thiamine **6**, 269
- FASTA **42**, 50, 52–53, 59–60
- , with transgene proteins **42**, 53–56
- Fasting, anti-inflammatory effect **37**, 52
- , tests for muscle disorders **37**, 348–349
- Fast protein liquid chromatography, whey protein denaturation **33**, 372
- Fat (*see also* Lipids), absorbed by batter of doughnuts **5**, 177

- , acidity of in flour **11**, 282
- , and meat quality **26**, 85–86
- , ascorbic acid as synergist in protection of **18**, 241–248
- , carcinogen risk assessment and **31**, 22, 24
- , chocolate and, alkalization **31**, 248
- , cocoa bean chemistry **31**, 229
- , cocoa butter **31**, 250–253, 277–281
- , conching **31**, 298, 301–303, 307
- , emulsifiers **31**, 281, 284
- , milk **31**, 253–258, 263, 264
- , milk crumb **31**, 284, 286, 291
- , packaging **31**, 319
- , processing **31**, 244
- , sweeteners **31**, 271–274
- , tempering **31**, 308, 309, 311–313
- coefficients of digestibility **35**, 20–21
- consumption **35**, 2–3
- content in dairy products **37**, 150–152
- content of apples and pears **8**, 300
- of –, of cocoa **8**, 261
- cooked at high temperatures **6**, 4
- copper content **10**, 196, 201
- decomposition **10**, 195–199, 209; **16**, 198ff
- deposition **14**, 43–47
- determination **14**, 120–121
- dietary fiber and **31**, 168
- dietary (*see also* Fatty acids), butterfat comparison with other food fats **37**, 168–169
- , intake and cancer **35**, 143
- disappearance data **37**, 133–136
- dried milk powders and **7**, 230
- effect of salts on bacon fat **5**, 32
- effects, on cancer risk, animal studies **37**, 219–223
- , –, breast cancer **37**, 211–212
- , –, colon cancer **37**, 212–213
- , –, fat composition and source **37**, 213–215, 221–222
- , –, fat quantity **37**, 210–213, 220–221
- , –, milk and dairy products **37**, 215–219
- , –, trace lipids **37**, 223
- , on coronary heart disease risk **37**, 153–154
- , on LDL modification **37**, 171–181
- , on serum lipoproteins and apolipoproteins **37**, 154–159
- , –, monounsaturated fatty acids **37**, 171–178
- , –, *n*-3 polyunsaturated fatty acids **37**, 178–179
- , –, saturated and unsaturated fatty acids **37**, 159–170
- , –, on thrombosis tendency **37**, 181–185
- , –, on whey protein foaming properties **33**, 404
- , evaluating oxidative changes **5**, 9, 10, 11
- , filtration **10**, 198
- , freeze-drying and **7**, 217, 219
- , hydrogenated and nonhydrogenated **10**, 194–195
- , in cakes **8**, 36
- , in candies **6**, 29, 32
- , in cheese ripening **16**, 254ff
- , in cocoa beans and nibs **6**, 38
- , in emulsions **16**, 107ff, 116ff, 121ff, 132, 149
- , in fruits **17**, 183
- , ingredients of candy **6**, 12
- , in ice cream mix **3**, 92
- , in meat **5**, 8
- , in pastries **8**, 36
- , in potato chip processing additives in **10**, 196
- , in steers **14**, 44
- , intake data **37**, 136–140
- , mean scores for flavor of pastry made with different **5**, 183
- , measurement **14**, 109–110
- , mutagen formation role **34**, 417–420
- , *N*-nitroso compounds and **31**, 75, 78–81
- , nutrition **39**, 278–280
- , oleic–linolenic in candy production **6**, 32
- , olive oil and **31**, 454
- , optimal balances for CHD protection **37**, 206–208
- , oxidation, chlorophyll as a prooxidant in **4**, 175
- , protection of bacteria during freezing by **6**, 167
- , quasi-properties of **8**, 10
- , rancid, injurious compounds in **1**, 125
- , rancidity **5**, 1
- , –, comparison with fat reversion **4**, 188
- , –, detection by means of chlorophyll fluorescence **4**, 174
- , –, of meat **6**, 138, 142
- , response determinants, genetic factors **37**, 192–194
- , –, quantity and composition **37**, 189–192
- , –, triglyceride structure **37**, 185–188
- , rheology of **8**, 26
- , scores for pastry made with different **5**, 183
- , stability of **6**, 12
- , state of in dry whole milk **3**, 51–53
- , storage **10**, 201

- Fat, storage (*cont'd*)
- , – of DDT in **2**, 210–211
 - , tocopherols in **33**, 159–164
 - , toxicity **10**, 199–200
 - , unsaturated **17**, 27
 - , –, oxidation of **5**, 22
 - , winterized **10**, 195
- Fatal familial insomnia **43**, 273, 285
- Fat bloom, chocolate and **31**, 312, 313
- Fat crystal networks **44**, 33–141
- , atomic force microscopy **44**, 66–75, 88
 - , confocal laser scanning microscopy **44**, 63–67, 88
 - , formation process, crystallization observations **44**, 80, 81, 82
 - , –, microstructural elements **44**, 83
 - , –, microstructure clusters **44**, 83
 - , –, particle nomenclature **44**, 82–83
 - , fractal dimensions, calculation from rheology **44**, 104–106, 108
 - , –, crystallization conditions influence **44**, 113–118, 119–120
 - , –, density/order of packing relationship **44**, 109–113
 - , –, elastic constant influences **44**, 107–109
 - , –, physical significance **44**, 107
 - , fractal nature **44**, 84–85, 94–100, 123–124
 - , –, use of thresholding methodology **44**, 93, 94, 96–100
 - , hardness **44**, 36, 37
 - , –, macroscopic indicators **44**, 38–41, 57
 - , –, processing conditions dependence **44**, 140
 - , –, solid fat content dependence **44**, 133
 - , mechanical model at low deformations **44**, 121–140
 - , mechanical strength modeling **44**, 35
 - , microscopic characterization **44**, 61–82
 - , –, self-similarity **44**, 71, 72, 73, 74
 - , microstructure **44**, 35, 36, 39–42
 - , –, structural model **44**, 82–84
 - , –, weak link theory **44**, 100–103, 121–122, 124, 132
 - , network models **44**, 58–60, 123, 124–129
 - , –, forces between microstructures **44**, 125–129
 - , particle volume fraction/solid fat content relationship **44**, 103–104, 122
 - , polarized light microscopy **44**, 61–63, 65, 75–80, 88
 - , –, fractal dimensions calculation **44**, 88–94
 - , rheological analysis **44**, 41–42, 55, 56–57, 104–106
 - , scaling theory **44**, 55–58
 - , scanning electron microscopy **44**, 61, 63, 64, 88
 - , sensory impressions of fat-containing foods **44**, 35–36, 37
 - , storage modulus **44**, 36, 122–123, 129–131, 133–134
 - , –, processing conditions influence **44**, 136–139
 - , structural hierarchy **44**, 35, 36, 83, 84
- Fat-free diet, α -LNA levels **35**, 71–73
- Fatigue, effect on scoring foods **2**, 241, 243
- , muscular **37**, 341–342, 365–368
- Fats and oils, emulsion stability of **22**, 327–330
- , –, dielectric constant **22**, 328
 - , –, gas chromatography **22**, 328
 - , –, HLB value **22**, 327–328
 - , –, phase-inversion temperature spreading coefficient **22**, 328–329
 - , –, water number **22**, 329
 - , reversion problems in **4**, 185–208
 - , used by the candy industry **6**, 3
- Fats/fatty acids, microwave effects **43**, 92
- Fatty acid esters, hydrophilic–lipophilic balance **34**, 99
- Fatty acids (*see also* Dietary fatty acids, Essential fatty acids, Fat, Polyunsaturated fatty acids, Unsaturated fatty acids) **39**, 203, 205–209
- , *trans* **36**, 304–305
 - , –, incorporation into cardiolipin **37**, 295–297
 - , –, in fats and oils **37**, 146–147
 - , absorption **35**, 21–22
 - , as food preservatives **1**, 386–398
 - , cheese flavor and **7**, 27–28
 - , chocolate and, alkalization **31**, 247
 - , –, cocoa bean chemistry **31**, 234
 - , –, cocoa butter **31**, 250–252, 275, 276, 278, 279
 - , –, conching **31**, 297
 - , –, milk **31**, 254, 264
 - , –, milk crumb **31**, 291
 - , –, packaging **31**, 324, 325
 - , –, sweeteners **31**, 274
 - , composition of plant seed oils and products **35**, 18
 - , content in animals **5**, 6
 - , dietary cardiolipin, positional distribution **37**, 290
 - , emulsification of **16**, 119
 - , essential fatty acid deficiency **37**, 294–295
 - , esters of sorbitan and polyoxyethylene **6**, 15

- , fish spoilage and 7, 47–48
- , formation in dried raw meat 11, 303
- , free in wheat flours, breadmaking and 29, 253, 255–257
- , in abalone 23, 161
- , in bacon 3, 301–303, 309–314
- , in cheese ripening 16, 254ff, 259ff, 270
- , in cocoa fat 6, 39
- , in cottonseed 3, 144
- , in depot fats 23, 22, 23
- , in eggs 1, 151
- , influence of rations 5, 6
- , in meats, effects on SH groups 24, 57–58
- , in milkfat 37, 144–146
- , –, *n*-3 37, 147–148
- , –, *trans* isomers 37, 146–147
- , –, predominant 37, 144–146
- , in milk products 16, 200
- , in protein decomposition 16, 185
- , in vacuum dehydrated bacon 3, 320
- , in wheat flour 16, 426
- , in wheat germ 23, 225–228
- , liberation of free 6, 14
- , losses of 17, 32
- , meat mutagen modulation 34, 429–430
- , medium-chain, plasma lipid/lipoprotein response 36, 270–271
- , modification, β -lactoglobulin thermal characteristics effect 35, 330–331
- , monounsaturated, effects on serum lipoproteins and apolipoproteins 37, 159–178
- , –, *trans* fatty acids 37, 175–178
- , –, *cis* monounsaturates 37, 171–175
- , *N*-nitroso compounds and 31, 62, 76, 79
- , olive oil and 31, 458, 463–466, 471, 473, 477
- , oxidation of 5, 8
- , polyunsaturated, *see* Polyunsaturated fatty acids
- , reactions with sulfites 30, 27
- , role 36, 254–255
- , saturated, effects on serum lipoproteins and apolipoproteins 37, 159–170
- , –, incorporation into cardiolipin 37, 295–297
- , saturated and monoenoic 35, 5
- , selectivity for incorporation into cardiolipin 37, 292–293
- Favella ehrenbergii* 10, 141
- Favism 16, 33; 42, 11
- Feces, dietary fiber and 31, 152, 153, 191
- , intestinal bacteria 31, 171–176, 178, 179, 181–184, 186, 188
- , properties 31, 154, 163, 166, 168
- Federal Insecticide, Fungicide and Rodenticide Act, carcinogen risk assessment and 31, 6, 7, 12
- Feed, effects on meat flavor 18, 6–7
- Feedback, neural network 40, 335
- Feeds and feedstuffs, effect on milk and meat flavor 23, 37–38
- , wheat germ use in 23, 286
- Felbarnate 44, 311
- Feline spongiform encephalopathy (FSE) 43, 278–279
- Fenbutrazate 44, 324
- Fenfluramine 44, 313
- Fenopropfen 44, 295
- Fermentation (*see also* Cheese, Salami, Sausage) 16, 251, 311ff; 17, 20; 39, 95
- , chocolate and 31, 213, 329
- , –, chemical changes 31, 221–225
- , –, cocoa bean chemistry 31, 226–229, 231–235
- , –, microbiology 31, 217–219
- , –, processing 31, 215–217, 239, 244, 246
- , –, sweeteners 31, 267
- , continuous 10, 18–19
- , dehydration mechanisms 39, 108–110
- , dehydration quality attributes 39, 118–119
- , dietary fiber and 31, 172–186
- , in fruit maturation 10, 294–295, 310, 322
- , in tea manufacture 17, 264–272
- , milk-based foods 39, 164–165, 174–175
- , of black tea 24, 253–260
- , of citrus by-products 17, 93
- , of honey 24, 351–352
- , of molasses 17, 125
- , of sauerkraut, bacterial action in 10, 240–246, 247–248, 250–253
- , –, lactic acid in 10, 233, 240–241, 244, 246–250
- , –, salt influence on 10, 242, 248, 246, 247, 250, 252, 253–259, 260–261
- , –, sugar role in 10, 240, 247–248
- , –, temperature influence on 10, 242, 243, 246, 253–259, 261–263
- , –, yeasts in 10, 241, 242, 243, 249, 252, 275
- , of soy sauce 10, 85, 87, 111–115
- , of tea 2, 284
- , –, chemical changes in 11, 234–241
- , –, composition after 11, 234
- , –, initiation of 11, 233
- , of vegetables 10, 233–235, 278–279
- , olive oil and 31, 461, 467, 479
- , phytate degradation 45, 9, 16, 20, 22

Fermentation (*cont'd*)

- , phytic acid destruction and **28**, 55–60
- , products **12**, 76–81
- , –, from tropical fruits **17**, 196–199
- , research needs **39**, 148–149
- , sardines **39**, 346
- , soy products **44**, 213–214
- Fermented flat breads **43**, 229
- Fermented foods, for developing countries **22**, 201–202
- , wheat germ use in **23**, 285
- Ferric iron, chelation **33**, 304
- , fish lipid oxidation **33**, 289–290
- Ferricyanide acid, reducing capacity of in dry milk **3**, 75–78
- , reduction of in dry milk, during storage **3**, 101
- , – of –, effect of heat **3**, 84
- Ferrous iron, chelation **33**, 304
- , fish lipid oxidation **33**, 289–290
- Ferrous sulfate, effects on folate retention **33**, 49–50
- Fertilization, in kiwifruit cultivation **29**, 284
- , olive oil and **31**, 455, 458
- Ferulic acid, conversion into 4-ethylguaiacol **30**, 278–280
- , –, yeast from shoyu mash and **30**, 278, 280
- , dicotyledonous plants **31**, 124
- , dietary fiber and, components **31**, 139, 140
- , intestinal bacteria **31**, 186, 189
- , in wheat germ **23**, 237
- , monocotyledonous plants **31**, 136, 138
- Feta cheese **39**, 177, 193–194
- FEV₁, *see* Forced expiratory volume in 1 s
- FFA, *see* Free fatty acid
- Fiberoptic thermometry, microwave temperature measurements **43**, 84–85, 86
- Fibers, area **14**, 47–48
- , carcinogen risk assessment and **31**, 21–23
- , composition **14**, 51
- , crude, in tea **11**, 224
- , differentiation **19**, 29–50
- , effects on calcium bioavailability **33**, 134–135
- , – on –, cereals **33**, 136–139
- , – on –, fruits and vegetables **33**, 139–141
- , – on –, mechanism **33**, 135–136
- , – on –, pH dependence of calcium binding by fiber **33**, 136
- , – on –, purified fibers **33**, 141–142
- , – on folate bioavailability **33**, 76–78
- , – on tocopherol bioavailability **33**, 171–173
- , extensibility **14**, 50–51
- , in cocoa beans and nibs **6**, 38
- , in vegetable tissue, composition and shape of **2**, 302, 304
- , size **14**, 47
- , types of, in muscle **19**, 25–29
- Fibrils **9**, 3–4
- , dietary fiber and **31**, 122, 123, 136
- , endogenous proteolytic enzymes and **31**, 372, 403
- Fibroblasts, endogenous proteolytic enzymes and, endopeptidases **31**, 362
- , –, meat technology **31**, 407, 411
- , –, muscle physiology **31**, 379
- , –, proteinase distribution **31**, 366, 367, 369
- , uptake of tocopherols **33**, 180–182
- Fibrogen, conformation **34**, 59
- Fibronectin, deficiency in Ehlers–Danlos syndrome **37**, 392–394
- , role in connective tissue carcinomas **37**, 404–405
- Fibrosis, hepatic **37**, 403–404
- Pickian diffusion **39**, 140
- Figs **15**, 225
- , dried, enzymic changes in **11**, 290
- Filaments **9**, 4
- , endogenous proteolytic enzymes and, meat technology **31**, 394, 396, 400, 401
- , –, muscle physiology **31**, 370, 371
- Filiform papillae **44**, 251
- Fillers in meat emulsions **16**, 138
- Fillings, alginates in **11**, 151
- Film bag **32**, 20–22, 28, 29, 30
- Film model **32**, 57
- Films, adsorption **33**, 391–393
- , effects of aging **33**, 394
- , for flexible packaging **23**, 317–322
- , for prepacking passion fruit **12**, 232–233
- , ionic strength effects **33**, 394
- , methylcellulose **12**, 316
- , pH effects **33**, 394
- , protein conformation and **33**, 393–395
- , stability **33**, 394
- , viscoelastic behavior **33**, 394
- , whey proteins **33**, 395–396
- Filtration, influence of consistency on **11**, 429–432
- , of fruit juices **9**, 248
- , olive oil and **31**, 462, 470, 471, 475
- Fimbriae (pili) **43**, 322
- Finfish, amine occurrence **39**, 336–344
- Fining, of fruit juices **9**, 247–248

- Finnish oils, tocopherols and tocotrienols in **33**, 162
- Firing, in tea manufacture **17**, 265–266, 272
- Firmness, fish freshness and **7**, 63
- Fish (*see also* Mechanically deboned fish) **13**, 13, 300–303, 321; **15**, 238
- , acetylmethylcarbinol in **16**, 196
- , aerobic and anaerobic bacterial flora of **2**, 348–354
- , agar in **11**, 122–123
- , alcohol in **16**, 196
- , alginates in preservation of **11**, 148–150
- , ammonia in **16**, 169
- , ascorbic acid prevention of rancidity of **18**, 256–266
- , – of –, canned fish **18**, 265
- , – of –, fresh, iced, and salted fish **18**, 261–265
- , – of –, frozen fish **18**, 257–261
- , – of –, precautions in **18**, 265–266
- , bacteria in frozen **6**, 190
- , bacterial increase during spoilage **2**, 356
- , bacterial load of gut and skin of **2**, 355
- , bases in **16**, 182
- , biochemical spoilage changes **2**, 367
- , –, changes in pH in **2**, 372–373
- , –, fat spoilage **2**, 373
- , –, formation of dimethylamine in stored **2**, 371
- , –, proteolysis in **2**, 371–372
- , –, trimethylamine oxide reduction in **2**, 367–370
- , biogenic amines, *see* Biogenic amines, fish and shellfish
- , broiled, mutagens **34**, 398
- , canned, corrosion characteristics of **3**, 336
- , carrageenan in **11**, 133–135
- , changes in glycogen, lactic acid and pH in muscle of **2**, 362–364
- , characteristics of fresh **2**, 346
- , – of spoiling **2**, 346–348
- , collectors **12**, 376
- , dehydrated **14**, 79–81
- , effect of heating on nutritive value of protein in **4**, 262–267
- , fatty acids in **16**, 185
- , fatty acids in fat of **23**, 23
- , freeze-drying of **7**, 221–223
- , freshness, estimation of **7**, 58–64, 72–73
- , frozen, and TMAOase activity **26**, 298–304
- , –, interaction between factors **26**, 304–306
- , –, protein denaturation, dehydration **26**, 283–284
- , –, divalent cations **26**, 289–290
- , –, factors causing **26**, 281–306
- , –, ice crystal formation **26**, 281–283
- , –, lipid hydrolysis **26**, 294–295
- , –, lipid oxidation **26**, 296–297
- , –, salt **26**, 286–287
- , –, research needs **26**, 306–307
- , –, tests for **26**, 277–281
- , –, degradation products **26**, 280–281
- , –, enzymatic activity **26**, 279–290
- , –, extracted proteins **26**, 280
- , –, microscopic examination **26**, 279
- , –, protein extractability **26**, 277–278
- , –, protein solubility **26**, 277–278
- , –, tissue properties **26**, 278–279
- , –, trimethylamine oxidase, enzymatic activity **26**, 298–304
- , –, properties of **26**, 302–304
- , gums in **11**, 116
- , handling and storage of **2**, 384–390
- , histamine in **16**, 193
- , histological analysis **14**, 127–128
- , hot, smoked, sensory indices for color quality of **19**, 242
- , hydrogen sulfide in **16**, 196
- , indole in **16**, 174
- , influence of pH on bacterial growth **2**, 358–367
- , lactic acid in **16**, 190
- , measuring tenderness of **8**, 17, 31
- , mechanism of spoilage of **3**, 184–187
- , methods of preserving in Southeast Asia **4**, 210–212
- , *N*-nitroso compounds and **31**, 86, 92, 93
- , number of organisms reducing trimethylamine oxide in fresh and stale **2**, 355
- , nutritional stress factor in **4**, 111–113
- , objective tests of quality **2**, 375
- , – of –, chemical tests **2**, 375–381
- , – of –, surface pH test **2**, 381
- , – of –, titration test **2**, 382
- , ozone treatment **45**, 197–198
- , preservation **4**, 209–232
- , –, chemical agents and **7**, 64–71, 73–74
- , protein denaturation during storage **26**, 275–30
- , proteins **14**, 222; **16**, 24
- , psychrophilic flora of **6**, 189
- , quality of **7**, 58
- , raw **12**, 376–378
- , –, bleaching **12**, 376
- , –, crushing **12**, 376
- , –, defrosting **12**, 376
- , –, draining **12**, 377

Fish, raw (*cont'd*)

- , -, reddening **12**, 378
- , -, thiamine-destroying enzyme in **1**, 125
- , reactivity with tin **3**, 341
- , red-fleshed **12**, 371–373
- , -, marlin **12**, 372, 397
- , -, salmon **12**, 372
- , -, skipjack and bonito **12**, 372
- , -, tuna **12**, 371–372, 376–377, 397
- , -, whale **12**, 373, 376, 397
- , red-muscled, spoilage of **7**, 50–51
- , reducing substances in **16**, 189
- , rigor mortis in **2**, 364–367
- , salted, not dried **4**, 221–225
- , salted and dried **4**, 225–227
- , sausage **16**, 148
- , sausage and ham industry in Japan **12**, 367–424
- , - in -, quality standards **12**, 420–422
- , - in -, sanitary measures **12**, 415–417
- , selenium in **32**, 96, 97
- , smoking secondary skin induction **29**, 146
- , SO₂ preservation **5**, 98
- , spoilage, changes in **7**, 43–44
- , stews, bacterial count of frozen **6**, 199
- , succinic acid in **16**, 190
- , sulfide discoloration in **3**, 355
- , supercooling of **6**, 164
- , texture **14**, 113–114
- , thermal scanning rheological analysis **35**, 352–354
- , toxins from, *see* Marine toxins
- , trimethylamine in **16**, 178
- , trimethylamine oxidase, distribution in **26**, 298–300
- , ultrasonic composition sensors **45**, 138
- , ultrasonic microscopy for parasite detection **45**, 156
- , use of ascorbic acid in **4**, 390–392
- , verbal ratings **19**, 250
- , “warmed-over” flavor in **23**, 1–74
- , white-fleshed **12**, 373–376
- , -, Alaska pollack **12**, 376
- , -, cod **12**, 375
- , -, eso **12**, 373–374
- , -, flat **12**, 376
- , -, guchi and nibe **12**, 374–375
- , -, kanagashira **12**, 375
- , -, sharks and rays **12**, 373, 377, 397–398
- , -, squid **12**, 376, 397
- Fish and fish products, histamine in allowable levels **24**, 146
- , - in -, detection **24**, 130–135
- , - in -, enzymic formation **24**, 121–122
- , - in -, spoilage role **24**, 135–139
- , histamine toxicity from **24**, 113–154
- , histidine decarboxylases in **24**, 122–128
- Fishery products, *Clostridium botulinum* in **22**, 135–185
- , consumption of **20**, 192–196
- , preservation of **22**, 160–168
- , production of **20**, 190–191
- , trade in **20**, 191–192
- Fish lipids, oxidation, enzyme-catalyzed **33**, 291–297
- , -, factors affecting **33**, 287–289
- , -, metal catalysis of **33**, 289–291
- , -, volatile compound generation **33**, 298–302
- , polyunsaturated fatty acids in **33**, 286
- Fishmeal, effect of feeding on palatability of poultry meat **1**, 219–220
- , - of heating on nutritive value of protein in **4**, 250
- Fish meat emulsions, development and use of **20**, 207–210
- Fish muscle, rigor in **9**, 22
- Fishnet gels **34**, 206
- Fish oils (*see also* Marine oils), effect on tocopherol bioavailability **33**, 173
- , eicosanoid synthesis suppression **35**, 96
- , feeding studies **35**, 53–55
- , heart disease and **35**, 134–135
- , PUFA **35**, 41–42
- , tocopherol content **33**, 164
- Fish pastes **4**, 217–221; **39**, 346
- Fish poisons **10**, 137–138
- Fish-protein concentrate (FPC) **17**, 135
- , development and use of **20**, 203–204
- Fish proteins **10**, 60–61
- Fish sauces **4**, 212–217
- Fittings and valves, equivalent lengths **11**, 411
- Flakes, potato, processes for **25**, 59–61
- Flame ionization **14**, 18
- Flame sterilization, heat transfer in **32**, 70–73
- Flan jelly, furcellaran in **11**, 159
- Flat fish, keeping qualities of **2**, 377
- , rigor mortis in **2**, 367
- Flat sour bacteria **18**, 163–217
- , biology of **18**, 191–207
- , canning-plant contamination sources **18**, 187–189
- , -, tomato-juice processing **18**, 187–188
- , -, vegetable processing **18**, 188–189
- , classification of **18**, 167–169
- , control of **18**, 190–191
- , distribution of spores of **18**, 169–179

- , – of –, in milk **18**, 173–174
- , – of –, in soil and water **18**, 169–173
- , – of –, in sugar and starch **18**, 174–178
- , – of –, wheat and wheat products **18**, 179
- , enzymes of **18**, 203–206
- , growth of **18**, 192–196
- , metabolism of nitrogen compounds of **18**, 206–207
- , nutrient requirements of **18**, 195
- , research needs for **18**, 208
- , rough and smooth variants of **18**, 169
- , spoilage caused by **18**, 165
- , spore resistance of **18**, 179–187
- , –, antibiotic effect on **18**, 184–186
- , –, chlorine effects on **18**, 186
- , –, measurement **18**, 180
- , –, order of death **18**, 181
- , –, radiation effects on **18**, 186–187
- , –, to heat **18**, 179–180, 181–184
- , spores of, germination and outgrowth of **18**, 197–200
- , –, morphology and chemical composition of **18**, 200–203
- , sporulation of **18**, 196–197
- , thermophily of **18**, 191–192
- Flavan molecule **11**, 210
- Flavanols (catechins), chromatograms of **11**, 212, 213
- , in tea **11**, 210–214
- , structural formulae **11**, 210–211
- Flavanotropolone, structure of **19**, 103
- Flavedo, freeze-dried lemon juice and **7**, 226, 228
- Flavenoids in citrus fruits **9**, 342
- in –, distribution **9**, 346–347
- in –, identification **9**, 343–346
- in –, properties **9**, 347–348
- Flavin adenine dinucleotide (FAD), reactions with sulfites **30**, 25
- Flavin-containing monooxygenases **45**, 82
- Flavin mononucleotide (FMN), reactions with sulfites **30**, 25
- Flavobacter deceduosum*, effect of temperature on growth of **2**, 360
- Flavobacter in fresh fish **2**, 350
- in –, comparison of fresh and spoiled fish **2**, 353
- Flavobacterium*, effect of nitrites on **3**, 295
- Flavobacterium aquatile* **45**, 180
- Flavobacterium branchiophilum* **45**, 181, 190
- Flavones, in discoloration of fruit products **3**, 11, 12
- , in tea, structure **11**, 209
- Flavonoid compounds in foods **5**, 261
- in –, action on smooth muscle **5**, 276
- in –, antioxidant action **5**, 271
- in –, color **5**, 271
- in –, fat in the body **5**, 277
- in –, genetic situation in fruits and vegetables **5**, 280
- in –, naturally occurring **5**, 264
- in –, pharmacological action **5**, 275
- in –, properties depending on phenolic character **5**, 268
- in –, properties significant in foods **5**, 268
- in –, reactions with metals **5**, 270
- in –, relation to bloat in ruminants **5**, 276
- in –, systematic distribution **5**, 283
- in –, taste **5**, 273
- in –, tendencies in distribution **5**, 289
- in –, toxicity **5**, 277
- Flavonoids **27**, 173–191; **44**, 196, 197
- , antioxidant action **33**, 314–316
- , as drugs **27**, 174–181
- , distribution **33**, 312
- , effects on lipoxigenase **33**, 316–319
- , formation **33**, 312
- , hydroxyl positional isomers, effects on lipoxigenase inhibition **33**, 318–319
- , inhibitory effects on fish gill 12-lipoxigenase, table **33**, 308
- , in higher plants **33**, 313–314
- , metabolism **27**, 184–191
- , mutagenicity of **27**, 181–184
- , nutritional aspects **27**, 173–174
- , optimum antioxidant activity **33**, 316
- , structural alterations, effects on lipoxigenase inhibition **33**, 317–318
- , structural requirements for lipoxigenase inhibition **33**, 319
- , structure **19**, 77; **33**, 311–312
- , toxicity **27**, 173–174, 184–191
- Flavonols, as antitumor agents **33**, 319
- , in discoloration of fruit products **3**, 11, 12
- , in food browning **19**, 80–81
- , in tea **11**, 214–215; **17**, 218, 227–231
- , –, chromatogram of **11**, 214
- , in tea plant **11**, 232
- , structural formulae **11**, 214
- Flavoprotein enzymes **3**, 9
- , relationship of to respiration in fruits **3**, 17
- Flavoproteins **17**, 19
- Flavor **14**, 19, 266–267; **15**, 259
- , aftertaste and **7**, 37
- , animal products **14**, 242–244
- , appropriate factors in **7**, 365
- , aroma and **7**, 10

Flavor (*cont'd*)

- , bread and other baked cereal products **30**, 100–102
- , browning reactions **14**, 235–245
- , caramel **6**, 31
- , changes due to peroxidase **17**, 18
- , cheese, *see* Cheese, flavor
- , chlorine and **7**, 162–165
- , chocolate and **31**, 329
- , →, alkalization **31**, 247
- , →, cocoa bean chemistry **31**, 225–228, 234–237
- , →, conching **31**, 298, 299, 304, 308
- , →, milk **31**, 255, 260–262, 264
- , →, milk crumb **31**, 285, 290, 291
- , →, packaging **31**, 314, 319, 320
- , →, processing **31**, 215, 237–241, 245
- , →, refining **31**, 292, 295
- , →, tempering **31**, 309
- , →, *Theobroma cacao* L. **31**, 329
- , chocolate and cocoa **30**, 93–100
- , cinnamon and **30**, 78
- , clove and **30**, 78
- , coffee **30**, 109–111
- , definition of **7**, 11
- , detection of **17**, 5
- , deterioration **17**, 31–33
- , detracting factors in **7**, 36–37
- , development of, in onion and garlic **22**, 73–133
- , effect on food intake **21**, 37–48
- , enzyme role **22**, 116–118
- , feeling factors and **7**, 37
- , fish **39**, 349
- , “fishy” **17**, 33
- , fixation with gum arabic **11**, 175
- , food processing **21**, 46–51
- , from Maillard reactions between amino acids and sugars **30**, 91, 92–93
- , history **30**, 77–79
- , IM meat **39**, 110, 122, 130–136
- , in candies **6**, 9, 31
- , in processed milk **10**, 54–55
- , interest and **7**, 37
- , koikuchi shoyu **30**, 257–287
- , maple syrup **30**, 111–112
- , meat **30**, 103–109
- , meat processing **21**, 46, 47
- , milk **39**, 118
- , of abalone **23**, 174, 176–177
- , of cheese **16**, 239, 247, 257, 268ff
- , off-flavor **17**, 21
- , →, caused by oxidation **17**, 33
- , →, in vegetables **17**, 6
- , →, production of **17**, 32–33
- , of foods, advances in research on **19**, 231–240
- , →, flavor conservation **19**, 238–239
- , →, legal requirements **19**, 239–240
- , →, technological impact **19**, 235–237
- , olive oil and **31**, 468–470
- , peanuts **30**, 112–113
- , perception, in meat flavor studies **18**, 66–67
- , philosophy of **7**, 35–37
- , potato products **30**, 113
- , precursors, chocolate and **31**, 221, 226, 231–233
- , reversion, in fats and oils **4**, 188
- , shoyu, components of **30**, 305–313
- , stability, effect of antioxidants **27**, 125–126
- , →, of carbon dioxide cooling **27**, 126
- , →, of heme pigments **27**, 123–125
- , →, of nitrogen cooling **27**, 126
- , →, of processing variables **27**, 120–122
- , →, of storage **27**, 122–123
- , thresholds **14**, 244–245
- , vanilla and **30**, 78
- Flavor binding, thermodynamic representation **33**, 412
- , whey proteins **33**, 410–413
- Flavor chemistry, of muscle **26**, 87–88
- Flavor compounds, microwave effects **43**, 94–95
- Flavor enhancement, cancer patients **44**, 330
- , effects in elderly people **44**, 325–330
- , lymphocyte count response **44**, 326–328
- , nutritional parameters improvement **44**, 329
- , salivary flow/IgA content improvement **44**, 328–329
- , sodium intake effects **44**, 329–330
- Flavor enhancers, intolerances **42**, 30
- Flavor formation **32**, 116–117, 118
- Flavor impact value, for passion fruit juice **27**, 282–287
- Flavoring constituents, in dehydrated mashed potatoes **25**, 102–109
- Flavoring oils **34**, 131
- Flavoring substances (*see also* Food allergies and Food intolerance) **42**, 1–37
- , acting as haptens **42**, 28
- , allergic reactions, published examples **42**, 24–28
- , appropriate diagnostic tests, assessment strategy **42**, 33
- , →, challenge tests **42**, 32, 34–35
- , →, patch tests **42**, 36

- , –, sensitivity to 42, 31–36
- , –, skin tests 42, 35
- , classes 42, 15
- , formation 42, 15
- , labeling 42, 20–21, 24
- , manufacturing 42, 16–18
- , mucosal contact sensitization reactions 42, 28–29
- , nature and composition 42, 14–15
- , occupational sensitivities 42, 31
- , physical classification 42, 13–14
- , physical or technical functional effects 42, 21, 24
- , protein content 42, 17–20
- , sulfur-containing 42, 17–18
- , usage levels 42, 20, 22–23
- , volatile components 42, 14
- Flavor profile, after taste and 7, 13
- , amplitude and 7, 13–15
- , character notes and 7, 12
- , detail aids to 7, 32–33
- , development of 7, 9–10
- , evolution of 7, 22–33
- , intensity scale and 7, 12–13
- , modification of 7, 33–35
- , order of appearance and 7, 13
- , panel leader and 7, 19–20
- , panel selection and 7, 15–18
- , panel training and 7, 18–19
- , personality and 7, 17–18
- , purpose of 7, 5
- , records of 7, 30–31
- , reproducibility of 7, 31–32
- , response sheet and 7, 28
- , sample numbers and 7, 26–27
- , smelling techniques and 7, 26
- , studies on meat flavor 18, 26–27
- , testing area and 7, 20–21
- , testing techniques and 7, 26
- , training and 7, 10
- Flaxseed lignans 44, 207, 211
- , antiestrogenic effects 44, 225
- , cancer protective effects 44, 231
- , effects of processing 44, 217–218
- , metabolism 44, 221–222
- Flecainide 44, 305
- Flexibacter* spp., growth conditions and adhesion 43, 324
- Flexibility indices 35, 262
- Flexible packaging 23, 305–428
- , air removal from 23, 369–375
- , bacterial penetration into 23, 315–317
- , cans compared to 23, 402
- , current films for 23, 317–322
- , designs for 23, 322–324
- , durability of 23, 399–404
- , early studies on 23, 309–312
- , equipment development for 23, 418–419
- , extractives for 23, 313–315
- , filling of 23, 364–369
- , flexible film technology in 23, 418
- , food product development in 23, 324–335
- , for HT/ST products 23, 327
- , heat-seal quality, retorting effects on 23, 352–353
- , interlamina bonds in 23, 353–354
- , leak detection in 23, 409–417
- , –, methodology 23, 415–417
- , materials for 23, 312–322
- , occluded particles in seals of 23, 354–355
- , production reliability in 23, 344–346
- , production systems for 23, 333–346
- , –, current types 23, 336–344
- , product research in 23, 417–418
- , quality and stability of 23, 328–333
- , quality assurance in 23, 404–417
- , research and development needs in 23, 417–418
- , residual gas levels in 23, 374–375
- , retortability of 23, 317
- , retorting of 23, 375–399
- , –, techniques and equipment for 23, 387–398
- , seal contamination in 23, 360–363
- , seal defects in, tests for 23, 407–409
- , sealing in 23, 346–363
- , –, for retort pouches 23, 355–359
- , seal wrinkles in 23, 359–360
- , shipping tests on 23, 403–404
- , systems approach to 23, 333–336
- , –, for thermo processed foods 23, 305–428
- , utility of 23, 327–328
- Flexing, in flexible-package leak studies 23, 412–413
- Flocculation 34, 130, 133–135
- , measurement 34, 175–176
- Flora, distribution 37, 71
- , microbial in gastrointestinal tract, control 37, 47–50
- Floridean starch 41, 5–6
- Flory–Huggins expression 34, 265
- Floss, dried pork 39, 76
- Flounder, loss of thiamine in 6, 280
- Flour (*see also* Wheat flour), acidity of fat in 11, 282
- , ascorbic acid addition to 18, 272–277
- , bleached, toxic compound in 1, 124
- , chocolate and 31, 236

Flour (*cont'd*)

- , color grader, development of 5, 317
- , correlation of wheat tests for insects to fragment count 5, 243
- , destruction of beetles in 3, 135
- , dietary fiber and 31, 154
- , →, analysis 31, 148, 150
- , →, monocotyledonous plants 31, 135–138
- , doughs 8, 15, 21, 43
- , effect of sonic vibration on 3, 131
- , enzymatic changes in 11, 281–285
- , insect fragment counts in 8, 125
- , milling of, use of infrared radiation in 3, 146
- , protein content 10, 62
- , samples, examination of 8, 113
- , tests for quality 8, 13
- , thermal characteristics 35, 341–342
- , thiamine in 6, 262, 263, 267
- , use of ascorbic acid in 4, 406–407
- , whiteness in 5, 311
- , yellowness of 5, 316
- Flour beetles, origin 4, 283
- Flow, frictional loss 14, 429–430
 - , resistance 14, 423
 - , tubing 14, 424
- Flow algorithm 40, 247–248
- Flow behavior index 32, 47
- Flow constants, for ammonium alginate 11, 387
 - , for applesauce 11, 387
 - , for banana purée 11, 387
 - , for blood 11, 387
 - , for honey 11, 387
 - , for various materials 11, 387
- Flow diagram 40, 340
- Flow index 39, 6, 56
- Flowmeters (Doppler) 45, 131–132
 - , transit-time mode 45, 130–131
 - , vortex shedding 45, 132
- Flow models 32, 44–47
- Flow of suspensions 11, 416
- Flow pattern, determination of 32, 50–56
- Flow rate 40, 342–345, 348–351
 - , at various pressure drops 11, 393
- Fluid bed drying, aroma retention in 20, 73–74
- Fluid consistency, dilatancy in 11, 367
 - , in food engineering applications 11, 355–435
 - , in foods 11, 371–373
 - , liquid structure as element in 11, 358–368
 - , rate of shear in 11, 368–371
 - , role of apparent viscosity in 11, 373
 - , → of colloidal suspensions in 11, 366
 - , → of suspensions in 11, 365
 - , shear stress in 11, 368
 - , thixotropy in 11, 367
- Fluid flow, along a curved streamline, a differential element of 11, 369
 - , →, velocity vectors 11, 369
 - , →, →, resolution of 11, 369
 - , ultrasonic sensing 45, 130–132
- Fluid foods, flow models for 32, 44–47
 - , measurement of flow properties of 32, 47–48
 - , transport equations for 32, 42–43
 - , with shear-thinning flow behavior 32, 45–46
- Fluidity 9, 181
- Fluids, center-line temperature in tubes 11, 420–422
 - , non-Newtonian time-dependent 11, 393–394
 - , rheopectic 11, 394
 - , tensile strength 11, 399
 - , thixotropic 11, 393
 - , with yield stress in rotational viscometers 11, 381–384
- Flunisolide 44, 302, 321
- Fluorescence, chocolate and 31, 322
 - , detection of eluted folates with 33, 28–29
 - , dietary fiber and 31, 136, 148
 - , endogenous proteolytic enzymes and 31, 350
 - , freeze-dried beef and 7, 215–216
 - , of dried egg extracts 1, 159–162, 173
 - , of milk fractions 3, 100
 - , use as palatability measure of dried eggs 2, 249
- Fluoride, inhibition of enzymes by 1, 384
 - , in milk 36, 238
 - , in wines 8, 151
 - , microbial inhibition by 1, 386, 388, 390
- Fluorine, effect in diet 1, 122
 - , in diet, adaptation of rats to 1, 128
- Fluoroborates, microbial inhibition by 1, 386
- 1-Fluoro-2,4-dinitrobenzene, reactive lysine measurement 35, 192–193
- Fluorometric method for selenium detection 32, 87–88
- Fluorometry assay of histamine 24, 131–133
- Fluorosilicates, microbial inhibition by 1, 386
- Fluorouracil 44, 294
- Fluoxetine 44, 311
- Flurazepam 44, 307
- Flurbiprofen 44, 295, 321
- Flush, core 12, 114–115

- Flushing, chocolate and 31, 327
- Fluvastatin 44, 288
- FMN, *see* Flavin mononucleotide
- Foamability, protein-stabilized foams 34, 70-71
- Foaming 15, 354
- Foaming agents, licorice root and 7, 346
- Foam mat drying, aroma retention in 20, 74
- , cost of 20, 96
- Foams (*see also* Protein-stabilized foams) 34, 2
- , characterization 33, 397-399
- , formation 14, 416-417; 34, 16
- , stability, protein structure and 33, 398-400
- , ultrasonic analysis 45, 150-151
- , whey proteins 33, 400-402
- , -, foaming properties 33, 402-404
- Foil-free laminations, for thermoprocessed foods 23, 329-330
- Foil laminates, for thermoprocessed foods 23, 330-333
- Foil pouches, ultrasonic leak detection 45, 154
- Folate-binding protein, in jejunal brush border membranes 33, 54
- Folate metabolism 40, 81-93, 95-106
- , absorption 40, 82
- , alcoholism 40, 84-85, 91
- , background information 40, 81-83, 95-97
- , catabolism 40, 85-90
- , cytosolic 40, 99, 100-101
- , dietary factors 40, 82, 89
- , erythrocytes 40, 87-88
- , *Escherichia coli* 40, 97-101, 105
- , folylpolyglutamate chain length 40, 97-100
- , folylpolyglutamate synthetase 40, 97-101
- , -, accumulation 40, 101-104
- , -, chain length 40, 97-100
- , -, compartmentation 40, 100-101
- , -, cytotoxicity 40, 104
- , -, effectiveness 40, 98-100
- , -, retention 40, 97-98
- , genetic transfection 40, 95, 96-101, 105
- , human subject 40, 86-90
- , intestines 40, 82, 201
- , membrane vesicles 40, 201
- , mitochondrial 40, 99, 100-101
- , pregnancy 40, 86, 91
- , RDAs 40, 83
- , stable-isotopic studies 40, 86-90
- , tracer methods 40, 86-90
- , turnover 40, 83-85, 89-90
- Folates, antifolates, dietary 33, 78-80
- , -, ethanol 33, 69-71
- , -, therapeutic drugs 33, 70-71
- , -, bioavailability, absorption 33, 53-57
- , -, aging effects 33, 68-69
- , -, assessment methods, bioassays with animals and human 33, 58-61
- , -, isotopic methods 33, 61-64
- , -, deconjugation 33, 54-55
- , -, dietary components and 33, 71-80
- , -, dietary fiber effects 33, 76-78
- , -, endogenous, in various foods, table 33, 72
- , -, ethanol effects 33, 69-71
- , -, folate-binding protein role in jejunal brush border membranes 33, 54
- , -, gastrointestinal functions and 33, 67-68
- , -, hepatic uptake and secretion 33, 54
- , -, inherent 33, 64-66
- , -, in legumes 33, 74
- , -, in milk 33, 75-76
- , -, in orange juice 33, 74-75
- , -, intestinal conjugases 33, 55-56
- , -, in vegetables 33, 75
- , -, *in vivo* turnover kinetics 33, 57-58
- , -, in yeast 33, 73-74
- , -, nutrient interactions 33, 79-90
- , -, pH dependence 33, 53-54
- , -, K_m transport values 33, 53
- , -, C-9-N-10 bond 33, 34-38
- , chain length, determination with HPLC methods 33, 34-38
- , chemical properties, concentration-dependent self-association phenomenon 33, 6
- , -, inherent 33, 4-6
- , -, ionic 33, 4-5
- , -, pH effects on behavior 33, 5-6
- , -, structural 33, 4
- , -, chemical structures 33, 2-3
- , determination, analysis of polyglutamyl forms 33, 33-38
- , -, HPLC methods 33, 26-38
- , -, ligand binding methods 33, 22-26
- , -, microbiological methods 33, 21-22
- , -, separation and analysis in monoglutamyl form 33, 26-33
- , deuterated, synthesis, *in vivo* application, and mass spectral analysis 33, 12
- , distribution in various foods, table 33, 41
- , enzymatic deconjugation 33, 17-20
- , extraction 33, 14-17
- , -, free folate during 33, 17
- , -, heat effects 33, 16
- , -, inhibition of oxidative losses 33, 15
- , -, nonthermal procedures 33, 16

Folates, extraction (*cont'd*)

- , –, pH effects during 33, 15–16
- , H₂ folate, *see* 7,8-Dihydrofolate
- , H₄ folate, *see* 5,6,7,8-Tetrahydrofolate
- , in spinach and Swiss chard, table 33, 40
- , intrinsic stability 33, 40–47
- , *in vivo* turnover kinetics 33, 57–58
- , isotopically labeled and stable, preparation 33, 12–13
- , one-carbon-substituted, formation 33, 9–10
- , oxidation potentials, electrochemical detection in reversed-phase HPCL systems 33, 30–32
- , polyglutamyl, *see* Polyglutamyl folates
- , radioisotopically labeled, preparation 33, 11–12
- , reactions of nitrite ions with 33, 44–45
- , Recommended Dietary Allowance 33, 52
- , Recommended Dietary Intake 33, 52
- , retention, ascorbate/ferrous sulfate effects 33, 49–50
- , stability, during cooking or thermal processing 33, 47–51
- , –, effects of aqueous extraction 33, 49
- , –, in milk products 33, 51
- , –, retention after cooking or thermal processing, table 33, 48
- Folate papillae 44, 251, 252
- Folic acid (*see also* Folate metabolism) 40, 82, 83, 87–88
 - , determination in conjugase assay by reversed-phase HPLC 33, 31
 - , energy of activation for degradation in aqueous solution, table 33, 50
 - , in apples 8, 369
 - , in canned foods 1, 42, 44, 45, 47
 - , in turkey feeding 17, 31
 - , reaction with sodium dithionite reaction for (6-ambo)-5,6,7,8-tetrahydrofolate preparation 33, 8
 - , retention in fortified food 33, 52
- Folypolyglutamate synthetase 40, 97–101
- Fondant, chemical composition and properties of 6, 10
 - , crystals of 8, 13
- Food, amorphous powder, state diagram, temperature versus water content 38, 209
 - , aqueous glasses, diffusion of water and solute 38, 169–177
 - , ascorbic acid addition to 18, 219–315
 - , concentrated, microbial reduction in 3, 453–457
 - , consumer preference studies on 3, 386–423
 - , dehydrated 14, 245
 - , Drug and Cosmetic Act 42, 20–21
 - , emulsion stability and 22, 309–359
 - , flat sour bacteria spores in 18, 173–179
 - , flour-based products, viscoelasticity 38, 184–185
 - , frozen, *see* Frozen food
 - , glass transition temperature measurement 38, 114–118
 - , hypoallergenic 37, 47
 - , labile components, encapsulation 38, 171
 - , liquid type, heat and mass transport in 20, 52–54
 - , losses of thiamine in 6, 282
 - , nitrosamines in 22, 47–53
 - , nonequilibrium nature of products and processes, references 38, 115–117
 - , patents using β -galactosidase activity for galactooligosaccharide production 38, 87
 - , preservation, water and 7, 117–122
 - , processing 14, 285–324
 - , quality, chlorination and 7, 162–165
 - , reactions in 14, 209–210
 - , reactivity with tin 3, 340–342
 - , scanning electron microscopy of 22, 258–292
 - , sensing stimulus 21, 35–43
 - , structured type, heat and mass transport in 20, 55–57
 - , temperature response characteristics of 23, 80–82
 - , transgalactosylase activity 38, 84–95
 - , types of corrosion by 3, 337
 - , water removal from, processes for 20, 3
 - , world situation of 18, 85–86
- Food additives 15, 2, 46
- Food allergens, characterization and identification 37, 40–42
 - , detection and avoidance 37, 46
 - , research needs 37, 54
- Food allergies (*see also* Food intolerance) 43, 195–213
 - , allergens (*see also* Food allergens) 43, 197, 198
 - , allergic reactions, cell-mediated 42, 8–9
 - , –, delayed-type 42, 3–4
 - , –, IgE-mediated 42, 4–8, 26–27
 - , –, incidence 42, 63
 - , –, likelihood, flavoring substances 42, 28–29
 - , –, oral allergy syndrome 42, 5, 7
 - , avoidance diet 42, 6
 - , characterization and classification 37, 25–26; 42, 3
 - , common allergenic foods 42, 5

- , contact sensitivities **42**, 9–10, 24–26
- , definitions **42**, 2; **43**, 197–198
- , delayed hypersensitivity reactions **43**, 197–198
- , –, contact sensitivity **43**, 200–201
- , –, mechanisms **43**, 199–201
- , diagnostic tests, assessment strategy **42**, 33
- , –, challenge tests **42**, 32, 34–35
- , –, patch tests **42**, 36
- , –, sensitivity to flavoring substances **42**, 31–36
- , –, skin tests **42**, 35
- , idiosyncratic reactions **42**, 12–13
- , immediate allergic reactions **42**, 3
- , immediate hypersensitivity reactions **43**, 197, 198–199
- , –, anaphylactic shock **43**, 199
- , –, mechanisms **43**, 198–199, 200
- , –, symptoms **43**, 199
- , intolerances, likelihood, flavoring substances **42**, 30–31
- , metabolic food disorders **42**, 11
- , non-IgE-mediated histamine release **42**, 10–11
- , oral sensitivities **42**, 24–25
- , proteins as **42**, 6–7, 46, 64
- , –, removed or rendered nonallergenic by processing **42**, 6
- , published examples, flavoring substances **42**, 24–28
- Food and Drug Administration, carcinogen risk assessment and **31**, 12
- , chocolate and **31**, 225, 264, 320
- , *N*-nitroso compounds and **31**, 86, 87
- Food antigens, detection and avoidance **37**, 46
- , research needs **37**, 55
- Food applications, seed proteins **36**, 127
- Food attitudes, and family setting **32**, 246–247
- , and health as value **32**, 248–250
- , and social setting **32**, 247–248
- Foodborne illness, bacterial pathogens **44**, 152
- , –, *Campylobacter* **44**, 162
- , –, *Salmonella* **44**, 153
- , undercooked meat **44**, 148
- Food browning **19**, 75–145
- , beer turbidity and **19**, 131
- , enzymic type, *see* Enzymic browning reactions in food
- , in apples **19**, 114–115
- , in asparagus **19**, 127
- , in bananas **19**, 118–119
- , in beets **19**, 121–122
- , in cauliflower **19**, 126–127
- , in cocoa **19**, 112–114
- , in dates **19**, 119–120
- , in grapes and wine **19**, 117–118
- , in peaches **19**, 116–117
- , in pears **19**, 115–116
- , in potatoes **19**, 120–121, 124–125
- , nonenzymic type involving polyphenols **19**, 123–131
- , pink discoloration as **19**, 128–129
- , polyphenoloxidases in **19**, 82–97
- , polyphenols involved in **19**, 76–82
- , –, anthocyanins **19**, 80
- , –, catechin **19**, 77–78
- , –, cinnamic acid derivatives **19**, 81
- , –, flavonols **19**, 80–81
- , –, leucoanthocyanidins **19**, 78–79
- , –, simple phenols **19**, 81–82
- , research needs on **19**, 131–132
- Food Chemical Codex, sodium bisulfite purity definition **30**, 6
- Food Code, FDA meat products cooking recommendations **44**, 149
- Food hypersensitivities, classification **37**, 26
- , delayed-type **37**, 19–21, 29
- , nonreaginic **37**, 28–29
- , reaginic **37**, 27–28
- Food intake, adipose tissue, role of **21**, 25–34
- , bioperiodicity **40**, 220–226
- , gastrointestinal role **21**, 17–24
- , obesity impairment of **21**, 51–53
- , regulation of **21**, 1–69
- , sensory stimulus **21**, 35–43
- Food intolerance (*see also* Food allergies and Intolerance) **37**, 25–26; **43**, 197, 201
- , anaphylactoid reactions **43**, 201
- , definition **43**, 198
- , idiosyncratic reactions **43**, 201
- , metabolic disorders **43**, 201
- Food irradiation (*see also* Irradiation) **15**, 105ff; **24**, 155–227
- , combined with other processes **24**, 187–188
- , disinfection **24**, 198–200
- , economics of **24**, 205–208
- , equipment for **24**, 166
- , future of **24**, 213–216
- , general effects on, proteins **24**, 169–170
- , general effects on carbohydrates **24**, 173
- , – on foods **24**, 168–169
- , – on lipids **24**, 170–173
- , high-dose applications of **24**, 174–188
- , historical aspects **24**, 155–163

Food irradiation (*cont'd*)

- , in various countries **24**, 158–162
- , laboratory plan for **24**, 165
- , low-dose applications of **24**, 188–205
- , radiation sources for **24**, 163–168
- , radicidation **24**, 197–198
- , radurization **24**, 188–197
- , wholesomeness of foods in **24**, 209–213
- Food labeling, color additives **43**, 197
- , inulin/oligofructose **43**, 48–50
- Food molecule–water systems, characterization **38**, 120, 124–125
- Food poisoning (*see also* Contamination) **39**, 290–292, 337, 346–348
- Food polymer science (*see also* Dynamics map and Glass transition temperature) **38**, 106–143
 - , evolution of approach **38**, 109–114
 - , glasses and glass transitions **38**, 107–109
 - , temperature measurement **38**, 114–118
 - , ice-melting onset transition **38**, 164–165
 - , plasticization, by water **38**, 150–159
 - , effect on glass transition temperature **38**, 118, 120–125
 - , state diagrams **38**, 135–143
 - , structure–property relationships, references **38**, 107
 - , thermosetting, amorphous polymers **38**, 212–226
 - , water and glass dynamics **38**, 127, 129–135
- Food–polymer systems, aqueous, viscoelastic behavior **38**, 183–188
- Food polysaccharides, *see* Polysaccharides
- Food preference, and age of consumer **32**, 242, 253–254
 - , and ethnic origin **32**, 260–263
 - , and income **32**, 265–266
 - , and metabolic function **32**, 245
 - , and race of consumer **32**, 258–260
 - , and sex of consumer **32**, 255–258
 - , and urbanization **32**, 263–265
 - , learned **32**, 243–244
 - , regional differences in **32**, 259, 263, 264
 - , taste and olfaction **32**, 243
- Food preservation, essential oils role **42**, 249
- Food preservatives, classes of **1**, 389–391
 - , toxicity of **1**, 389–391
- Food processing, definition **17**, 153
 - , equipment for ozone treatment **45**, 192
 - , flavors **21**, 46–51
 - , importance of **17**, 154–155
 - , pork, normal, PSE, and DFD **21**, 124–128

- Food products, for improved world nutrition **22**, 187–203
 - , small-molecule emulsifiers in **34**, 108–109
- Food protein engineering **36**, 172–187
 - , field bean legumin **36**, 184–185
 - , french bean phaseolin **36**, 185
 - , objectives **36**, 172–173
 - , procedures **36**, 173–176
 - , rice proteins **36**, 187
 - , soybean glycinin **36**, 176–184
 - , ability to form correct conformation **36**, 181–183
 - , domain exchange **36**, 179
 - , functional properties **36**, 183–184
 - , insertion of synthetic DNA or foreign gene fragments **36**, 180
 - , methods **36**, 178–181
 - , modifications and glycinin quality **36**, 178
 - , oligonucleotide-mediated mutagenesis **36**, 180–181
 - , region deletion **36**, 179–180
 - , susceptible regions **36**, 176–177
 - , wheat proteins **36**, 186
 - , zein **36**, 185–186
- Food proteins (*see also* Seed storage proteins), physiological activities **36**, 91
- Food quality, *see* Decomposition
- Food record **40**, 171
- Food science, and World War II **10**, 16
 - , as a research field **10**, 2–4
 - , definition **17**, 154
 - , enzyme chemistry in **10**, 6–8
 - , future of **10**, 63, 67
 - , history of **10**, 2–16
 - , industrial advances since 1948 **10**, 16–19
 - , literature of **10**, 1, 4, 5
 - , methodology, developments in **10**, 4–5
 - , quality, measurement of **10**, 11–12
- Food shortage **32**, 187
- Food storage **15**, 288
- Food systems **13**, 289–311
 - , dispersions **13**, 290–291
 - , freezing changes **13**, 292–311
 - , gross intact tissue **13**, 291–292
- Food technology, definition **17**, 153–154
 - , intermediate, for developing countries **22**, 199–201
 - , modification of milkfat composition **37**, 235–236
- Food texture, definition **29**, 162
 - , dimensions **29**, 176–179
 - , effect on mastication **29**, 171–173
 - , on salivation **29**, 173–175

- , fracturability **29**, 190–194
- , –, auditory cues, not essential for perception **29**, 193–194
- , –, crushing sounds **29**, 192–194
- , –, instrumental measures **29**, 191
- , –, vibratory sensations **29**, 191–192
- , hardness **29**, 185–189
- , –, force–compression functions **29**, 186–188
- , –, instrumental and sensory measures **29**, 187–189
- , oral cavity responses to **29**, 170–175
- , perception (*see also* Oral cavity), complexity of sensations **29**, 159–162
- , –, future research needs **29**, 194–195
- , roughness **29**, 189–190
- , –, non-oral perception **29**, 189–190
- , –, oral perception **29**, 190
- , viscosity **29**, 179–185
- , –, instrumental and sensory values **29**, 184–185
- , –, shear stress–shear rate for samples **29**, 180–185
- Food toxicant, *see* Phenol
- Forced expiratory volume in 1 second (FEV₁), sulfite-induced asthma and **30**, 48–49, 53, 55–57, 60
- Forces, net **14**, 371–375
- Forcing function method **40**, 19–21
- Foreign bodies, ultrasonic detection **45**, 151
- Forestry (*see also* Social forestry) **32**, 186, 194
- , and erosion **32**, 220–221
- Formaldehyde, gelatin and **7**, 271
- , inactivation of disulfide enzymes by **1**, 382
- , – of enzymes by **1**, 386, 388–389
- , in curing smoke, toxic effects **29**, 148–149
- , in onion oil **2**, 273
- , *N*-nitroso compounds and **31**, 82–84
- , reaction with amino and amide groups **1**, 383, 386
- Formalin, estimation of fish freshness and **7**, 62
- Formamide, gelatin manufacture and **7**, 240
- Formate, acceleration of trimethylamine oxide reduction in fish by **2**, 369
- Formic acid **16**, 185, 216
- , esters of, in carrot seed oil **2**, 271
- , –, in peaches **2**, 265
- , fish spoilage and **7**, 48
- , found in decomposing salmon **2**, 371
- , in apples **2**, 262, 263
- , in coffee **2**, 280
- Formononetin **44**, 197, 203, 221
- , sources **44**, 203, 207
- Formulations development, rheology **39**, 59–61
- Formylation, formyl-tetrahydrofolates **33**, 10
- Formyl nitrogen, shoyu color intensity and **30**, 248
- 5-Formyl-tetrahydrofolate, 6-ambo form, availability **33**, 9
- , –, preparation **33**, 10
- , oxidation **33**, 78
- 10-Formyl-tetrahydrofolate, oxidation **33**, 46, 78
- Formyl-tetrahydrofolates, formylation before/after pteridine reduction **33**, 10
- Fortification of foods, folic acid retention **33**, 52
- Foscarnet sodium **44**, 300
- Fosinopril **44**, 305
- Fourier heat conduction equation **20**, 219
- , solutions for **20**, 239–246
- Fourier transform infrared (FT-IR) spectroscopy, gluten proteins **45**, 239, 278
- Fractal **40**, 327–328
- Fractal dimensions **44**, 45
- , box-counting dimension calculation **44**, 86–88
- , determination methods **44**, 85–88
- , fat crystal networks **44**, 84–85, 94–100
- , –, calculation from rheology **44**, 104–106, 108
- , –, crystallization conditions influence **44**, 113–118, 119–120
- , –, density/order of packing relationship **44**, 109–113
- , –, elastic constant influences **44**, 107–109
- , –, physical significance **44**, 107
- Fractal geometry **44**, 42–45
- , colloidal aggregates **44**, 45–46
- Fractional catabolic rate, β -carotene **40**, 61
- , folate **40**, 88–89, 90
- , population kinetics **40**, 273
- , transthyretin **40**, 152
- , vitamin A **40**, 7, 13
- Fractional dimensions **40**, 326–328; **44**, 43–44
- Fractional standard deviation **40**, 29, 41
- Fractional transfer coefficient **40**, 31, 40–43, 267–268, 312
- Fractionation, analysis **31**, 142, 143, 146, 152, 153
- , dietary fiber and **31**, 119, 124, 138
- , of amino acids **2**, 34
- , of bread **2**, 276
- , of cucumbers **2**, 275

Fractionation (*cont'd*)

- , of rare earths by ion exchangers **2**, 33
- Fragaria ananassa* (strawberry) **44**, 207
- Fragility plot **38**, 193
- Frameshift mutations **34**, 390
- Framingham Study **36**, 263
- Frankfurters **39**, 108
 - , flavor, nitrite effect **29**, 29–30, 32–33
 - , gray color **5**, 18
 - , *N*-nitroso compounds and **31**, 80
 - , radar cooking of **3**, 139
 - , sterilization of casings **3**, 163
 - , thermal scanning rheological analysis **35**, 354–355
 - , use of polyphosphates to preserve color **5**, 39
- FranRica Drum Filler **32**, 13
- Free available chlorine, definition of **7**, 143
- Free energy of adsorption, air–water interface **34**, 10
 - of formation, emulsions **34**, 87
- Free fatty acid **39**, 203, 205–206, 208
- Free polymer effect, emulsion stability **34**, 95
- Free radicals, carcinogen risk assessment and **31**, 24
 - , in biological systems **10**, 8–9
 - , in browning reaction **32**, 123–127
 - , *N*-nitroso compounds and **31**, 78
 - , olive oil and **31**, 471, 472
- Free water in muscle protein **10**, 360–362, 363, 364
- Freeze concentration, aroma recovery in **20**, 39–45
 - , cost of **20**, 91
- Freeze-drying **13**, 1–88; **15**, 290; **39**, 144, 146
 - , advantages of **7**, 173, 207
 - , applications **13**, 73–80
 - , biological aspects **13**, 73–75
 - , organoleptic aspects **13**, 76–80
 - , aroma retention in **20**, 75–85
 - , contact **13**, 19–20
 - , cost of **20**, 96
 - , effects on meat flavor **18**, 19–20
 - , equipment **13**, 47–73, 81–82
 - , commercial **7**, 186–187
 - , laboratory **7**, 185–186
 - , for scanning electron microscopy **22**, 233–237
 - , fundamentals **13**, 3–46
 - , end-point determination **13**, 43–46
 - , heat-transfer **13**, 11–32
 - , mass-transfer **13**, 32–43
 - , mechanism **13**, 9–11
 - , theories **13**, 3–9
 - , heat-transfer and **7**, 198
 - , *N*-nitroso compounds and **31**, 78
 - , research needs **7**, 231–232; **13**, 80–82
 - , stages of **7**, 189
 - , temperature working zone for **27**, 331
 - , vacuum **13**, 67–70
 - Freeze-etching, for scanning electron microscopy **22**, 233–237
 - Freezing (*see also* Proteins in foods), abalone **23**, 168–170
 - , beefsteak **13**, 267
 - , changes caused **13**, 292–311
 - , chick embryo **13**, 266–267
 - , commercial processes **13**, 317–329
 - , air blast **13**, 318
 - , food selection **13**, 319
 - , immersion **13**, 318–319
 - , indirect contact **13**, 318
 - , prefreezing treatments **13**, 320–322
 - , rate, quality **13**, 322
 - , storage **13**, 323–327
 - , thawing **13**, 327–329
 - , concentration, nonaqueous constituents **13**, 270–271
 - , effects on meat emulsions **16**, 135
 - , on meat flavor **18**, 14–16
 - , on protein extraction **16**, 122
 - , enhanced coalescence **34**, 143, 145
 - , evaporative **7**, 175–176
 - , foods **15**, 240, 343
 - , heat transfer of **20**, 217–256
 - , time estimation of **20**, 235–251
 - , fruits **17**, 185–188
 - , future research on **10**, 64
 - , gels, artifacts and **34**, 282
 - , IM meat **39**, 93
 - , meat **35**, 339
 - , hydration of, effects on **10**, 372, 403–408
 - , SH groups in **24**, 73–76
 - , methods **7**, 175–176
 - , phenomena **13**, 3–9
 - , eutectic temperature **13**, 7–9
 - , rate **13**, 4–7
 - , proteins **35**, 336
 - , rates **7**, 175; **13**, 274–287
 - , determining **13**, 275–278
 - , factors affecting **13**, 278–283
 - , normally rigid aqueous materials **13**, 283–287
 - , simple solutions **13**, 259–261
 - , slow **13**, 263, 265
 - , volume changes **13**, 272–274

- , water **13**, 259–261
- Freezing point, depression, oligosaccharide formation and **38**, 30
- French bean phaseolin, expression in micro-organisms **36**, 161–162
- , food protein engineering **36**, 185
- French buckwheat products **44**, 415
- Freon, solubility of DDT in **2**, 204
- , toxicity to man of DDT solution **2**, 212
- Frequency, of microwaves **15**, 287, 292
- Frequency domain spectroscopy, dielectric properties measurement **43**, 82
- Fresh acid-curd cheese **39**, 178–193
- Fresh food, preservation of **7**, 117
- Freshness indicator, seafood **39**, 348–351
- Fresh water fish farming **20**, 205
- Freundlich's isotherm **20**, 36
- Frictional coefficient **34**, 29
- Friction factor, in determining pumping requirements **11**, 409
- , vs. generalized Reynolds number **11**, 410, 414
- Friction-factor factor, as a function of porosity and sphericity **11**, 430
- Friction smoke, steam-volatile and -nonvolatile fractions **29**, 107–108
- Fried bacon, *N*-nitroso compounds and, *see* Bacon
- Fried instant noodles (*see also* Oriental noodles) **43**, 148, 155, 160, 162, 170
- , quality evaluation **43**, 178, 179
- Fringed micelle model, crystalline–amorphous structure of partially crystalline polymers **38**, 129, 133
- Frisse conche, chocolate and **31**, 301–303
- Fromage frais **39**, 178, 179
- Frost, effects on fruit composition **9**, 301–302
- , – on plant **25**, 208–209
- , kiwifruit damage **29**, 283
- Frost damage, prevention of by infrared radiation **3**, 146
- Frozen fish, ascorbic acid in prevention of rancidity of **18**, 257–261
- Frozen foods **15**, 289
- , cold storage of **20**, 116–117
- , cooking of **6**, 210
- , defrosting of **6**, 204
- , firmness of **2**, 335–336
- , firmness of thawed **2**, 338
- , hygienic aspects of **6**, 210
- , ice crystal formation in **2**, 337
- , microbiological methods of analysis **6**, 173
- , occurrence of bacteria in **6**, 172
- , packaging problems **6**, 209
- , pathogenic bacteria in **6**, 201
- , precooked, bacteria in **6**, 169, 198
- , preservation of **7**, 120
- Frozen foods industry, use of quaternary ammonium compounds in **2**, 181
- Frozen fruit, browning protection by ascorbic acid **18**, 250–252
- Frozen fruits and vegetables, processing of **25**, 181–235
- Frozen storage, effect on folate in human milk **33**, 51
- Fructan–fructan fructosyl transferase **43**, 3, 5
- Fructans **41**, 5; **43**, 3
- β -Fructofuranisidase **43**, 6
- Fructoglycine **14**, 189
- Fructooligosaccharides (*see also* Oligofructose) **43**, 2, 6
- , dental health effects **43**, 43
- , intestinal microflora response **43**, 16, 18
- , lipid metabolism effects **43**, 29
- , mineral absorption effects **43**, 32
- Fructosamines **12**, 5, 7, 11–13
- , absence of carbonyl absorption **12**, 11–13
- , crystalline **12**, 7
- Fructose **14**, 221–222
- , acceleration of trimethylamine oxide reduction by **2**, 369
- , anhydrides **6**, 17
- , chocolate and **31**, 265, 266, 269
- , –, cocoa bean chemistry **31**, 232
- , –, milk crumb **31**, 286
- , –, refining **31**, 295
- , content of apples and pears **8**, 300, 313
- , crystallization by ion exchange **2**, 30
- , effect in dried egg **1**, 172
- , – in potato powder during storage **1**, 289–270
- , effect on calcium absorption **33**, 127
- , in cocoa beans, fermentation and **30**, 94
- , increase, in apples during storage **8**, 318
- , in fresh cocoa bean juice **8**, 239
- , in raw cocoa bean **8**, 262
- , in spoiled table wines **6**, 76
- , in table wines **6**, 72
- , loss in dehydrated potatoes **1**, 274
- , Maillard reaction of **32**, 168
- , olive oil and **31**, 459
- , reaction with amino acids **3**, 249
- , roasting and **30**, 97
- , structure and simpler reactions of **6**, 4
- , utilization by spoilage bacteria in wine **6**, 91
- Fructoseglycine **12**, 28

- Fructosylamine, Heyns rearrangement **30**, 87–88
- , product of fructose reaction with amine **30**, 87
- Fruit beverages, alginates in **11**, 152
- , preparation of **17**, 172–173
 - , –, juice **17**, 190–194
 - , –, pulp **17**, 191–194
- Fruit fiber, effect on calcium bioavailability **33**, 139–141
- Fruit-fly control **12**, 210
- Fruitiness, cheese **39**, 241
- Fruit juices **5**, 127
- , ascorbic-acid addition to **18**, 223–226, 253–254
 - , ascorbic-acid content **4**, 373
 - , for candies **6**, 28
 - , freeze-drying of **7**, 204, 225–228
 - , in American dietary **4**, 371–372
 - , Love wave-based component analysis **45**, 153
 - , microbial inactivation **44**, 12–15
 - , ozone treatment of ingredients **45**, 196–197
 - , phase transition temperature of **27**, 339
 - , preservation with carbon dioxide **3**, 444
 - , puff-drying of **7**, 204
 - , pulsed electric field (PEF) processing **44**, 26
 - , quality impact **44**, 16–21
 - , –, color changes **44**, 17
 - , –, flavor **44**, 16–17
 - , –, nutritional aspects **44**, 17
 - , –, shelf-life **44**, 15–16
 - , sulfiting **5**, 134
 - , use of ascorbic acid in **4**, 371–381
 - , viscosity **39**, 45–46
- Fruit products, carrageenan in **11**, 137
- , frozen, use of ascorbic acid in prevention of discoloration in **3**, 31
 - , used by the candy industry **6**, 3
- Fruit pulps, brined **5**, 98
- , desulfiting **5**, 127
 - , sulfiting **5**, 136
- Fruit ripening, physiology of mango **21**, 249–270
- Fruit ripening retardation, polysaccharide–lipid edible films **44**, 370
- Fruits (*see also individual names*), acid content of **17**, 177
- , acidity of **10**, 301–304
 - , analysis **31**, 146–148, 150, 152
 - , aroma of **17**, 174–179
 - , ascorbic acid prevention of browning **18**, 249–255
 - , – of –, canned fruit **18**, 254–255
 - , – of –, frozen fruit **18**, 250–253
 - , – of –, fruit juices **18**, 253–254
 - , astringency **13**, 195–209
 - , atmospheric conditions in storage of **3**, 467–470
 - , boundary temperatures for freeze-drying **27**, 335
 - , brined **5**, 98
 - , *Byssoschlamys* spp. in **25**, 237–288
 - , canned, use of ascorbic acid in **4**, 368
 - , carbohydrates in **17**, 182–183
 - , carbon dioxide in transport and storage **12**, 95–146
 - , chemical preservation of **3**, 458–463
 - , chemical properties of **17**, 174–185
 - , chlorine treatment **45**, 188
 - , classification of **17**, 158
 - , climacteric **15**, 107
 - , color of **17**, 174–179
 - , culture of **15**, 122
 - , definition **17**, 157
 - , dehydrated products of **17**, 194–195
 - , development, degradative and synthetic changes **30**, 170
 - , –, enlargement, cell expansion **30**, 168–169
 - , –, maturation **30**, 169
 - , –, ripening, climacteric **30**, 169
 - , –, –, nonclimacteric **30**, 169
 - , –, senescence **30**, 170
 - , –, set, cell multiplication **30**, 168
 - , dicotyledonous plants **31**, 127, 130
 - , dietary fiber and **31**, 119, 120, 139, 191
 - , differential thermograms for **27**, 334
 - , dried, enzymic changes in **11**, 289
 - , –, protection of by packing **3**, 457
 - , –, sterilization of **3**, 466
 - , effect of climate **15**, 122
 - , – of injury on discoloration of **3**, 3, 4
 - , – of ozone **15**, 135
 - , ethylene production in **15**, 109
 - , exocarp, composition of **10**, 304–307
 - , flavor, classification of **17**, 174–179, 180
 - , flexible packaging for **23**, 326
 - , freeze-drying of **7**, 204, 223–224
 - , frozen **25**, 181–235
 - , –, freezing effects on **25**, 214–218
 - , –, ice formation in **25**, 183–193
 - , –, problems in **25**, 229–230
 - , –, steps prior to freezing **25**, 219–221
 - , –, storage changes in **25**, 227–228
 - , –, treatment for micro-organisms in **3**, 449–450

- fungicidal wrappings for **3**, 463–466
 high-protein **10**, 301–302
 in candies **6**, 29, 45, 48
 –, dehydration of **6**, 367
 –, dried, used by confectionery industry **6**, 48
 –, frozen **6**, 169, 174, 177
 –, micro-organisms on **6**, 179
 –, thawing of frozen **6**, 206
 –, thiamine loss in **6**, 296
 injury of **15**, 110, 116
 inositol phosphates **45**, 22–23
 intestinal bacteria **31**, 176, 180, 182, 187, 189
 irradiated **15**, 57ff, 105ff, 147ff, 173; **24**, 183
 jellies **8**, 33
 juices, *see* Fruit juices
 measuring tenderness of **8**, 17
 metabolism during ripening, ethylene production **30**, 171–172
 –, glycolysis **30**, 172–173
 –, mitochondrial activity **30**, 173–174
 –, phosphorylation **30**, 173
 –, protein synthesis **30**, 176
 –, starch hydrolysis **30**, 172
 morphology of **17**, 163–165
 nonclimacteric **15**, 114
 nutrients **17**, 159
 oxidative systems **17**, 1–76
 ozone treatment **45**, 190, 191, 192, 194–195
 particulate, processing of **32**, 30–32
 passion fruit **12**, 203–282
 –, agri-horticultural aspects **12**, 207–209
 –, mycological and entomological aspects **12**, 209–210
 –, physiology and storage **12**, 211–233
 –, pulp, juice, and related products **12**, 234–258
 –, research needs **12**, 271–273
 –, taxonomic aspects **12**, 205
 pathogens **15**, 135
 pectin degradation with, α -L-arabinosidase **30**, 178
 –, endopolygalacturonase **30**, 176–177
 –, exopolygalacturonase **30**, 177
 –, β -galactosidase **30**, 177–178
 –, hemicellulase **30**, 178
 –, pectinmethylesterase **30**, 175
 peeling of **17**, 188–190
 pesticide residues reduction **45**, 199
 pH **3**, 432; **17**, 178
 physical properties of **17**, 165–172
 –, post-harvest chemical changes **10**, 308–315
 –, precooling of, evaporators in **20**, 136–137
 –, facilities for **20**, 118–119
 –, specialized designs for **20**, 125–128
 –, prefreezing **13**, 320–321
 –, preservation of **17**, 185–188
 –, at low temperatures **3**, 446–450
 –, processing wastes **17**, 88–96
 –, properties **31**, 155, 165, 170
 –, quality of **16**, 203ff
 –, radurization of **24**, 194–196
 –, respiration **15**, 107; **17**, 186–187
 –, ripeness **15**, 108, 131
 –, sanitary handling of **3**, 470–471
 –, selenium in **32**, 95
 –, significance of **17**, 157–163
 –, sterilization of by heat **3**, 433–443
 –, sulfur dioxide absorption **5**, 89
 –, supercooling **27**, 307–315
 –, cryoscopic temperature of **27**, 310–315
 –, survival of *Salmonella* in **3**, 219, 220
 –, technology, tropical **17**, 155–156
 –, texture (rheological properties), ultrasonic sensing **45**, 142
 –, transport by ship **12**, 179–184
 –, tropical, classification **17**, 162–163
 –, washing water-related disease outbreaks **45**, 169, 194
 –, wastes **17**, 104–106
 –, xylitol, occurrence in **28**, 376–377
 Fruit spread cookers **15**, 342
 FSD, *see* Fractional standard deviation
 FTC, *see* Fractional transfer coefficient
 Fudge, chemical composition and properties of **6**, 10
 –, drying **6**, 7
 –, improved by sorbitol **6**, 11
 –, ingredients in **6**, 29
 –, stability of fats in **6**, 13
 Fuel alcohol, from corn wet milling **38**, 295
 Fuel oil, solubility of DDT in **2**, 203, 204
 Fuelwood **32**, 186, 189, 191, 194, 195, 196, 204–206
 –, toxic products of **32**, 223–224
 Fulvine **45**, 71, 74
 Fumarate esters, antitubercular activity in cured meat **29**, 52
 Functional groups, modification, protein stability **35**, 269–274
 Functionality **34**, 300
 Function-linked binding analysis **34**, 347
 Function-linked multivalent cation binding **34**, 354–357

- Fungi (*see also* Micro-organisms) **15**, 149, 289
- , as sources of protein **18**, 116
 - , chocolate and **31**, 218, 219, 328
 - , endogenous proteolytic enzymes and **31**, 362
 - , from fermenting cocoa beans **8**, 231, 288
 - , germination **15**, 150
 - , irradiation **15**, 153
 - , mutations **15**, 158
- Fungicidal gases for treatment of stored fruit **3**, 465–466
- Fungicidal wrappings for fruits and vegetables **3**, 463–466
- Fungiform papillae **44**, 251
- Furanone **32**, 137–138
- Furan ring compounds, contribution to meat flavor **18**, 55–56
- Furcellaran, general properties **11**, 157
- , in flan jelly **11**, 159
 - , in icing **11**, 159
 - , in jam **11**, 160
 - , in marmalade **11**, 160
 - , in milk products **11**, 159
 - , in miscellaneous foods **11**, 160
 - , in piping jelly **11**, 160
 - , in Tortenguss **11**, 160
 - , in water-based foods **11**, 159–161
 - , viscosity **11**, 118
- Furfural **12**, 36, 42, 407; **14**, 184, 186, 227; **32**, 135–138, 141, 142, 143, 164
- , formation **12**, 36
 - , in brown pigment **12**, 42
- Furfural alcohol, in coffee **2**, 281
- , in peaches **2**, 265
- Furfuraldehyde, formation during browning **1**, 357–359
- , in bread **2**, 276
 - , in coffee **2**, 280, 282
 - , in crab apples **2**, 263
- Furfuraldehyde in nonenzymic browning **3**, 180–184
- Furfuryl acetate in coffee **2**, 282
- Furfuryl alcohol in coffee **2**, 280, 282
- Furfuryl esters, preparation of **2**, 36
- l*-Furfurylpyrrole in coffee **2**, 281
- Furyl ketone in coffee **2**, 281
- Furyl mercaptans in coffee **2**, 281
- Fusarium* **12**, 110; **15**, 180
- Fusarium* mycotoxins **44**, 196
- Fusicladium dendriticum*, resistance of to cold **3**, 468
- Fusion, in flexible-packaging sealing **23**, 348–349
- G-actin, endogenous proteolytic enzymes and **31**, 398
- G-protein, involvement in mediation of cellular cAMP formation **42**, 220
- G_α-subunit, GTPase activity **42**, 230–231
- “G”-value **15**, 59
- Gabo near isogenic line **45**, 252
- , dough properties **45**, 260, 261
 - , transgenic HMW glutenin subunit studies **45**, 263–264
- Gadodiamide **44**, 316
- Galactans, dietary fiber and **31**, 130, 131, 146
- Galactobiose, in yogurts **38**, 84
- Galactoglycerides, unsaturated acids of **17**, 33
- Galactolipids, in wheat germ **23**, 223
- Galactomannans, dietary fiber and **31**, 135, 155, 181
- , molecular shapes and interactions **42**, 155–156
- Galactose, chocolate and **31**, 263, 272
- , concentration changes and allolactose production **38**, 83
 - , dietary fiber and **31**, 123, 148, 176
 - , –, dicotyledonous plants **31**, 126, 132, 135
 - , effect on lactase activity during milk processing **38**, 12
 - , endogenous proteolytic enzymes and **31**, 403
 - , enzymatic modification **38**, 10
 - , gelatin and **7**, 271
 - , in pears **8**, 313
 - , in pectins **1**, 397–399; **11**, 75
 - , in raw cocoa **8**, 262
 - , olive oil and **31**, 459
- β-Galactosidase (*see also* Lactase), catalysis of lactose hydrolysis **38**, 24–25
- , from *Bifidobacterium bifidum* **38**, 85
 - , hydrolysis **38**, 23–24
 - , in ripening fruits, multiple forms **30**, 177–178
 - , patents using, for production of galactooligosaccharides **38**, 87
 - , purified **38**, 23
 - , specificity for lactose portions **38**, 63
- β-Galactosidase-deficient subjects, calcium absorption **36**, 216–217
- Galactosyl, enzymatic transfer reactions **38**, 60
- Galactosyl isomaltol **14**, 182–183
- Galacturonic acid **16**, 216
- , dietary fiber and **31**, 126, 130, 137
 - , effect on browning in fruit products **1**, 367

- , in pectins **11**, 74
- , –, presence proved **1**, 397
- , intestinal bacteria **31**, 175, 186, 187
- , properties **31**, 164, 166
- Galahad near isogenic line **45**, 252
- , γ -gliadins **45**, 222
- Gallate, alkyl **5**, 271
- , esters **5**, 271
- Gallic acid, animal consumption of **27**, 170–172
- , in tea **2**, 285
- l*-Galocatechin gallate, quantity in tea **2**, 284, 285
- Galocatechins, in tea **2**, 285
- , –, oxidation of **11**, 235–236
- Galloryl ester in tea **2**, 285
- Gallstones, prevalence in men on low-cholesterol diets **37**, 225
- Gamma radiation (*see also* X-rays) **14**, 111–112; **15**, 71, 110, 241
- , sterilization by **32**, 21
- Gantrez AN **12**, 346–449
- , applications **12**, 348–349
- , –, cosmetics **12**, 349
- , –, pharmaceuticals **12**, 349
- , background **12**, 347–348
- , properties **12**, 347–348
- , –, compatibility **12**, 348
- , –, films **12**, 348
- , –, solubility **12**, 347
- , –, toxicology **12**, 348
- , –, viscosity **12**, 347–348
- Garbanzo beans, *see* Chickpeas
- Garden cress, *see* Peppergrass
- Garlic (*see also* *Allium*), constituents of oil of **2**, 272
- , dehydrated **6**, 315
- , flavor and odor development in **22**, 73–133
- , inulin **43**, 9
- , ozone treatment **45**, 198
- , volatile organic sulfur compounds **5**, 120
- Garnet, volume per oxygen atom in **2**, 3
- Gas, equilibria in milk powder **3**, 60–63
- , techniques for measurement of in dry milk **3**, 60–61
- Gas chromatography, chocolate and **31**, 319, 320
- , dietary fiber and **31**, 119
- , in studies of meat flavor **18**, 26
- , IRMS **40**, 66–70, 71, 73–74, 177
- , *N*-nitroso compounds and **31**, 66–68
- , olive oil and **31**, 469, 470, 474
- , use in flavor chemistry **9**, 2, 211
- Gas chromatography–mass spectrometry, folate bioavailability measurement **33**, 61–62
- , phytoestrogens **44**, 201
- Gases, flow through dried meat **7**, 194–195
- , residual, in flexibly packaged foods **23**, 376–380
- Gas–liquid chromatography, of histamine **24**, 133
- Gas stripping process, of food drying, aroma recovery in **20**, 31–32
- Gastric cancer **40**, 57
- Gastrointestinal delay **40**, 36–37
- Gastrointestinal health, inulin effects **43**, 42–43
- Gastrointestinal tract, anatomy **37**, 2–4
- , immune response, modification, by breast-feeding **37**, 45
- , –, food antigens/allergens **37**, 46
- , –, hypoallergenic foods **37**, 47
- , –, microbial flora control **37**, 50
- , –, nutritional therapies **37**, 51–52
- , –, oral tolerance induction **37**, 50–51
- , –, nutrition effects **37**, 44–45
- , –, research needs **37**, 53–56
- , immune system diseases, autoimmunity **37**, 32–33
- , –, food hypersensitivity **37**, 25–26
- , –, food intolerance **37**, 25–26
- , –, food-sensitive enteropathies **37**, 29–31
- , –, immune complex-related **37**, 32–33
- , –, inflammatory bowel disease **37**, 31–32
- , –, intestinal cancer **37**, 24–25
- , –, microbial infections **37**, 23–24
- , –, nonreaginic hypersensitivities **37**, 28–29
- , –, reaginic hypersensitivities **37**, 27–28
- , immunosuppression **37**, 33–34
- , microbial ecology **37**, 71–72
- , nonspecific immune mechanisms **37**, 4–6
- , role of bacterial agents **37**, 35–37
- , – of foodborne chemicals **37**, 41–43
- , – of parasitic agents **37**, 39
- , – of viral agents **37**, 38
- , specific immune response **37**, 6–8
- , –, antigen uptake **37**, 12–15
- , –, cell-mediated responses **37**, 19–21
- , –, common mucosal immune system **37**, 21
- , –, gut-associated lymphoid tissue **37**, 10–12
- , –, humoral responses **37**, 15–19
- , –, immunocompetent cells **37**, 8–10
- , –, nonspecific mechanisms **37**, 4–6
- , –, oral tolerance **37**, 22
- , –, phases **37**, 7

- Gastrointestinal tract, specific immune response (*cont'd*)
- , stimulation of specific immunity **37**, 21–22
- GBSS, *see* Granule-bound starch synthase
- GC, *see* Chromatography
- GC-C-IRMS, *see* Gas chromatography, IRMS
- Gear pump, for thermoprocessed food filling **23**, 366–367
- Gelatin **10**, 59; **43**, 298–299, 303, 305
- , acid–base behavior of **7**, 272–279
 - , amino acid composition of **7**, 261–265
 - , amino acid sequence of **7**, 265–270
 - , applications, food **7**, 322–326
 - , pharmaceutical **7**, 326–327
 - , photographic **7**, 327–328
 - , specialized **7**, 328
 - , as cryostabilizer **35**, 347
 - , binding agent in lozenge paste **6**, 29
 - , color and clarity of **7**, 246–249
 - , degradation of **7**, 309–322
 - , denaturation of **7**, 321–322
 - , effect of drying on bulk density of **2**, 423, 473, 476
 - , elasticity, swelling and **7**, 298
 - , freeze-dried orange juice and **7**, 228
 - , gels, properties of **8**, 33
 - , gel–sol transition, functionality and **7**, 306–307
 - , gelation mechanism **7**, 306–309
 - , light scattering **7**, 304–306
 - , melting point **7**, 300–304
 - , optical rotation **7**, 306
 - , gel state, films **7**, 299–300
 - , light scattering **7**, 297–298
 - , rigidity of **7**, 290–297
 - , stress relaxation **7**, 297
 - , swelling and **7**, 298–299
 - , homogeneity of **7**, 279–280
 - , in abalone **23**, 175, 179
 - , in production of marshmallows **6**, 24
 - , ionic groups of **7**, 263, 272–273
 - , isoelectric point of **7**, 273–274
 - , isoionic point of **7**, 274
 - , manufacture, acid processing and **7**, 242
 - , extraction process and **7**, 242–244
 - , filtration and drying **7**, 244–246
 - , liming and **7**, 238–242
 - , ossein and **7**, 242
 - , raw materials of **7**, 238
 - , testing and **7**, 249–250
 - , modification of sugar properties produced by **6**, 53
 - , molecular weight **7**, 265
 - , chemical methods for **7**, 282–285
 - , gel and **7**, 295
 - , miscellaneous methods for **7**, 285–287
 - , physical methods for **7**, 280–282
 - , properties of **7**, 236–237
 - , protective action on thiamine **6**, 261
 - , sol state **7**, 279–290
 - , rheology of **7**, 289–290
 - , shape and configuration in **7**, 287–289
 - , source of **7**, 236
 - , sugars in **7**, 270–272
 - , *N*-terminal residues of **7**, 264–265, 314–315, 320
 - , titration curves of **7**, 274–279
 - , types of **7**, 246
 - , X-ray diagrams of **7**, 299–300
- Gelatin components, of, from collagen **20**, 288
- Gelatin–egg white gels **34**, 274–281
- , network inversion **34**, 278–279
 - , network structure **34**, 275–277
 - , phase inversion **34**, 274, 276
 - , polymer–solvent interaction parameters **34**, 280
 - , shear modulus **34**, 278, 280
- Gelatin gels, critical concentration **34**, 224, 226
- , heat of formation, junction zones **34**, 227–228
 - , pH and shear modulus **34**, 230–231
 - , preaging **34**, 227
 - , rheology **34**, 224, 226–231
 - , rigidity development kinetics **34**, 226–227
 - , rubber elasticity **34**, 228–229
 - , shear modulus, dependence on gelation concentration **34**, 229–230
 - , temperature and mechanical properties **34**, 227
- Gelatinization **41**, 165–168
- , dietary fiber and analysis **31**, 142–144
 - , in breadmaking **16**, 386
 - , properties **31**, 154, 155, 159, 169, 170
 - , sugar role **38**, 158
- Gelatin–lipid films **44**, 372–373
- Gelation, cheese **39**, 173–174, 182–188, 191–193
- , collagen triple helix **34**, 219
 - , cooling **34**, 224
 - , curing reaction and **38**, 214
 - , definition **34**, 204–205, 218–219
 - , factors affecting gel composition and properties **33**, 385–389
 - , fiber network **34**, 221–222

- , forces in gel formation and stabilization, table 33, 384
- , forces involved 34, 207–212
- , gel formation 34, 220–222
- , gel structure 33, 383–384
- , IM meat 39, 108, 150
- , in proteins 10, 28, 42–43, 53
- , junction zones 34, 221, 224–225
- , β -lactoglobulin 34, 244
- , load as function of concentration 34, 117–118
- , mechanism, actomyosin 34, 253–254
- , –, egg albumen 34, 258
- , –, myosin 34, 250–251
- , –, ovalbumin 34, 255–256
- , –, plasma proteins 34, 260
- , –, salt-soluble proteins 34, 254
- , –, serum albumin 34, 259–260
- , milk 39, 165
- , origin 34, 219–220
- , quarter-staggered fibers 34, 220
- , renaturation 34, 223–225
- , rheology 39, 41–43, 60–61
- , rigidity factor 34, 222
- , seed storage proteins 36, 126, 128–131
- , sorption 39, 99
- , temperature effects on gel 34, 223–224
- , thermally irreversible gels 34, 241–242
- , ultrasonic analysis 45, 152
- , versus precipitation 39, 183–184
- , whey proteins 33, 381–385
- Gel electrophoresis 39, 242–243
- Gel filtration chromatography, β -lactoglobulin binding of *p*-nitrophenyl phosphate 33, 409
- , separation of polyglutamyl folates 33, 33
- , whey protein preparation 33, 361
- Gelling applications, whey proteins in 33, 389–391
- Gel point 38, 214
- Gels, additional research needs 34, 285–286
- , classification 34, 205–207
- , complex 34, 263
- , composite or multicomponent 34, 262–263
- , critical opalescence 34, 209
- , definition 34, 204–205
- , equilibrium elastic shear modulus 34, 217
- , extent of hydration 34, 208–209
- , filled 34, 263
- , final pH 6, 26
- , formation, denaturation and 34, 211
- , –, gelation 34, 220–222
- , –, soy proteins 34, 232–236
- , ion pressure 34, 208
- , isoelectric 34, 222
- , measurement of 7, 249
- , microstructure 34, 209, 211
- , –, artifact potential 34, 281–284
- , –, critical point drying 34, 282–284
- , –, environmental SEM 34, 284
- , –, innovative approaches and future 34, 284–285
- , –, modified oil-emulsion freezing 34, 282–283
- , –, preparation technique effects 34, 281–282
- , –, ultrasound imaging 34, 284
- , nucleated filament model 34, 206
- , physical integrity 34, 207
- , pore size distribution 34, 211–212, 283
- , properties of 6, 35
- , protein–protein interactions 34, 208
- , protein–solvent interactions 34, 208
- , random aggregation model 34, 206
- , rheology, classes of methods 34, 213
- , –, equation 34, 212–216
- , –, gel point 34, 214–215
- , –, large deformation and failure properties 34, 217–218
- , –, ratio of stress to strain 34, 214
- , –, rubber elasticity 34, 217
- , –, strength 34, 215–216
- , –, stress wave 34, 214
- , –, viscoelasticity 34, 212–214
- , rubber elasticity 34, 217
- , rubberlike elasticity 34, 207–208
- , strength 34, 213, 215–216
- , –, liming and 7, 239
- , –, whey proteins (*see also* Whey protein concentrates and isolates) 34, 247
- , temperature effects 34, 223–224
- , thermally irreversible, *see* Thermally irreversible gels
- , transitions between transparency and opacity 34, 209
- Gemfibrozil 44, 288
- Gempylid poisoning 18, 155
- Gene disruption 41, 10
- Gene interference, microbial inhibition by 1, 375–376
- Gene mapping, for muscle diseases and disorders 37, 409
- Gene mutation, dystrophin gene 37, 355–356
- Generalized Reynolds number, in determining pumping requirements 11, 409
- Generally Regarded as Safe requirement, carcinogen risk assessment and 31, 12
- Generators, microwave 13, 63
- Genes, cloning, *see* Seed storage proteins

Genes (*cont'd*)

- , dystrophin **37**, 353–357
- , foreign fragments, insertion in soybean glycinin **36**, 180
- , manipulation, properties and uses of enzymes used in **36**, 136–137
- , Steinert's disease **37**, 361
- Genetic diseases, in connective tissue **37**, 389–401
- Genetic engineering **41**, 125–126
 - , wheat proteins **36**, 75–76
- Genetic factors, in response to dietary fat **37**, 192–194
- Genetic factors in fruit composition **9**, 292
- Genetics, effect of radiation on **15**, 152
 - , plasma lipoprotein levels and **36**, 328–331
- Genetic transfection **40**, 95, 96–101, 105
- Gene transfer, pAM β 1 from *Lactobacillus reuteri* to *Enterococcus faecalis* *in vivo* **37**, 114–115
- Genistein **44**, 197
 - , anticancer activity **44**, 232
 - , antioxidant activity **44**, 225
 - , assay methods **44**, 201, 202
 - , cancer treatment **44**, 230
 - , effects of processing **44**, 214
 - , estrogen receptor interactions **44**, 222, 223
 - , *in vitro* effects **44**, 223
 - , pharmacokinetics **44**, 218, 219, 220
 - , sources **44**, 203, 205
 - , toxicity **44**, 226
- Genistin **44**, 218
- Genotoxicity, pyrolysis products **34**, 393, 399
- GenPept database **42**, 66
- Gentiobioside, in wheat germ **23**, 241
- Geometry, rheological instrumentation **39**, 23–33
- Geotrichum candidum* **15**, 177
- Geraniol, in apples **2**, 263
 - , in cherries **2**, 264
 - , in oranges **2**, 264
 - , in tea **2**, 286, 287, 288
- Geranyl-geranyl-pyrophosphate **15**, 205
- Germanium oxide, meat mutagen modulation **34**, 433
- Germ breads, preparation and nutritive value of **23**, 282–284
- Germicidal, cationic and anionic agents as **2**, 132
 - , factors affecting activity of **2**, 133–137
 - , requirements for **2**, 129
 - , structure of quaternary ammonium compounds **2**, 127–128
- Germicidal tests for quaternary ammonium compounds **2**, 157–158
- Germin monoacetate **44**, 316
- Gerstmann–Straussler–Scheinker syndrome **43**, 284–285, 287
- Gherkins, pH value of **3**, 432
- Gibberellic acid, chocolate and **31**, 327
- Gibbs adsorption equation **34**, 102
- Gibbs free energy, protein stability **35**, 242
 - , unfolding, wild-type and mutants of tryptophan synthase α -subunit **35**, 262–264
- GI delay, *see* Gastrointestinal delay
- Gidley endotherm **38**, 172
- Glaced products, desulfiting **5**, 127
- Glandless cottonseed flour, defatted, meat mutagen modulation **34**, 432
- Glass dynamics **38**, 133–135, 160
- Glass-forming liquids, behavior classification **38**, 192–195
 - , super-structuring effects **38**, 197–198
- Glass-slide method of testing germicidal action of quaternary ammonium compounds **2**, 162
- Glass thermometers, microwave temperature measurements **43**, 83–84
- Glass transition **38**, 107–109; **39**, 117–118, 134–135, 150
 - , definition **38**, 108
 - , ice-melting onset transition **38**, 164–165
 - , recent publication **38**, 111–113
 - , research needs **38**, 226–233
 - , studies using methods other than DSC or DMA **38**, 115, 119–120
 - , texture of cereal and **38**, 185
- Glass transition temperature, as function of, log degree of polymerization **38**, 138, 144
 - , –, moisture, hand-washed and lyophilized wheat gluten **38**, 153–154
 - , diluent–monomer blend **38**, 175–176
 - , effects of water as plasticizer **38**, 151–159
 - , gluten, moisture effect **38**, 219
 - , low-molecular-weight carbohydrates **38**, 148–149
 - , measurement, in foods **38**, 114–118
 - , –, methods **38**, 227–228
 - , molecular weight effect **38**, 138, 144–150
 - , –, maltooligosaccharides **38**, 144, 147
 - , plasticization effect **38**, 118, 120–125
 - , polymer–polymer and polymer–plasticizer blends **38**, 145–150
 - , relaxation phenomena **38**, 195–196
 - , solute-specific subzero **38**, 136–137, 139–143, 161, 163–166

- , –, as function of dextrose equivalent **38**, 144–145
- , –, – of molecular weight, maltooligosaccharides **38**, 144, 146
- , –, low-molecular-weight carbohydrates **38**, 139–143
- , temperature–composition domain above **38**, 207–208
- , temperature location, determined by free volume **38**, 198
- , temperature–time conditions of measurement **38**, 227
- Glassy state, recent publication **38**, 111–113
- Glaucanite, volume per oxygen atom in **2**, 3
- Glengarry spray dryer, operation of **2**, 435–437
- Glenodinine, structure and pharmacology of **18**, 158
- gli* C gene **41**, 132–13434
- α -Gliadin, expression in micro-organisms **36**, 162
- γ -Gliadin **36**, 133
- , expression in micro-organisms **36**, 162–163
- ω -Gliadin **36**, 132–133
- Gliadins **16**, 347, 353, 376; **38**, 216; **45**, 221
- , amino acid composition **36**, 17–19
- , dough viscoelasticity gluten fractionation/reconstitution experiments **45**, 242, 243, 245
- , electrophoretic separation **45**, 222, 223
- , in wheat flours, breadmaking and **29**, 248, 251
- , –, composition, effect on baking quality **29**, 268
- , –, dough properties and **29**, 242–246
- , local intermolecular disulfide crosslinking **38**, 217, 222
- , protein fraction incorporation studies **45**, 245–246
- , structural studies **45**, 278
- , structure **36**, 38
- , thermolabile disulfide bonds **38**, 225
- , wheat proteins **36**, 27–29
- , –, genetic control **36**, 36
- Glipizide **44**, 307
- Global identifiability **40**, 313
- Globe artichoke, inulin **43**, 9
- Globoid, composition from cottonseed **28**, 9
- Globalular proteins, denaturation **34**, 211
- , viscous films **34**, 125
- 7S Globulin genes, CACA box sequences and positions **36**, 10909
- , compared to 11S globulins **36**, 122–12323
- , construction **36**, 10606
- , structure **36**, 104–10909
- 11S Globulin genes, CACA box sequences and positions **36**, 10909
- , compared to 7S globulins **36**, 122–12323
- Globulins **16**, 353
- , HMW, wheat proteins **36**, 24, 26
- , legume seeds **36**, 103–104
- , wheat proteins **36**, 28
- , –, genetic control **36**, 36–37
- , with sequenced cDNA and genes **36**, 105
- 7S Globulins, domain structure **36**, 11616
- , nucleotide sequences around exon and intron junctions **36**, 10707
- , sequences and positions of vicilin box **36**, 10808
- , structure and conformation **36**, 113–114, 11616
- , transgenic plants **36**, 166, 16868
- 11S Globulins, construction **36**, 109, 11111
- , domain structure **36**, 12222
- , gene structure **36**, 109–11313
- , interchain disulfide bonds **36**, 116–11919
- , intradisulfide bonds **36**, 119–12020
- , nucleotide sequences around junctions of exons and introns **36**, 109, 11212
- , primary structure **36**, 119–12020
- , quaternary structural model **36**, 120–12121
- , sequences and positions of legumin boxes **36**, 109, 11313
- , structure and conformation **36**, 114–12222
- , subunits **36**, 116–11818
- , –, biosynthesis **36**, 124–12525
- , thermodynamic characteristics **35**, 321–32222
- , transgenic plants **36**, 168–16969
- , with sequenced cDNAs and genes **36**, 11010
- Gloeosporium* **15**, 177
- Gloeosporium album*, resistance of to cold **3**, 468
- Gloeosporium fructigenum*, resistance of to cold **3**, 468
- Glu-A1* **45**, 224, 226, 256–257, 258, 260, 263
- , near isogenic lines **45**, 251, 252
- Glu-A3* **45**, 258
- Glu-B1* **45**, 224, 226, 257, 258, 262, 263
- , near isogenic lines **45**, 251, 252
- Glu-B3* **45**, 258
- Glu-D1* **45**, 224, 226, 256, 257, 258, 260, 262
- , near isogenic lines **45**, 251, 252
- Glu-D3* **45**, 258

Glu-P1, distribution and excretion

34, 411–412

Glucagon, Δ^6 -desaturase, regulation effects

35, 44–45

–, endogenous proteolytic enzymes and

31, 357

β -Glucan, dietary fiber and **31**, 136, 137, 148, 150, 155

–, molecular shapes and interactions

42, 175–179

Glucans, dietary fiber and **31**, 128, 176

–, reserve **41**, 5

–, starch degradation **41**, 153

β -D-Glucans, dietary fiber and **31**, 122, 126, 128

Glucocorticoids, Δ^6 -desaturase, regulation effects **35**, 45

Glucomannans, dietary fiber and **31**, 122, 128, 135, 136

Gluconeogenesis, endogenous proteolytic enzymes and **31**, 375, 386, 391

Glucosamine, amides of **3**, 260–261

Glucosan, from glucose **6**, 16

Glucose **14**, 221

–, acceleration of trimethylamine oxide reduction by **2**, 369

–, addition to dough, aroma and **30**, 100–101

–, amino acid esters of **3**, 258–259

–, browning reaction with casein **30**, 89–90

–, chocolate and, cocoa bean chemistry **31**, 231–233

–, –, conching **31**, 297

–, –, milk **31**, 255, 263

–, –, processing **31**, 218

–, –, refining **31**, 295

–, –, sweeteners **31**, 267, 272

–, –, *Theobroma cacao* L. **31**, 326, 327

–, concentration changes and allolactose production **38**, 83

–, content of apples and pears **8**, 300, 313

–, dietary fiber and **31**, 137, 141, 148

–, –, dicotyledonous plants **31**, 127, 128, 135

–, –, intestinal bacteria **31**, 174, 179, 182, 188

–, –, properties **31**, 167–169

–, effect in dried egg **1**, 172–173

–, effect on calcium absorption **33**, 127

–, – on dried egg albumen **3**, 274

–, – on thiamine destruction **6**, 261

–, endogenous proteolytic enzymes and **31**, 394

–, fermentation by *Saccharomyces rouxii* **12**, 75–76

–, formed from sucrose **6**, 16

–, freeze-dried beef and **7**, 213

–, gelatin and **7**, 271

–, in browning reaction **32**, 151–152

–, in cocoa beans, fermentation and **30**, 94

–, –, roasting and **30**, 97

–, increase of, in apples during storage **8**, 318

–, in fresh cocoa bean juice **8**, 239

–, in raw cocoa **8**, 262

–, in spoiled table wines **6**, 76

–, in table wines **6**, 72

–, loss, activation energies **35**, 196, 198

–, loss to amino groups **12**, 35–36

–, metabolism of **1**, 131

–, need by central nervous system **1**, 131

–, *N*-nitroso compounds and **31**, 80

–, olive oil and **31**, 459

–, reaction with alanine **3**, 253

–, – with amino acids **3**, 249, 255

–, – with bovine serum albumin **3**, 275

–, – with casein **3**, 274–275, 276–277

–, – with dipeptides **3**, 254

–, – with glycerol **3**, 252

–, – with glycine **3**, 250–251, 265

–, relation to browning in dehydrated potatoes **1**, 269–270, 273–274

–, separation of reaction products of glycine and by anion exchanger **2**, 35

–, structure and simple reactions of **6**, 4

–, sweetness of **2**, 261

–, transport **40**, 207–213

–, ultrafiltration **40**, 191–192

–, utilization by spoilage bacteria in wine **6**, 91

Glucose–casein reaction **14**, 212–213

Glucose-6-P dihydroxyacetone-P **41**, 120

Glucose oxidase, enzymatic acidification of milk by **38**, 16

–, in honey **24**, 325–329

Glucose 6-phosphate **15**, 39; **41**, 30–31

Glucose *l*-phosphate, method of preparation **2**, 35

Glucose 6-phosphate dehydrogenase, deficiency of, xylitol effects on **25**, 169–170

–, in wheat germ **23**, 240

Glucose transport **41**, 159

α -1,4-Glucosidic linkages **41**, 33–34

Glucosinolates, in rapeseeds, antinutritional for nonruminants **30**, 371

Glucuronic acid, glycyrrhizin and **7**, 359–360

β -Glucuronidase, fecal, lactic culture effects **37**, 99–101

Glucuronides **15**, 11

Glutamate dehydrogenase, cardiolipin association **37**, 285–286

- Glutamate salts, age-related taste thresholds **44**, 257, 261
- Glutamic acid **10**, 80–81, 112–113, 117
- , chocolate and **31**, 224
 - , dietary fiber and **31**, 129
 - , in fruit products, leaking from cells treated with detergents **1**, 379
 - , –, relation to browning **1**, 352
 - , –, – to microbial inhibition **1**, 387
 - , *N*-nitroso compounds and **31**, 76
 - , reaction with sugars **3**, 266
 - , separation from sugar beet molasses **2**, 35
- Glutamic acid decarboxylase **16**, 301
- , in wheat germ **23**, 240
- Glutamic dehydrogenase, in wheat germ **23**, 240
- Glutamic oxalacetic transaminase as endpoint cooking temperature indicator **44**, 171
- Glutamic pyruvic transaminase as endpoint cooking temperature indicator **44**, 171
- Glutamine, *N*-nitroso compounds and **31**, 76
- Glutamine synthetase, thermal stability **35**, 257
- γ -Glutamyl peptidase, in onion and garlic flavor development **22**, 122–124
- γ -Glutamyl peptides, biosynthesis **22**, 90
- , in *Allium* **22**, 79–83
- γ -Glutamyl transpeptidase, in onion and garlic flavor development **22**, 122–124
- Glutathione **16**, 366
- , chlorine and **7**, 134
 - , in bread dough **3**, 82
 - , in wheat germ **23**, 270
 - , –, effect on baking quality **23**, 274–275
 - , –, inactivation **23**, 277
 - , metabolism **45**, 79
 - , reduction of α -tocopherol intermediate oxidation products **33**, 212
- Glutathione peroxidase, removal of hydrogen peroxide with **33**, 303
- Glutathione *S*-transferase **45**, 83
- Glutelin **36**, 93, 95, 115–116
- Gluten **16**, 347, 353, 356, 361, 376; **36**, 131–132
- , amorphous, thermosetting behavior **38**, 218–223
 - , aqueous systems, thermoplastic and thermoset behavior **38**, 223–226
 - , as microemulsion system **34**, 164
 - , classification of proteins **38**, 216
 - , corn **38**, 288, 296
 - , disulfide crosslinks, no change in free-SH groups **38**, 224
 - , dough performance relationship **45**, 259
 - , durum wheat **36**, 133
 - , glassy state **38**, 123, 126–127
 - , hand-washed and lyophilized, glass transition temperature as function of moisture **38**, 153–154
 - , infrared dehydration of **3**, 146
 - , insolubility, thermodynamic aspects **45**, 274–275, 276
 - , interaction with lipids, effect on baking quality **29**, 263–264
 - , interchange experiments **36**, 49
 - , in wheat flours, acid-soluble and -insoluble fractions **29**, 249–251
 - , –, amide content, effect on baking quality **29**, 265–267
 - , –, breadmaking and **29**, 246–251
 - , –, dough properties and **29**, 242–251
 - , –, fractionation and reconstitution **29**, 224–226
 - , –, gliadin, *see* Gliadin
 - , –, glutenin, *see* Glutenin
 - , –, interchanging between two samples **29**, 228–230
 - , macropolymer **45**, 258–259
 - , membranes in, role in breadmaking **20**, 169–175
 - , molecular weight distribution, effect on baking quality **29**, 265
 - , partially deamidated, surface and emulsifying properties **34**, 155
 - , pathways leading to ultimate thermosets **38**, 225–226
 - , plasticization, bread-baking **38**, 218–219
 - , protein fractions, quality and composition data **36**, 45, 47–48
 - , separation **29**, 222–224
 - , solubility and pH relations **36**, 4–5
 - , sulfur-containing amino acids, effect on baking quality **29**, 267–269
 - , viscoelasticity **45**, 279–280
 - , viscosity **36**, 41–43
 - , water-plasticized, thermosetting **38**, 222–223
 - , wheat, as viscoelastic polymer system **38**, 215–218
- Glutenin **38**, 216–217; **45**, 221
- , amino acid composition **36**, 17–19
 - , content, extensibility and resistance as function of **36**, 52–53
 - , dough viscoelasticity, gluten fractionation/reconstitution experiments **45**, 242–245
 - , –, protein fraction incorporation studies **45**, 245–246

Glutenin (*cont'd*)

- , electrophoretic subunit separation 45, 222, 223
- , food protein engineering 36, 186
- , –, genetic control 36, 33–34
- , –, structure 36, 38–39
- , high-molecular-weight subunits 36, 100, 132; 45, 222, 223
- , –, amino acid sequences 45, 228–233
- , –, atomic force microscopy 45, 233, 235
- , –, composition manipulation 45, 249, 251–256
- , –, cross-link formation, disulfide bonds 45, 240–242, 278, 284
- , –, –, low-molecular-weight subunit branches 45, 240, 242, 278
- , –, –, mechanical behaviour of dough 45, 280
- , –, –, transgenic lines 45, 265
- , –, –, tyrosine bonds 45, 242
- , –, dough viscoelasticity influence 45, 242–249
- , –, –, dough mixing process 45, 284–288
- , –, –, gluten fractionation/reconstitution experiments 45, 242–245
- , –, –, incorporation into dough, purified subunits 45, 247–249
- , –, –, subunit peptides 45, 249, 250
- , –, –, *in vitro* polymerization 45, 246
- , –, –, ‘loop and train’ hypothesis 45, 281–283, 284, 285, 286, 288–289
- , –, –, macropolymer interactions 45, 280–281
- , –, –, protein fraction incorporation studies 45, 245–247
- , –, –, theoretical models 45, 279–284
- , –, expression in micro-organisms 36, 162
- , –, genetic control 36, 32–33
- , –, genetics 45, 224–226
- , –, grain breadmaking quality relationship 45, 226–228, 259–265, 266
- , –, –, biophysical models 45, 273–289
- , –, –, gluten macropolymer composition 45, 259
- , –, –, molecular basis 45, 265, 267–273
- , –, –, quality scoring system 45, 227
- , –, –, ranking of subunit loci 45, 258
- , –, –, relation to dough rheology 45, 279
- , –, –, variation between cultivars 45, 256–259
- , –, hydration-related molecular rearrangements 45, 278–279, 284
- , –, insolubility, thermodynamic aspects 45, 274–278
- , –, mixing/rheological properties influence 45, 256–265
- , –, molecular basis of processing properties, amino acid sequences 45, 267–269, 271
- , –, –, of –, subunit interactions 45, 271–273
- , –, –, of –, subunit stability 45, 270, 271
- , –, –, of –, total amount of protein 45, 267
- , –, molecular dimensions 45, 233, 234
- , –, near isogenic lines 45, 251–253
- , –, –, dough quality differences 45, 259–262
- , –, –, Gabo 45, 252, 260, 261
- , –, –, Galahad 45, 252
- , –, –, Pegaso 45, 252–253
- , –, –, Sicco 45, 251–252, 259–261
- , –, –, single subunit 45, 253
- , –, –, null lines 36, 56–57
- , –, –, polymorphisms 45, 224–226
- , –, SDS-polyacrylamide gel electrophoresis 45, 224, 225
- , –, solubilization 36, 14–17
- , –, structure 36, 37–38
- , –, –, repetitive domains 45, 237–239
- , –, –, terminal domains 45, 234, 236–237
- , –, transgenic lines 45, 253–256
- , –, –, dough quality differences 45, 262–265, 266
- , –, transgenic plants 36, 170–171
- , in wheat flours, breadmaking and 29, 248, 251
- , –, dough properties and 29, 243–246
- , –, subunits, effect on baking quality 29, 268–269
- , long-range intermolecular disulfide network formation 38, 217, 222
- , low-molecular-weight subunits 36, 133–134; 45, 222, 223
- , –, cross-links 45, 240, 242, 278
- , –, –, mechanical behaviour of dough 45, 280, 281
- , –, dough viscoelasticity, incorporation studies 45, 247
- , –, genetic variation, influence on technological properties 45, 257, 258
- , –, gluten macropolymer composition 45, 259
- , –, *in vitro* polymerization 45, 246
- , –, B-type 45, 222
- , –, C-type 45, 222
- , –, D-type 45, 222
- , structure, future directions 36, 77–78
- , subunits 36, 132

- , –, arrangement in native molecules **36**, 42, 44
- , –, comparison of high- and low-molecular-weight subunits **36**, 57–60
- , –, effects on dough properties **36**, 58–59
- , –, physical studies **36**, 39
- , –, *see entries for Glutenin, high- and low-molecular-weight subunits*
- , thermolabile disulfide bonds **38**, 225
- , viscosity **36**, 41–43
- , wheat proteins **36**, 22–25
- Gluten intolerance **37**, 29–30
- Gluten–keratin multicomponent films **44**, 382
- Gluten-sensitive enteropathy **42**, 9
- Glyceraldehyde-3-phosphate dehydrogenase, from thermophilic and mesophilic bacteria **35**, 261
- , stability **35**, 251
- Glycerol production, from *Saccharomyces rouxii* **12**, 76–81
- , from *Zygosaccharomyces* **12**, 76–77
- Glycerides **16**, 255
- , in cocoa fat **6**, 39
- , olive oil and **31**, 463–466, 471, 473, 475, 477
- Glycerin, in fruit juices **9**, 261–262
- , in solution of CPCl **2**, 153
- , in soy sauce **10**, 82–83
- Glycerol **13**, 288–289
- , anhydrous **6**, 20
- , effect on phenolases in fruit products **3**, 35
- , gel rigidity and **7**, 297
- , in candies **6**, 13
- , in cocoa beans **8**, 262
- , in laboratory rations **6**, 301
- , in table wines **6**, 72
- , olive oil and **31**, 458, 463, 466
- , osmophilic yeasts and **7**, 114–115
- , preferential hydration **35**, 291
- , reaction with glucose **3**, 252
- , solute-specific subzero glass transition temperature **38**, 228–229
- , use of **6**, 11
- , –, in frozen food **6**, 169
- Glycerol monostearate **43**, 230, 231
- Glycerol phosphate, olive oil and **31**, 458
- α -Glycerol-phosphate dehydrogenase, cardiolipin association **37**, 283
- Glycerophosphatase, in wheat germ **23**, 241
- Glycine **40**, 98–99
- , acceleration of trimethylamine oxide reduction by **2**, 369
- , activity with sugars **3**, 265–266
- , chocolate and **31**, 269
- , effect on browning in potato chips **1**, 277
- , – on dried egg albumen **3**, 274
- , gelatin structure and **7**, 262–263, 314
- , in browning reaction **32**, 138–141
- , in dried egg **1**, 172–173
- , reaction with glucose **3**, 250–251, 255
- Glycinin (*see also* Soybean glycinin) **36**, 119, 125
- , amino acid sequences around free cysteine residues **36**, 129–130
- , gelation **36**, 126, 128–130
- , –, heat-induced **36**, 126, 128
- , subunits **36**, 116–119
- , –, gelation **36**, 128–129
- Glycitein **44**, 197, 202
- , fungal/bacterial fermentation **44**, 213
- , sources **44**, 203, 205, 207
- Glycoalkaloid, control of formation in potato **21**, 331–342
- , formation in *Solanum tuberosum* **21**, 312–331
- , pharmacology and toxicology **21**, 342–348
- Glycocyamine, separation from arginine by silicate exchanger **2**, 38
- Glycogen, breakdown in muscle **1**, 3
- , characterization **41**, 6
- , endogenous proteolytic enzymes and **31**, 394
- , in abalone **23**, 162, 176, 179
- , –, in can liquor **23**, 178
- , in muscle **1**, 11; **6**, 122; **19**, 4–5
- , –, effect of exercise on **1**, 11
- , –, of fatigue on **1**, 14
- , –, of feeding on **1**, 13
- , –, poultry meat, effect of feeding on **1**, 218
- , synthesis **41**, 125
- Glycogen content of fish muscle **2**, 361–362
- Glycogenesis, type 1, Von Gierke's disease **37**, 374–377
- , type 2, Pompe's disease **37**, 377
- , type 3, Cori–Forbes disease **37**, 377
- , type 4, Andersen's disease **37**, 377
- , type 5, McArdle's disease **37**, 377–378
- , type 6, Hers' disease **37**, 378
- , type 7, Tauri's disease **37**, 378–379
- Glycogenolysis **40**, 136
- Glycogen phosphorylase β , reductive alkylation **35**, 271
- Glycogen phosphorylase metabolism (*see also* Vitamin B6 metabolism) **40**, 135–147
- , cofactor, labeling **40**, 137–140
- , –, role **40**, 135–136
- , growth, muscle **40**, 142
- , labeling methods **40**, 137–140

Glycogen phosphorylase metabolism, labeling methods (*cont'd*)

- , –, radiolabeling **40**, 137–138
- , –, stable isotope **40**, 138–140
- , McArdle's disease **40**, 142–145
- , messenger RNA **40**, 141, 144, 145
- , model systems **40**, 140–142
- , pyridoxal phosphate **40**, 135–136
- , turnover **40**, 124, 137–140, 142
- , vitamin B6 **40**, 115–116, 118, 121
- , wasting, muscle **40**, 140–141
- Glycogen synthase **41**, 100
- , characterization **41**, 107–108
- , sequences **41**, 85
- Glycogen-synthesizing enzymes **41**, 110
- Glycolaldehyde, reaction with ethylamine in color formation by smoking **29**, 138–139
- Glycolipids, interaction with wheat flour in baking **20**, 153–188
 - , – with – in –, description of **20**, 161–164
 - , – with – in –, evidence for **20**, 154–159
 - , – with – in –, mechanism **20**, 166–167
 - , in wheat flours, breadmaking and **29**, 253, 257
 - , –, cookie quality and **29**, 259
 - , structural formulas of **20**, 163
 - , structure and biosynthesis of **23**, 15–17
- Glycollate oxidase **17**, 13–14, 26
- Glycollic acid, oxidation of **17**, 14
- Glycolysis (*see also* Fermentation) **13**, 89–178; **17**, 225; **39**, 196, 198–201, 255
 - , acquired diseases **37**, 379
 - , anaerobic **17**, 120
 - , endogenous proteolytic enzymes and **31**, 370, 385, 393, 394
 - , enzyme deficiencies, table **37**, 375
 - , fruit ripening and **30**, 172–173
 - , in porcine stress syndrome **28**, 185–186
 - , olive oil and **31**, 458
 - , relationship to meat quality **37**, 379
- Glycolytic enzymes, in wheat germ **23**, 240
- Glycoproteins, content **30**, 147
 - , dietary fiber and, components **31**, 120, 122, 123
 - , –, properties **31**, 126, 128, 129, 132, 135
 - , endogenous proteolytic enzymes and **31**, 355
 - , plant cell wall, composition, binding to other fractions **30**, 151–152
 - , –, hydroxyproline-rich **30**, 147–149
 - , –, hydroxyprolinyl *O*-arabinosides **30**, 149
 - , –, serinyl *O*-galactosides **30**, 149
- Glycopyrrolate **44**, 299
- Glycoside apsin in celery roots **2**, 271

Glycoside hydrolases **38**, 23–25

- , in plant primary cell wall **30**, 157, 159
- N*-Glycosides, formation in browning reactions **30**, 81
- Glycosides (flavonol), in tea **17**, 228–230
 - , preparation of **3**, 256–258, 259–260
- Glycosidol, hydrolysis of in mushroom **2**, 277
- Glycosyl, enzymatic transfer reactions **38**, 60
- Glycosylamines, Amadori rearrangement **30**, 82, 87–88
 - , products of aldose reaction with amines **30**, 87
 - , reaction of during storage **3**, 247
- Glycosyl amino acids, reactions of **3**, 262
- Glycosylation, endogenous proteolytic enzymes and **31**, 355, 363, 374
 - , protein emulsifier modification **34**, 156–157
 - , whey proteins **33**, 421–422
- Glycyl-glycine dipeptidase, endogenous proteolytic enzymes and **31**, 349, 389
- Glycyrrhetic acid, absorption spectrum of **7**, 362
 - , assay of **7**, 370–371
- Glycyrrhiza glabra*, varieties of **7**, 340–341
- Glycyrrhizic acid, excretion of **7**, 354
- Glycyrrhizin, aglycon of **7**, 360–362
 - , assay **7**, 366–371
 - , –, colorimetric **7**, 370
 - , –, copper precipitation **7**, 368
 - , –, gravimetric **7**, 367–368
 - , –, oxidimetric **7**, 369–370
 - , –, physiological **7**, 369
 - , –, titrimetric **7**, 368–369
 - , chemical structure of **7**, 358–366
 - , chocolate and **31**, 271
 - , commercial preparation of **7**, 346
 - , composition of **7**, 342
 - , functional groups of **7**, 362–366
 - , licorice extract and **7**, 347
 - , plants containing **7**, 343
 - , salt balance and **7**, 357
 - , spasmolytic effect of **7**, 355–356
 - , sugar moiety of **7**, 359–360
- Glyoxalcyclohexylamine, formation in browning reactions **30**, 91
- Goat, secretion of DDT in milk of **2**, 211
 - , toxicity of DDT to **2**, 208
- Goat meat in diet **1**, 109
- Goiter **16**, 33
- Goiter-producing food factors **10**, 14
- Gold **44**, 296

- Golgi, endogenous proteolytic enzymes and **31**, 369, 375, 387
- Gonyaulax catenella* **10**, 138–142, 156, 173, 174, 175
- , shellfish toxicity from **18**, 155–157
- Gonyaulax tamarensis* **10**, 141, 174
- Goodpasture's syndrome **37**, 33
- Gooseberries, canned, corrosion by **3**, 338
- , pH of **3**, 432
- , with added copper **3**, 355
- , with added sulfur **3**, 352
- Gordon–Taylor equation **38**, 150
- Gossypol, in cottonseed **17**, 109
- , in diet **1**, 124–125
- , toxic, in cotton seeds **30**, 371
- Gouda cheese, contamination **39**, 289
- , flavor **39**, 243, 245
- , lipolysis **39**, 201, 205
- , proteinases **39**, 231
- , salting **39**, 177
- , texture **39**, 176, 254
- , ultrafiltration **39**, 194
- Graded levels, nutrient **40**, 157–166
- Grading scheme, cheese **39**, 252, 295–296
- Grains (*see also* Caryopsis and Cereal grains) **15**, 289
- , as feeds **17**, 114–115
- , insect-infested **8**, 111
- , radiography **8**, 121
- , utilization of **17**, 106–115
- Gramine, *N*-nitroso compounds and **31**, 90, 91
- Granisetron **44**, 316
- Granule-bound starch synthases, antisense **41**, 129
- , characterization **41**, 78–81, 111–113
- Granules, amylopectin **41**, 13, 16, 20–23
- , amylose **41**, 13, 16, 20–23
- , dried **41**, 165
- , formation **41**, 110–111
- , lipids in **41**, 30
- , minor constituents **41**, 30
- , orientation **41**, 27–29
- , phosphorusin **41**, 30
- , potato, processes for **25**, 56–59
- , proteins in **41**, 31–32
- , starch synthases bound **41**, 78–81
- , structure **41**, 13
- Grape anthocyanins **43**, 212
- , adverse reactions **43**, 212–213
- Grape concentrate, browning in **1**, 341, 354, 362
- Grapefruit **10**, 314–315, 317; **15**, 223
- , bitterness **5**, 273
- , canned, corrosion characteristics of **3**, 336, 846
- , –, nutrients in **1**, 43, 46–49
- , extraction of pectin from peel **2**, 21
- , juice, ascorbic acid content, effect of nitrogen on **1**, 308
- , –, canned, ascorbic acid content **1**, 54–55; **4**, 373, 380
- , –, –, nutrients in **1**, 43, 46–50
- , –, concentrate, yeast infections **5**, 79
- , –, in tin plate porosity test **3**, 362
- , –, B vitamins in **1**, 42, 44, 45
- , peels, brining **5**, 144
- , –, pectin in **1**, 400
- , phosphorus content of, effect of fertilizers on **1**, 313
- Grape gels, changes in during aging **1**, 420
- Grape industry, use of ion exchangers in **2**, 15–18
- Grapes **15**, 225
- , acidic components of **25**, 3–10
- , –, factors affecting **25**, 5–10
- , anthocyanin pigment in skins **5**, 282
- , calcium in **8**, 174
- , Concord, inactivation of polyphenol oxidase in **3**, 29
- , effect of ozone on **3**, 466
- , flavonoids **5**, 282
- , fungicides and insecticides on **8**, 138
- , importance in wine making **25**, 2
- , iodine in wrapping for **3**, 465
- , juice, browning **1**, 328, 333–334; **5**, 54
- , –, –, chemical changes during **1**, 349–350
- , –, color of **5**, 311
- , –, combination of sulfur dioxide **5**, 79
- , –, copper content of **8**, 118
- , –, destruction of antineuritic activity by SO₂ **5**, 103
- , –, of wine yeast in **3**, 436
- , –, free SO₂ **5**, 139
- , –, peroxidase activity in **3**, 28
- , –, use of ascorbic acid in **4**, 375–376, 381
- , leuco-anthocyanins **5**, 288
- , Muscat, peroxidase activity of **3**, 10
- , nitrogenous compounds **5**, 448
- , polyphenols and enzymic browning in **19**, 117–118
- , recommended amount of sulfur dioxide added to musts **6**, 89
- , sodium in **8**, 196
- , solubility of carbon dioxide in **8**, 148
- , sulfiting for transportation **5**, 146
- , Thompson Seedless, peroxidase activity of **3**, 10

Grapes (*cont'd*)

- , treatment of, by ammonia 3, 465
- , by sulfur dioxide 3, 466
- , volatile constituents of 2, 270
- Grape skin extract 43, 196
- Graph, definition 40, 339
- Graph theory 40, 339–352
- , computer implementation 40, 348
- , model analysis 40, 348–351
- , model building 40, 340–348
- Grashof number 32, 58, 64, 76, 79
- Grasses 41, 2
- , dietary fiber and 31, 139, 152, 187, 188
- Grave's disease 37, 33
- Gravity, specific 14, 110–112
- Gravity-induced separation, emulsions 34, 174–175
- Grayling, aerobic bacteria in 2, 350
- Green algae 41, 4
- Green mold, *see Penicillium digitatum*
- Green tea, organoleptic properties of 24, 265–266
- , production changes in 24, 261–262
- , storage of 24, 267
- Grey feather (*Liatris punctata*) 45, 77
- Grinders, food 14, 95–97
- , in meat processing 16, 126
- Grinding, chocolate and 31, 241–243, 304
- , effects on water-holding capacity of meat 10, 433–436
- Grindrod, George 32, 4
- Griseofulvin 44, 291
- Gross national product 32, 189
- Ground meat 39, 94
- Groundnuts, *see* Peanuts
- Ground substance, structure and composition of 20, 267
- Group-specific proteinase, endogenous proteolytic enzymes and 31, 353, 354
- Growth hormone, and meat quality 21, 88–89
- Growth inhibitors, structurally non-specific 11, 333
- Growth promoters, residues in food 37, 42–43
- Growth regulators, fruit 10, 336
- Gruyère cheese 39, 243, 254
- Guacamole spread, alginates in 11, 156
- Guaiacol in coffee 2, 281, 282
- Guanfacine 44, 305
- Guanidination, protein stability 35, 273–274
- Guanidine hydrochloride, lysozyme denaturation 35, 299–300
- Guanidyl groups, gel formation and 7, 255
- Guano, in animal protein food chain 20, 201
- Guar gum 39, 34–35
- , dietary fiber and 31, 140, 141, 191
- , general properties 11, 166–168
- , in bakery products 11, 168
- , in beverages 11, 169
- , in cheese products 11, 168
- , in ice cream stabilization 11, 168
- , in meat products 11, 169
- , in miscellaneous foods 11, 168–170
- , in salad dressing 11, 169
- , in sauces 11, 169
- , intestinal bacteria 31, 172, 174, 175, 182
- , properties 31, 166–171
- , viscosity 11, 118
- Guar solution 39, 49–51
- Guatemala, Incaparina use in 22, 197
- Guavas, composition 17, 160
- , distribution of oxidase in 3, 10
- , extract, catalytic effect of 3, 7
- , peroxidase activity in 3, 27
- Guided wave sensors 45, 128
- Guinea pig, effects of DDT on skin of 2, 207
- , toxicity of DDT to 2, 208
- , use in tests for toxicity for quaternary ammonium compounds 2, 130, 153
- Guinea pig ileum contraction assay, for histamine 24, 130–131
- Gum arabic, candy applications of 6, 29
- , drops 6, 29
- , produced with tapioca 6, 34
- , general properties 11, 171
- , in bakery products 11, 173
- , in beverages 11, 175
- , in confectionery 11, 172
- , in dairy products 11, 174
- , in flavor fixation 11, 175
- , in miscellaneous foods 11, 180
- , tragacanth, candy applications of 6, 29
- , viscosity 11, 118
- Gum guaiac, as antioxidant 3, 28, 201, 203
- , effect on mortality of rats 3, 205
- , on tallowiness in dry milk 3, 95
- , in dried egg 1, 181
- , pathologic effects of 3, 207
- Gum karaya, general properties 11, 186
- , in bakery products 11, 188
- , in dairy products 11, 188
- , in ice cream, ices, and sherbets 11, 187
- , in meat products 11, 187
- , in miscellaneous foods 11, 187–189
- , viscosity 11, 118
- Gums (*see also specific gums*), dietary fiber and 31, 140, 141, 158
- , economics in foods 11, 111–112

- , history of use in foods **11**, 110
- , in bakery products **11**, 114–115
- , in beverages **11**, 114
- , in cocoa beans and nibs **6**, 38; **8**, 263
- , in confectionery **11**, 116
- , in dairy products **11**, 114
- , in dietetic foods **11**, 115
- , in dressings and sauces **11**, 115
- , in meat and fish **11**, 116
- , in miscellaneous foods **11**, 116
- , natural **6**, 29; **12**, 284–285
- , natural vs. synthetic in foods **11**, 112
- , needed research on **11**, 189
- , properties and uses **11**, 112–117
- , protective action on thiamine **6**, 261
- , synthetic **12**, 283–366
- , –, advantages **12**, 286
- , –, completely **12**, 289–290
- , –, economics **12**, 284–287
- , –, research needs **12**, 357–358
- , traditional classification **11**, 116–117
- , typical functions in foods **11**, 113
- , use in the food industry **11**, 109–200
- , viscosities **11**, 118
- Gum tragacanth, general properties **11**, 181
- , in bakery products **11**, 185
- , in confectionery **11**, 185
- , in ice cream and ices **11**, 184
- , in meringues **11**, 185
- , in miscellaneous food applications **11**, 185
- , in pie fillings **11**, 185
- , in salad dressings and sauces **11**, 182–184
- , in sherbets **11**, 184
- , viscosity **11**, 118
- Gustducin, involvement in sweetener-induced taste **42**, 227–229, 234–235
- Gut-associated lymphoid tissue **37**, 10–12
- Gut microbial metabolism, isoflavones **44**, 218–220
- , lignans **44**, 199, 207, 221
- Gymnodinium* **10**, 174
- Gymnothorax, *see* Moray eel poisoning
- Haber–Weiss reaction **33**, 237–238
- HACCP, *see* Hazard analysis and critical control point
- Haddock **39**, 341–342, 349
- , bacterial increase on skin after storage of **2**, 356
- , Canadian, aerobic bacteria in **2**, 350
- , –, anaerobic bacteria in **2**, 351
- , effect of cathode rays on **3**, 172, 174
- , formation of dimethylamine in **2**, 371
- , North sea, aerobic bacteria in **2**, 350
- , –, anaerobic bacteria isolated from **2**, 353
- , –, comparison of fresh and spoiling **2**, 353, 354
- , organoleptic spoilage of **2**, 377
- , percentage glycogen in **2**, 362
- , percentage lactic acid in **2**, 362
- , pH value of **2**, 363, 381
- , radar cooking of **3**, 139
- , reduction of trimethylamine oxide in **2**, 355
- , rigor mortis in **2**, 364–366
- , route of bacterial attack in **2**, 375
- , spoilage of **3**, 186
- , tests for quality of **2**, 380, 381
- Halibut, changes in pH **2**, 372
- , loss of thiamine in **6**, 280
- , relation of pH value to keeping qualities of **2**, 363
- , spoilage of **7**, 50
- , tests for quality of **2**, 380
- Haliotis* sp., *see* Abalone
- Hall spray dryer, operation of **2**, 414
- Halogens, oxidation of sulfhydryl enzymes by **1**, 381
- Halothane, effect on muscle metabolism **21**, 84–87; **28**, 207–209
- Ham **39**, 79, 81, 110, 123
- , curing brines **5**, 31
- , fish **12**, 367–424
- , nitrite effects on flavor **29**, 26–29
- , – on volatile compounds **29**, 65–70
- , *N*-nitroso compounds and **31**, 57
- , patties, home frozen **6**, 207
- , salt-cured **6**, 123
- , smoked, phenol composition **29**, 133
- , souring **6**, 138, 141
- , thiamine loss in **6**, 275, 276
- Hamaker constant **22**, 313
- Hamburger, radar cooking of **3**, 139
- , sterilization of by cathode rays **3**, 167, 174
- Handling, chilling **13**, 159–160
- , exsanguination **13**, 164–165
- , liquid nitrogen treatment **13**, 160–164
- , post-mortem **13**, 159–165
- , poultry **13**, 164
- , stunning **13**, 165
- Hansenula*, destruction of by heat **3**, 435
- Haptens, contact sensitivity **43**, 200–201
- Hardness meter **9**, 106
- Hardwood, lignin pyrolysis **29**, 121–122
- , phenol composition **29**, 127
- Hartman apparatus **14**, 20

- Harvest, research on factors surrounding **10**, 65–66
- Hash, F value for industrial processing of **2**, 102
- Hausdorff–Besicovic dimension **40**, 328
- Havarti cheese **39**, 194
- Hazard analysis and critical control point (HACCP) **39**, 151
- , program of meat processors **44**, 148
- HCA, *see* Hydrophobic cluster analysis
- HCF process **32**, 2–4
- HDL (*see also* Lipoproteins) **36**, 259–260
- , levels, fat quantity and **36**, 311–314
- , metabolism, animal studies **36**, 286–287
- , –, HDL receptor **36**, 290–291
- , –, human studies **36**, 287–290
- , –, *n*-3 PUFA **36**, 324
- , –, *n*-6 PUFA **36**, 285–291
- , receptor, *n*-6 PUFA effects **36**, 290–291, 327
- HDL cholesterol, effects of lactic acid cultures **37**, 93
- Headspace **32**, 64, 68, 74
- Heart, glycyrrhizin in **7**, 354–355
- , α -LNA conversion **35**, 72–74
- , membrane transport **40**, 259
- , microsomes, peroxidation, α -tocopherol effects **33**, 213
- , of meat animals **6**, 133
- Heart disease, inulin effects **43**, 41
- , olive oil and **31**, 477
- , *n*-3 PUFA effects **35**, 134–138
- Heat, cycle **12**, 160–161
- , dielectric, freeze-drying and **7**, 183–185, 203, 209
- , effects on milk proteins **19**, 163–165
- , – on “warmed-over” flavor **23**, 48–53
- , – on water-holding capacity of meat **10**, 428–433
- , exchangers, *see* Heat exchangers
- , forced air circulation **12**, 161–164
- , grid-cooled space **12**, 160–161
- , leakage into ships **12**, 157–160
- , –, control of outside conditions **12**, 159
- , –, convection **12**, 160
- , –, estimation by relaxation **12**, 158
- , –, measurements **12**, 158–159
- , –, Niemann’s test **12**, 159–160
- , –, theory **12**, 158
- , protein emulsifier modification **34**, 147–150
- , radiant, freeze-drying and **7**, 182–183
- , specific, of foods **13**, 278–281
- , –, of ice **13**, 240
- , –, of water **13**, 240
- , sublimation and **7**, 181–185
- , transfer, *see* Heat transfer
- Heat effects (*see also* Temperature effects and Thermal processing), folates during extraction **33**, 16
- , ligand binding by β -lactoglobulin **33**, 415
- , α -tocopherol content of vegetable oils **33**, 164–165
- , whey proteins, concentrate foaming properties, table **33**, 402
- , –, conformation **33**, 376–378
- , –, foams **33**, 401
- , –, partial unfolding **33**, 404
- , –, solubility **33**, 375
- Heat evolution method **35**, 343
- Heat exchangers **32**, 15–16
- , on ships **12**, 164–165
- Heating (*see also* Temperature) **39**, 101–102, 106–107, 187, 262
- , convective **39**, 113–114
- , effects **39**, 95–96
- , flavor **39**, 131–132
- , microbial control **39**, 120–121
- , osmosis **39**, 110–113
- , preservation **39**, 85–88
- , process optimization **39**, 138–143
- , research needs **39**, 149
- , ripening **39**, 196–197
- Heating curve, curvilinear portion of **23**, 81
- Heat of formation, junction zones **34**, 227–228
- Heat penetration, effect on bacterial survival **2**, 93–96
- , – on quality of canned food **2**, 104
- , factors in plotting curves **2**, 53, 58, 83
- Heat processes, *see* Thermal processes
- Heat sterilization, effect on ascorbic acid **1**, 89
- , – on carotene **1**, 89
- , – on niacin **1**, 87–89
- , – on riboflavin **1**, 87–89
- , – on thiamine **1**, 84, 89
- Heat transfer, by forced convection **32**, 60–74
- , by natural convection **32**, 50–59
- , characteristics of non-Newtonian fluids **11**, 416–423
- , coefficients for pseudoplastic fluids in tubes **11**, 417–420
- , conduction-heating products **2**, 90–91
- , convection-heating products **2**, 95, 99
- , convective, dimensional analysis for **32**, 48–50
- , dimensionless groups for **32**, 49–50

- , during freezing and thawing of foods **20**, 217–256
- , freeze-drying and **7**, 188–189, 198
- , heat conduction with phase change in **20**, 223–235
- , – with –, at single temperature **20**, 224–226
- , – with –, in a range of temperatures **20**, 226–235
- , high-temperature short-time processes **2**, 104
- , in ammonium alginate **11**, 419
- , in applesauce **11**, 419
- , in banana purée **11**, 419
- , in food processing **2**, 90–91, 96–99
- , in motor oil **11**, 419
- , in non-Newtonian fluids with turbulent flow **11**, 422
- , in refrigerated ships **12**, 160–164
- , in thermal processing of foods **23**, 376–380
- , mechanism in food processing **2**, 89
- , methodologies for studying **32**, 43–44
- , principles of **20**, 218–220
- , –, boundary conditions **20**, 219–220
- , –, initial conditions **20**, 220
- , product agitation during **2**, 103
- , rates, with natural convection **32**, 56–59
- , theory of **32**, 42–43
- , to suspensions **11**, 422
- , transfer coefficients **32**, 43, 44, 57–58, 67–69, 72–73, 75–76
- , –, calculated vs. experimental values **11**, 419
- , F values of industrial processes by **2**, 102
- , with particulate matter **32**, 74–76
- Heat transfer treatments, proteins **35**, 336–337
- Heat treatment, of fruit juices **9**, 249–250
- , use in storage of mango fruits **21**, 281–282
- Hegsted equation **36**, 272
- Heleurine **45**, 73
- Helianthus tuberosus*, see Jerusalem artichoke
- Heliosupine **45**, 66, 67
- Heliotrine **45**, 70, 71, 73, 78
- Heliotrine *N*-oxide **45**, 78
- Heliotropium* contamination of staple foods **45**, 68, 70
- of –, prevention **45**, 91
- Heliotropium europaeum* **45**, 73
- Heliotropium popovii* **45**, 70
- Helix capping **42**, 96
- Hematin, catalytic activities **17**, 27–29
- Hematin pigments in fatty fishes **2**, 373
- Hematopoiesis, characterization **37**, 8
- Heme, fish lipid oxidation **33**, 290
- Heme compounds, as catalysts of lipid oxidation **23**, 40–43, 59–60
- , – of –, in meat **29**, 37–38
- , as prooxidants **23**, 45
- HEMF, see 4-Hydroxy-2(or 5)-ethyl-5(or 2)-methyl-3(2H)-furanone
- Hemicellulase, absence in fruits **30**, 178
- Hemicelluloses (see also Pentosans), analysis **31**, 150, 153
- , components **31**, 120, 122–124
- , dicotyledonous plants **31**, 124, 126, 128, 129, 132, 133, 135
- , dietary fiber and **31**, 191
- , ester formation between pectins and **11**, 70–80
- , glucuronoarabinoxylan **30**, 147
- , intestinal bacteria **31**, 176–182, 185, 188
- , monocotyledonous plants **31**, 136, 138
- , plant, biosynthesis from nucleotide sugars **30**, 164
- , properties **31**, 165
- , xyloglucans **30**, 145–146
- Hemocyanin, in abalone **23**, 162
- Hemoglobin, effect on color in bacon **3**, 314
- , endogenous proteolytic enzymes and **31**, 362, 366
- , freeze-dried beef and **7**, 211–212
- , green discoloration and **7**, 57
- , muscle **14**, 51–52, 122
- Hemolysis, erythrocyte, α -tocopherol acetate effects **33**, 219
- , glycyrrhizin and **7**, 355
- , vitamin E status with **33**, 189
- Hemolytic anemia, xylitol therapy of **25**, 169–170
- Hemoproteins, *N*-nitroso compounds and **31**, 73
- Hemp seed, effect of heat on nutritive value of protein in **4**, 249
- Hencky strain rate **39**, 15
- Hepatic fibrosis **37**, 403–404
- Hepatic triglyceride lipase, dietary fat quality and **36**, 314
- , *n*-3 PUFA effects **36**, 325
- , *n*-6 PUFA effects **36**, 292–293
- Hepatic veno-occlusive disease, herbal teas **45**, 74
- , pyrrolizidine alkaloid toxicity **45**, 69–70, 72, 75–76, 77, 79–80, 91
- , synergism with copper **45**, 79
- Hepatitis A **45**, 178
- Hepatotoxins **15**, 38
- n*-Heptacosone in coffee **2**, 282

- Heptonic acid, in manufactured tea 2, 286
-, in parsnip seed oil 2, 274
Herbal medicines, pyrrolizidine alkaloids, adverse health effects awareness 45, 91, 93
-, -, sources 45, 66, 68, 73-78
Herbicides, carcinogen risk assessment and 31, 28
Heredity 14, 53
-, carcinogen risk assessment and 31, 3
HERP, carcinogen risk assessment and 31, 35
Herring 39, 339, 341-343, 348-349
-, amine production in spoiling 2, 368
-, anaerobic bacteria isolated from 2, 351
-, bacterial increase in stored 2, 356
-, fat spoilage in 2, 373
-, formation of dimethylamine in 2, 371
-, handling and stowage of 2, 387-388
-, North sea, anaerobic bacteria isolated from 2, 351
-, Norwegian winter, aerobic bacteria in 2, 350
-, -, anaerobic bacteria isolated in 2, 351
-, -, comparison in fresh and spoiling 2, 353
-, rigor mortis in 2, 365
-, Shetland, aerobic bacteria in 2, 350
-, tests for quality of 2, 380
-, tyrosine test for spoilage of 2, 371-372
Herschel-Bulkley model 39, 6, 34, 46
Hers' disease 37, 378
Hertzian waves, *see* Radio waves
Hesperidin in oranges 2, 260
Hevea rubber, local viscosity 38, 192
Hexadecenoic acid in poultry fat 1, 212
n-Hexadecyldimethylallylammonium bromide, germicidal activity of 2, 137
n-Hexadecyldimethylethylammonium bromide, germicidal activity of 2, 137
n-Hexadecyltrimethylammonium bromide, germicidal activity of 2, 137
n-Hexaldehyde in apples 2, 263
Hexamethylenetetramine 2, 126
Hexamine, *N*-nitroso compounds and 31, 54, 66
Hexanal, in frozen vegetables 17, 6
n-Hexanal, in rancidity 23, 2, 38
Hexane, extraction method, coalescence measurement 34, 179-180
-, olive oil and 31, 463
Hexanol, in black tea oil 2, 287
-, in Formosan black tea oil 2, 287
n-Hexanol alcohol, in apples 2, 263
-, in strawberries 2, 270
2-Hexeneal in apples 2, 263
Hexenoic acid in Formosan black tea oil 2, 287
α,β-Hexenol alcohol in black tea oil 2, 33
β,γ-Hexenol in black tea oil 2, 28787
2-Hexen-1-ol in tea 2, 288
3-Hexen-1-ol in tea 2, 285
Hex II form, cardiolipin 37, 271-273
Hexitidine 44, 298
Hexobarbitone oxidase 15, 37
Hexoic acid, in black tea oil 2, 286
-, in cocoa 2, 283
Hexokinase, in wheat germ 23, 240
-, relationship to carbohydrate metabolism 1, 131
Hexosamines, gelatin and 7, 271-272
Hexose-P 41, 122
Hexose diphosphate, formation during rigor mortis 1, 5
Hexose monophosphate, acceleration of trimethylamine oxide reduction by 2, 369
-, formation during breakdown of glycogen 1, 4-6
Hexose-phosphate isomerase in wheat germ 23, 240
Hexoses, reactivity 35, 200
Hexose sugars, effect on browning in dehydrated potatoes 1, 273-274
n-Hexyl alcohol in manufactured tea 2, 286
Hexyl alcohol in tea 2, 288
Hexylresorcinol, virucidal action of 2, 138
Heyns rearrangement 14, 207-208
HGPR test system 34, 395
High-calcium activated factor, endogenous proteolytic enzymes and 31, 359
High-density lipoprotein, *see* HDL
High-performance liquid chromatography (HPLC) (*see also* Chromatography) 40, 29, 60, 66, 72, 74
-, C-9-N-10 bond 33, 34-38
-, chocolate and 31, 221, 229
-, detection of eluted folates, electrochemical techniques 33, 30-33
-, - of -, fluorescence 33, 28-29
-, - of -, microbiological assays 33, 29-30
-, - of -, UV absorbance 33, 28
-, folates, chain length determination 33, 34-38
-, inositol phosphates analysis 45, 2, 5-6, 13, 41
-, ion-exchange, monoglutamyl folates 33, 27-28
-, *N*-nitroso compounds and 31, 67, 68, 89
-, reverse-phase, monoglutamyl folates 33, 27-28

- , –, polyglutamyl folates as azo dye derivatives of *p*-aminobenzoyl(poly)glutamates 33, 35
- , –, pteroyltriglutamate, diglutamate, and folic acid in conjugase assay 33, 31
- , –, reduced folates 33, 30
- , –, urinary folates, with UV absorbance 33, 29
- High-pressure multipiston homogenizers 34, 169
- High-protein foods 36, 91
- High-temperature/short-time products, packaging for 23, 327
- Hippocampus, modeling 40, 333
- Hippuricase in eggs 1, 183
- Hira-men 43, 146
- His*⁺ mutation, Ames test 34, 391–392
- Hispanic immigrant, food selection by 32, 262–263
- Histaminase, role in histamine toxicity 24, 144–145
- Histamine 16, 193
 - , bacterial destruction of 24, 128
 - , bacteria responsible for formation of 24, 122–124
 - , cheese 39, 234, 346
 - , colorimetric assay of 24, 133–134
 - , defect action level 39, 351–352
 - , early reviews 24, 120–121
 - , –, symptomatology 24, 114–115
 - , –, synergists or potentiators of 24, 142–146
 - , enzymatic isotopic assay of 24, 134
 - , fish 39, 337, 341–344, 346, 350–357
 - , –, detection 24, 130–135
 - , –, spoilage 7, 46–47, 50–51, 52
 - , fluorometric assay of 24, 130–131
 - , gas–liquid chromatography of 24, 133
 - , guinea pig ileum contraction assay of 24, 130–131
 - , histidine as precursor of 24, 124–125
 - , in putrid abalone 23, 166
 - , occurrence of precursors, of 24, 124
 - , release reactions, non-IgE-mediated 42, 10–11
 - , scombroid toxicity and 24, 139–140
 - , thin-layer chromatography of 24, 134–135
 - , toxicity from, cases of 24, 115–120
 - , –, in fish 24, 113–154
- Histamine detoxification 39, 330–331
- Histamine-forming bacteria 39, 331–336
- Histamine phosphate 44, 316
- Histamine poisoning 39, 290, 291, 337, 346–348; 42, 10
- Histidine, action of formaldehyde on 1, 389
- , as histamine precursor 24, 124–125
- , carcinogen risk assessment and 31, 28
- , endogenous proteolytic enzymes and 31, 352, 353, 355
- , separation from other amino acids 2, 34
- Histidine decarboxylases, carbohydrate effects on 24, 127
- , fish 24, 122
- , –, spoilage 7, 47
- , oxygen tension effects on 24, 127–128
- , pH effects on 24, 126–127
- , temperature effects on 24, 125–126
- , vitamin effects on 24, 127
- Histological changes in cellular adhesions 2, 310–316
 - in –, changes in chromoplasts of vegetable tissue by blanching 2, 328–330
 - in –, – in starch grain 2, 316–328
 - in –, – in –, effects of blanching 2, 322, 328
 - in –, – in –, – of milling 2, 321–322
 - in –, changes of vegetable tissue induced by processing technique 2, 310–339
 - in –, effect of chemicals 2, 314–316
 - in –, – of heat 2, 310–314
 - in –, low temperatures and food processing 2, 333–338
 - in –, structure of 2, 316–318
 - in –, texture 2, 310
- Histology, irregular bands 13, 114–120
 - , –, association 13, 115–120
 - , –, contracture band similarity 13, 114–115
 - , of normal vegetable tissue, cell types 2, 298–306
 - , –, contents of normal cells 2, 306–307
 - , PSE porcine musculature 13, 107–120
 - , structure 13, 107–114
 - , –, micro- 13, 107–108
 - , –, ultra- 13, 108–114
- Histones, endogenous proteolytic enzymes and 31, 366
- Histozyne in eggs 1, 183
- HIV infection, *see* Human immunodeficiency virus infection
- HIV-therapeutic drugs, smell sensation effects 44, 320
 - , taste sensation effects 44, 285–286
- Hiya-mugi 43, 146
- Hock cleavage 33, 279–380
- Hodgkin–Huxley equations 40, 331–332
- Hofmeister effect, neutral salts 35, 294–295
- Hofmeister series 35, 294–297
- Hogs, butchered on the farm 6, 123
 - , carcasses of 6, 149

Hogs (*cont'd*)

- , slaughter of **6**, 125
- Hollow fiber **40**, 184
- Hollow-fiber enzymatic reactor **38**, 52–53
- , loaded on lumen side of membrane **38**, 52–54
- Holothurins, as marine toxins **18**, 157
- Homocystinuria **37**, 397
- Homogenization, of cheese **39**, 192
- , of milk **3**, 83
- , →, effect of sound waves on **3**, 131
- , →, iron supplementation **36**, 222
- Homogenizers, *see* Colloid mills
- Homogentisic acid oxidase deficiency **37**, 397
- Homolinolenic acid, desaturation **35**, 39
- Homolytic cleavage, hydroperoxides of polyunsaturated fatty acids **33**, 272–275
- Homopolymer tailing method **36**, 141
- Honey **14**, 237–238; **24**, 287–374
- , acids in **24**, 304–305
- , analysis and composition of **24**, 297–333
- , aroma of **24**, 331–332
- , carbohydrates in **24**, 299–304
- , color **24**, 332
- , →, specifications **5**, 315
- , consistency of **8**, 38
- , crystallization of **24**, 339–344
- , diabetic use of **24**, 353–354
- , enzymes in **24**, 312–330
- , fermentation in **24**, 351–352
- , flavor of **24**, 331
- , flow constants for **11**, 387
- , folklore of **24**, 354
- , harvesting in **24**, 293
- , hygroscopicity of **24**, 338–339
- , market forms of **24**, 295–297
- , melezitose crystallization from **24**, 343–344
- , minerals in **24**, 305, 354
- , moisture content of **24**, 298–299
- , nutritive value of **24**, 352–354
- , physical characteristics of **24**, 333–344
- , plant layout **24**, 295
- , pollination in **24**, 293
- , processing of **24**, 293–295
- , production and processing of **24**, 289–292
- , production methods for **24**, 292–293
- , proteins and amino acids in **24**, 305–312
- , pyrrolizidine alkaloids contamination **45**, 72, 91
- , quasi-properties of **8**, 10
- , research needs on **24**, 363–364
- , rheology of **24**, 333–335
- , standards and quality control of **24**, 358–363
- , storage changes in **24**, 344–352
- , thermal properties of **24**, 335–338
- , toxic constituents of **24**, 333
- , ultrasonic viscosity measurement **45**, 147
- , uses of **24**, 354–358
- , →, as food **24**, 354–357
- , →, as nonfood **24**, 357–358
- , vitamins in **24**, 332, 354
- Hoof and mouth disease virus, destruction of by radio-frequency waves **3**, 133
- Hookean body **39**, 7–8
- Hooke's law **39**, 7
- Hop residue **17**, 131
- Hops, beer flavor and extracts of **19**, 235
- C-Hordein **36**, 10000
- Hordenine, *N*-nitroso compounds and **31**, 90
- Hordeum chilense* **45**, 256
- Hormodendrum* in bacon **3**, 298
- Hormones **13**, 150–152
- , carcinogen risk assessment and **31**, 13, 18
- , chocolate and **31**, 321, 322, 327
- , Δ^6 -desaturase, regulation effects **35**, 44–46
- , Δ^5 -desaturase response **35**, 49–50
- , effects on cardiolipin content **37**, 300
- , endogenous proteolytic enzymes and **31**, 379, 383, 388, 389
- , in porcine stress syndrome **28**, 190–192
- , interaction with enzymes **10**, 7
- Horse chestnut starch, gelatinization temperature of **2**, 319
- Horse mackerel **39**, 344
- Horse muscle, rigor in **9**, 20
- Horseradish, volatile organic sulfur compounds **5**, 120
- Horseradish peroxidase, acylated **35**, 270
- Host specificity, adherence of probiotic cultures **37**, 75
- Hot-bar scaling, of retort pouches **23**, 355–359
- Housefly, toxicity of DDT to **2**, 208
- Household composition **32**, 241–242
- HPLC, *see* High-performance liquid chromatography
- HPLC-mass spectrometry, phytoestrogens **44**, 201, 202
- Human immunodeficiency virus infection **37**, 34
- , effects of hydrogen peroxide-producing *Lactobacillus acidophilus* **37**, 114
- , enteric pathogens in **37**, 34
- Human milk, calcium content **36**, 214–215
- , chromium content **36**, 237

- , copper concentration **36**, 228–229
- , fluoride content **36**, 238
- , iodine content **36**, 234
- , iron content **36**, 221–224
- , magnesium content **36**, 219
- , manganese in **36**, 230–231
- , mineral and trace element content **36**, 211–212
- , minerals and trace elements **36**, 239
- , molybdenum content **36**, 236
- , phosphorus content **36**, 220
- , selenium content **36**, 232–233
- , zinc concentration **36**, 226–227
- Humans, essentiality of *n-3* PUFA **35**, 113–115, 151–153
- Human spongiform encephalopathies **43**, 280–285
 - , transmission **43**, 280
- Human subject, bioperiodicity **40**, 225
 - , β -carotene metabolism **40**, 29–32, 62–67
 - , energy metabolism **40**, 176, 178
 - , folate metabolism **40**, 86–90
 - , total energy expenditure **40**, 171–180
 - , transthyretin metabolism **40**, 150–154
 - , vitamin B6 metabolism **40**, 115, 121, 145
- Humectant **39**, 84, 85, 126–127
- Humidity, chocolate and, milk **31**, 260
 - , –, packaging **31**, 317, 318
 - , –, processing **31**, 239, 240, 244
 - , –, refining **31**, 295
 - , –, sweeteners **31**, 264–269, 272
 - , control **7**, 88–92
 - , –, equilibrium rate and **7**, 90–91
 - , –, temperature and **7**, 91
 - , effects on disease spread **15**, 169
 - , – on enzyme inactivation temperatures in low-moisture foods **11**, 314–316
 - , – on enzymic reactions in low-moisture foods **11**, 314–316
 - , – on meat emulsions **16**, 143
 - , – on spray-drying **2**, 496–591
 - , olive oil and **31**, 470
 - , solutions and **7**, 86
- Humin formation of during acid hydrolysis of zein **3**, 272
- Humin nitrogen in fruit products, relation to browning **1**, 352
- Humoral immunity, effects of lactic cultures **37**, 107–110
 - , gut **37**, 15–19
- Hunter color meter **9**, 168–169
- Hurdle, microbial control **39**, 122–123
- HVP, *see* Hydrolyzed vegetable proteins
- Hyaluronate synthesis, in Marfan syndrome **37**, 396
- Hyamine 1622, germicidal effect of **2**, 183
- Hybridization, carcinogen risk assessment and **31**, 26
- Hydrates, gas **13**, 229–234
 - , host water cages **13**, 231
 - , properties **13**, 233
- Hydration, of proteins in muscle **9**, 32–35
 - , of whey proteins **33**, 373–374
- Hydration force, emulsion stability **34**, 94–95
- Hydrazine, *N*-nitroso compounds and **31**, 56
- Hydrobromide **44**, 298
- Hydrocarbons, contribution to meat flavor **18**, 52
 - , in celery seed oil **2**, 271
 - , in coffee **2**, 281
 - , measurement for vitamin E status **33**, 191
 - , olive oil and **31**, 466, 467, 470
- Hydrocarbon/water interface, protein adsorption **34**, 121
- Hydrochloric acid, addition to milk **2**, 21
 - , chocolate and **31**, 229
 - , dietary fiber and **31**, 164
 - , effect on adhesive properties of pea coats **2**, 315
 - , – on saltiness sensation **2**, 260
 - , rate of diffusion of **2**, 9
 - , separation of acids from exchanger by **2**, 34
 - , use in treating anion exchange **2**, 17
- Hydrochloride of parsley oil **2**, 273
- Hydrochlorothiazide **44**, 305, 307
- Hydrocolloids, as emulsifiers **22**, 341
 - , chocolate and **31**, 273
 - , creaming and **34**, 132–133
- Hydrocortisone **44**, 296
- Hydrocyanic acid, inactivation of disulfide enzymes by **1**, 382–383
 - , inhibition of oxidation by **3**, 30
 - , interference with prosthetic groups of the enzymes by **1**, 384
- Hydrogen **12**, 123
 - , dietary fiber and **31**, 161, 162
 - , in exchange reactions **2**, 8, 9, 11
 - , inhibition of enzymes by **1**, 384
 - , olive oil and **31**, 471, 472
- Hydrogenation, chocolate and **31**, 278, 284
 - , effect on tocopherol content of vegetable oils **33**, 163
- Hydrogen bonding, dicotyledonous plants **31**, 126–128
 - , dietary fiber and **31**, 122, 187
 - , gelation and **7**, 308

Hydrogen bonding (*cont'd*)

→, properties **31**, 158, 163

Hydrogen bonds, protein stability **35**, 252–253

Hydrogen evolution test for corrosion in tin plate **3**, 367–370

Hydrogen ion, association with sour taste **2**, 260

Hydrogen peroxide, as substrate **17**, 16

→, control **33**, 303

→, enzymic production of **17**, 13–14, 17, 26

→, formation **33**, 237

→, in enzyme temperature experiment **3**, 28

→, in enzymic browning **3**, 8, 9

→, inhibition of soybean lipoxygenase **33**, 307

→, in oxidation of pyrogallol **3**, 22

→, of →, of substrate **3**, 18, 19

→, oxidation of sulfhydryl enzymes by **1**, 381

Hydrogen peroxide sanitization **45**, 189

→, ozone combined procedures **45**, 200–201

Hydrogen peroxide sterilization **32**, 18–19, 24–25, 27–30

Hydrogen sulfide **16**, 195, 276, 367

→, adsorption by anion exchanger **2**, 38

→, chlorine demand and **7**, 142

→, contribution to meat flavor **18**, 56–58

→, green discoloration and **7**, 57

→, inactivation of disulfide enzymes by **1**, 382

→, in coffee **2**, 281, 283

→, in “putrid” fish **2**, 372

→, interference with prosthetic groups of the enzymes by **1**, 384

→, release of, during meat heating **24**, 64–69

Hydrolases, in wheat germ **23**, 241

Hydrolok continuous retort system **23**, 395–397

Hydrolysis **39**, 271

→, chocolate and, alkalization **31**, 247

→, →, cocoa butter **31**, 252, 279

→, →, milk **31**, 263

→, →, processing **31**, 220

→, →, sweeteners **31**, 269, 270

→, dietary fiber and **31**, 118, 138, 141

→, →, analysis **31**, 142, 143, 145, 146, 150, 151, 153

→, →, dicotyledonous plants **31**, 126, 127, 130–132

→, →, properties **31**, 155, 169, 170

→, endogenous proteolytic enzymes and **31**, 344, 414

→, →, endopeptidases **31**, 352, 354, 361, 363

→, →, exopeptidases **31**, 346–349

→, →, meat technology **31**, 404, 408, 410

→, →, muscle physiology **31**, 374, 375, 378

→, →, proteinase activity **31**, 386

→, in softening pickles **2**, 315

→, in starch grains on killing plant **2**, 309

→, lactose, chemical reactor **38**, 45–46

→, →, in milk **38**, 10–12

→, olive oil and **31**, 467, 471

→, partial, protein emulsifier modification **34**, 159–160

→, peptide bond, measurement **35**, 223

→, reverse, versus transgalactosylation **38**, 61–64

→, starch grains resistance to **2**, 321

→, thermal inactivation **35**, 247

→, whey, immobilized lactase reactors **38**, 46–47

Hydrolytic rancidity in dry milk **3**, 93

Hydrolyzed proteins, idiosyncratic reactions **42**, 31

Hydrolyzed vegetable proteins (HVP), artificial meat flavor and **30**, 106–109

→, →, cystine and cysteine role **30**, 106, 109

→, heating with reducing sugars **30**, 106–109

Hydromorphone **44**, 296, 323

Hydropac system, for retort packaging **23**, 342

→, →, diagram **23**, 343

Hydroperoxides, decomposition of **17**, 28–30

→, formation of **17**, 31

→, of linolenate **17**, 29–30

→, olive oil and **31**, 471, 472

Hydroperoxy bis-epidioxide, from polyunsaturated fatty acid oxidation **33**, 276–277

Hydroperoxy cyclic peroxides, from polyunsaturated fatty acid oxidation **33**, 276–277

→, linolenate, breakdown mechanism **33**, 277

Hydroperoxyeicosatetraenoic acids **35**, 101, 104

Hydrophile-lipophile balance (HLB), applications of **22**, 331–332

→, limitations of **22**, 332

→, of emulsifiers **22**, 319–321

→, small-molecule emulsifiers **34**, 99–100

Hydrophobic amino acids, thermal stability **35**, 261–262

Hydrophobic cluster analysis **41**, 68–72

Hydrophobic groups, covalent attachment, protein emulsifier modification **34**, 156

Hydrophobic index **35**, 258–260

Hydrophobic interactions, proteins **35**, 239–240

→, →, stability **35**, 257–266

→, salt effects **35**, 296

- Hydrophobicity, average 36, 8–10
 –, effects on whey proteins, emulsifying properties 33, 406–408
 –, – on –, functional properties 33, 369
 –, surface 34, 33–34; 36, 11–12
 –, wheat proteins 36, 7
 Hydrophobic ligands, protein emulsifier modification 34, 160–162
 Hydrophobic moment 42, 101–102
 Hydroquinone, as antioxidant 3, 201
 –, –, effect on growth 3, 203
 –, –, – on mortality of rats 3, 206
 –, –, – on tallowiness in dried milk 3, 95
 –, –, pathologic effects of 3, 207
 –, in coffee 2, 279
 Hydrostatic pressure in plants, effect on diffusion pressure 2, 308
 Hydrosulfites, gelatin manufacture and 7, 248
 Hydroxy amino acids, gelatin and 7, 263
 Hydroxybenzoate, microbial inhibition by 1, 386
 Hydroxy α -carotene 15, 218
 Hydroxycinnamate, as food toxicant 27, 167–170
 Hydroxycobalamin, reaction with sulfites 30, 24
 Hydroxyecosatetraenoic acids 35, 101, 104
 Hydroxyethylcellulose (HEC) 12, 328–329
 4-Hydroxy-3-furanones, shoyu flavor and 30, 272–277
 Hydroxyfurfuraldehyde in rye bread 2, 276
 Hydroxylamine, effect on browning in dehydrated potatoes 1, 272
 –, fish preservation and 7, 69
 –, inhibition of enzymes by 1, 384
 Hydroxylation, meat mutagens 34, 408–409
 –, *N*-nitroso compounds and 31, 65
 Hydroxyl groups, chocolate and 31, 290
 Hydroxyl radical, formation 33, 236
 –, scavengers, control of lipid oxidation with 33, 303
o-Hydroxymethylbenzoate in manufactured tea 2, 286
 Hydroxymethylfurfural, end products of 6, 17
 –, in honey 24, 345–349
 5-Hydroxymethylfurfural 32, 163
 4 α -Hydroxy-5-methyl-tetrahydrofolate, structure 33, 46
 4-Hydroxy-2(or 5)-ethyl-5(or 2)-methyl-3(2H)-furanone (HEMF), shoyu flavor and 30, 273, 275, 276, 287
 Hydroxyproline 14, 117–119
 –, dietary fiber and 31, 123, 126, 129, 132
 –, endogenous proteolytic enzymes and 31, 349
 –, gelatin structure and 7, 268–270
 –, *N*-nitroso compounds and 31, 76
 β -Hydroxypropanthial, structure of 22, 97
 Hydroxypropyl methylcellulose 12, 314–328
 –, composite edible films based on 44, 351, 352–356, 358
 –, –, applications 44, 370
 –, –, gas permeability 44, 365
 –, –, relative humidity effects 44, 363
 –, –, solute barrier properties 44, 368, 369
 –, –, temperature effects 44, 364, 369
 Hydroxyquinone, formation of in fruit products 3, 20–22
 Hyoscamine 44, 298, 299
 Hypercholesterolemia, dietary fiber and 31, 160, 167, 168, 190
 Hyperexia, malignant 37, 386–387, 408
 Hyperglycemia, dietary fiber and 31, 167
 Hyperglycemic agents, taste sensation effects 44, 307
 Hyperkalemic periodic paralysis 37, 385–386
 Hyperlipidemia 35, 4–5
 Hypersensitivities, delayed-type 37, 19–21, 29
 –, food-related, classification 37, 26
 –, nonreaginic 37, 28–29
 –, reaginic 37, 27–28
 Hyperthermia, malignant 37, 386–387
 Hyperthyroidism, cardiolipin content 37, 301
 –, cardiolipin fatty acyl composition 37, 297–298
 Hypertrophy, muscle 37, 363–364
 Hyperuricemia, after xylitol infusion 25, 172–173
 Hypnotics, taste sensation effects 44, 307–308
 Hypobaric storage 21, 340
 Hypochlorites, plant chlorination and 7, 147
 –, production of 7, 146
 –, sanitization 45, 169–170
 –, stabilization 7, 146
 Hypochlorous acid, germicidal activity and 7, 135, 136
 Hypogeusia (*see also* Taste perception) 44, 249
 –, elderly people 44, 256
 Hypoglycemia, dietary fiber and 31, 168
 –, relation to appetite 1, 131
 Hypoglycemic agents, taste sensation effects 44, 307
 Hypokalemic periodic paralysis 37, 384–385
 Hypophosphites, effect on appetite 1, 133

- Hypophysectomy, effect on rats 1, 122
- Hyposmia (*see also* Smell perception) 44, 249
- Hypotension, reaction to sulfites 30, 47, 58
- Hypothalamus, relation to appetite 1, 137
- Hypoxanthine 14, 122
- , formation from adenosine triphosphate 1, 10
- Hysteresis loop 39, 9, 57
- Ibogaine, glenodinine and 18, 158
- Ibuprofen 44, 296
- Ice, and deterioration 13, 311–313
- , and water 13, 221–235, 238–244
- , antibiotic, carrageenan in 11, 133
- , crystal(s), effect on fruit 13, 330
- , –, growth 13, 247–252, 260
- , –, size 13, 252–253
- , evaporation from 7, 190–191
- , formation of, in frozen fruits and vegetables 25, 183–193
- , phase diagram 27, 302–307
- , physical characteristics 27, 302
- , structure 13, 221–235; 27, 301–302
- , –, half-hydrogen 13, 224–225
- , –, hydrogen bonded 13, 224–226
- , tetrahedral coordination of water molecules in 11, 363, 364
- Ice cream, alginates in stabilization 11, 145
- , carrageenan in stabilization 11, 131–132
- , gelatin and 7, 325
- , guar gum in stabilization 11, 168
- , gum karaya in 11, 187
- , gum tragacanth in 11, 184
- , lactase in 38, 13–15
- , locust bean gum in stabilization 11, 162
- , sterile cocoa for use in 8, 278
- , use of ascorbic acid in 4, 402–403
- Ice cream bar, flow diagram for manufacturing 4, 65
- , flow process chart for making 4, 52
- Ice cream mix, composition requirements for 3, 91
- , deteriorative changes in 3, 92
- , effect of sound waves on 3, 131
- , – of ultraviolet radiation on 3, 151
- , military specifications for 3, 91, 92
- , moisture content of 3, 92
- , problems in manufacture of 3, 91, 92
- , spray-dried 3, 85
- Ice cream powder, use of Bishop spray dryer for 2, 410
- , – of Swenson dryer for 2, 420
- Ice–liquid separators, for aroma recovery in freeze concentration 20, 43
- Ices, alginates in 11, 147
- , gum karaya in 11, 187
- , gum tragacanth in 11, 184
- Ichthyocol, “parent gelatin” and 7, 260
- Icing, alginates in 11, 151
- , –, furcellaran in 11, 159
- , gelatin and 7, 324
- IDEA digestibility, compared with rate bioassays 35, 223–224
- Identifiability, conditional 40, 314
- , global 40, 313
- , interval 40, 314
- , local 40, 313, 318–320
- , quasi 40, 314
- , structural 40, 313
- Identifiability problem 40, 305–321
- , background information 40, 305–310
- , checking methods 40, 314–317
- , –, linear systems 40, 315–317
- , –, nonlinear systems 40, 317
- , classification of identifiability 40, 313–314
- , – of parameters 40, 310–311
- , correlations 40, 320
- , estimation problem, compared to 40, 311–312
- , nutrient-response analysis 40, 235, 240
- , population kinetics 40, 276–277
- , single point 40, 318–320
- Identifiable parameter 40, 311
- IDENT software 40, 318
- Idiosyncratic food/food additive reactions 43, 201
- Idiosyncratic reactions 42, 12–13
- , MSG 42, 30–31
- IDL, *see* Lipoprotein
- Idoxuridine 44, 300
- IgE antibodies, carmine 43, 203, 204, 205–206
- , immediate hypersensitivity reactions 43, 198, 199
- , saffron 43, 212
- IgE-mediated allergic reactions 42, 4–8, 26–27
- Ileostomy, dietary fiber and 31, 169, 170, 173, 178
- 5-Iminodaunomycin, cardiolipin association 37, 288
- Imipenem-cilastatin 44, 291
- Imipramine 44, 311
- IM meat, *see* Dehydration control, IM meat
- Immediate hypersensitivity reactions 43, 197, 198–199

- , anaphylactic shock 43, 199
- , mechanisms 43, 198–199, 200
- , symptoms 43, 199
- Immobilization, protein stability 35, 276–277
- Immobilized digestive enzyme assay, protein digestibility 35, 222–225
- Immune cells, *n*-3 PUFA effects 35, 109–111
- Immune function 40, 58
- , *n*-3 PUFA 35, 146–148
- Immune response, cell-mediated 37, 19–21
- , common mucosal immune system 37, 21
- , effect of foodborne chemicals 37, 41–43
- , – of microbes and microbial products 37, 35–40
- , gastrointestinal tract antigen uptake 37, 12–15
- , gut-associated lymphoid tissue 37, 10–12
- , humoral responses 37, 15–19
- , immunocompetent cells 37, 8–10
- , modification, food antigens/allergens 37, 46
- , –, hypoallergenic foods 37, 47
- , –, microbial flora control 37, 50
- , –, nutritional therapies 37, 51–52
- , –, oral tolerance induction 37, 50–51
- , –, role of breast-feeding 37, 45
- , nonspecific 37, 4–6
- , nutritional effects 37, 44–45
- , oral tolerance 37, 22
- , research needs 37, 53–56
- , specific 37, 6–8
- , stimulation of specific immunity 37, 21–22
- Immune surveillance, in intestinal cancer 37, 24–25
- Immune system, carcinogen risk assessment and 31, 24, 44, 45, 48
- , common mucosal 37, 21
- , inulin effects 43, 41–42
- , leukotriene effects 35, 104
- , stimulation with lactic cultures 37, 107–110, 120
- Immunoassays, meat/poultry endpoint cooking temperature indicators 44, 173–175
- Immunoelectrophoresis 16, 362
- Immunoglobulins, chocolate and 31, 255, 261
- , IgA, adjuvants for gut responses 37, 22
- , –, deficiency, selective 37, 33–34
- , –, induction by oral immunization 37, 21–22
- , –, related hephropathy 37, 33, 35, 40
- , –, secretory, malnutrition effects 37, 44
- , –, –, structure and functions 37, 17–18
- , –, structure and functions 37, 16–17
- , IgE, functions 37, 18–19
- , IgG, functions 37, 19
- , IgM, functions 37, 19
- , isotypes 37, 16–17
- , properties, table 37, 17
- , F_c region 37, 16
- , structure 33, 357–358; 37, 15–16
- Immunology, endogenous proteolytic enzymes and 31, 360
- Immunostimulation, ingested bacteria 37, 49–50
- Immunosuppression, gastrointestinal immune system 37, 33–34
- , nutritional therapies 37, 51–52
- Immunosuppressive agents, taste sensation effects 44, 293–294
- Immunotoxicity, ingested chemicals 37, 41–43
- Impedance testing 32, 15
- Impulse process, isolation of lipid–protein complexes 17, 104
- Incaparina 16, 63; 17, 110
- , use in developing South-American countries 22, 197–198
- Incap mixtures 16, 40, 48, 64
- Incidence matrix, graph theory 40, 342–347
- Income, effect on food selection 32, 265–266
- Indalone, solubility of DDT in 2, 203
- Indanyl sodium 44, 289
- India, annual agricultural and forestry harvest 32, 193
- , annual biomass production 32, 192
- , biomass energy used 32, 191
- , biomass resources 32, 194–195
- , consumption of commercial energy 32, 190
- , forest utilization 32, 194
- , gross national product 32, 189
- , land distribution by use 32, 190
- , soil erosion in 32, 216–221
- Indian childhood cirrhosis 45, 79
- Indian paint brush (*Castellija*) 45, 77
- Indian Warrior (*Pedicularis*) 45, 77
- Indicators, fecal 13, 349–350, 358–360, 382
- , low growth temperature 13, 359–360
- Indicine *N*-oxide 45, 66, 67, 88
- Indinavir 44, 285
- Indirect calorimetry 40, 171, 172, 178–179
- Indole 16, 173ff
- Indoleacetic acid 15, 85, 128
- Indole in “putrid” fish 2, 348, 372
- Indomethacin, cancer and 35, 145
- Indonesia, IM meat 39, 75, 89, 119, 136

- Induced-current mode, in scanning electron microscopy **22**, 216–217
- Industrial chemicals, from corn wet milling **38**, 295
- Industrial engineering in food industry **4**, 38–43
- Industrial exposure, carcinogen risk assessment and **31**, 19, 20
- Industrial processes, high temperature **35**, 238
- Infant formula, artificial, calcium/phosphorus ratio **36**, 220
- , iodine in **36**, 234
 - , iron fortification **36**, 224–225
 - , manganese in **36**, 231
 - , selenium content **36**, 233
 - , whey proteins and **33**, 422–423
 - , zinc supplementation **36**, 228
- Infection-prevention tests for quaternary ammonium compounds **2**, 164
- Inflammation, *n*-3 PUFA effects **35**, 139–143
- Inflammatory bowel disease **37**, 31–32
- Inflammatory myopathies **37**, 362
- Influenza virus, effect of quaternary ammonium compounds on **2**, 138
- Infradian rhythm (*see also* Bioperiodicity) **40**, 219, 225, 226
- Infrared, freeze-drying and **7**, 182, 209, 217
- Infrared imaging, microwave temperature measurements **43**, 84
- Infrared radiation **3**, 126, 146–147
- Infrared scanning, for flexible-package seal defects **23**, 407–409
- Infusion **39**, 112
- Inherited myoclonus **37**, 373
- Inhibition, lactase **38**, 42–43
- , *N*-nitroso compounds and **31**, 60–64
 - , transgalactosylase activity of lactases **38**, 82–83
- Inhibitors, endogenous proteolytic enzymes and **31**, 383–385
- , enzyme **17**, 51–53
 - , water requirements and **7**, 110
- Initial value problem (*see also* Differential equation) **40**, 284, 325
- Initiation, olive oil and **31**, 471, 472
- Initiators, carcinogen risk assessment and **31**, 28
- Injury, carbon dioxide **12**, 113–114
- , external **12**, 113
 - , low-temperature **12**, 114
- Inorganic constituents in citrus fruits **9**, 313–315
- Inositol, content of apples **8**, 314
- , in cocoa beans **8**, 262
 - , in tea **17**, 225
- Inositol hexakisphosphate (InsPU6u; phytate) **45**, 1–2
- , analytical methods **45**, 4–5
 - , anticancer activity **45**, 37, 38–39
 - , antioxidant activity **45**, 23, 39
 - , food preservative effects **45**, 39–40
 - , blood glucose-lowering effects **45**, 40
 - , cholesterol/triglyceride-lowering effects **45**, 40
 - , degradation **45**, 8–12
 - , digestive processes **45**, 9, 24
 - , food processing/preparation **45**, 9, 16
 - , thermal **45**, 12
 - , extraction during seed processing **45**, 13
 - , functions in animal tissues **45**, 30–31
 - , in –, calcium flux regulation **45**, 30–31
 - , in –, DNA repair **45**, 31
 - , in –, nuclear mRNA export **45**, 31
 - , high-performance liquid chromatography (HPLC) **45**, 5, 6
 - , mineral absorption impairment **45**, 2, 32–33
 - , iron **45**, 32, 33–34, 40–41
 - , optimal dietary levels **45**, 42
 - , seed content, processed foods **45**, 16–22
 - , reduction strategies **45**, 34–35
 - , whole raw seeds **45**, 12–15
 - , synthetic pathway **45**, 7–8
- Inositol kinases **45**, 7, 8, 31–32
- Inositol phosphate phosphatases **45**, 11, 12
- Inositol phosphates **45**, 1–43
- , analytical methods **45**, 4–6
 - , animals **45**, 23–32
 - , absorption **45**, 23–25
 - , biological functions **45**, 27–32
 - , tissue content **45**, 26–27
 - , anticancer activity **45**, 37, 38–39
 - , antioxidant activity **45**, 23, 28, 29, 30, 39
 - , calcium mobilisation **45**, 27–28, 29, 30–31
 - , chemistry **45**, 2–6
 - , chloride channel regulation **45**, 29
 - , degradation **45**, 8–12
 - , breadmaking processes **45**, 16, 20
 - , digestive processes **45**, 9, 24
 - , hemoglobin oxygen affinity regulation **45**, 30
 - , iron binding **45**, 28–29, 30
 - , malting **45**, 22
 - , fruit/vegetable content **45**, 22–23
 - , metabolism **45**, 7–12
 - , nomenclature **45**, 2–3
 - , nutritional importance **45**, 32–41, 42

- , –, health disorders prevention **45**, 36–41
- , –, mineral bioavailability influence **45**, 32–36, 42
- , –, receptors **45**, 27, 28
- , –, seed contents **45**, 12–23
- , –, processed foods **45**, 16–22
- , –, whole raw seeds **45**, 12–15
- , –, signaling activities **45**, 7, 27, 28, 29
- , –, synthesis **45**, 7–8
- , –, animal cells **45**, 7–8
- , –, micro-organisms **45**, 7
- , –, plants **45**, 8
- Inositol pyrophosphates **45**, 31
- Inositol(1,4,5)trisphosphate (Ins(1,4,5)PU3u) **45**, 5, 7
- , –, animal cells **45**, 26
- , –, receptors (calcium channels) **45**, 27–28
- , –, signaling function **45**, 27–28
- , –, plant cells **45**, 23
- Inositol(1,2,6)trisphosphate (α -trinositol) **45**, 28, 40
- Insecticides, vegetables and **7**, 24
- Insects **15**, 289
- , –, attacking stored food products, life history and development **4**, 299–305
- , –, attacking stored foods, classification **4**, 284–298
- , –, definition **4**, 283–284
- , –, effect of temperature **4**, 333–339
- , –, food requirements **4**, 328–333
- , –, attacking stored products **4**, 281–358
- , –, destruction of, in grain **3**, 134–136
- , –, in packaged foods **3**, 145
- , –, effect of DDT on **2**, 206
- , –, infesting foods, as cause of heating **4**, 339–342
- , –, infesting stored foods, moisture content as factor **4**, 317–325
- , –, radiation disinfestation of **24**, 199–200
- Insensible parameter **40**, 311, 319
- “Instant” spray dryer, operation of **2**, 410–412, 474
- Instrumentation, rheology **39**, 23–33
- Instruments, odor **14**, 5–24, 26
- Insulation, inefficiency **12**, 152–153
- , –, leakage **12**, 157–160
- , –, materials **12**, 153–157
- , –, cork **12**, 153
- , –, expanded **12**, 155–157
- , –, foamed plastics **12**, 156–157
- , –, mineral wool **12**, 155
- , –, rigid foams **12**, 157
- , –, ship fibrous **12**, 160
- , –, technique **12**, 153–154
- Insulin, biological activity of **1**, 383
- , –, chocolate and **31**, 267
- , –, desaturase activity effects **35**, 44
- , –, Δ^5 -desaturase effect **35**, 50
- , –, dietary fiber and **31**, 166, 169
- , –, effect on appetite **1**, 123
- , –, endogenous proteolytic enzymes and, endopeptidases **31**, 357, 360, 361
- , –, muscle physiology **31**, 375
- , –, proteinase activity **31**, 389
- , –, receptor, *n*-3 PUFA effects **35**, 132
- Intakes, calcium, long term **33**, 112
- , –, table of **33**, 106
- , –, within groups **33**, 105–106
- , –, folates, recommended **33**, 52
- , –, tocopherols **33**, 166–168
- , –, vitamin D, calcium absorption and **33**, 115–116
- Integrator, linear, *see* Linear integrator
- Intercellular air in plant matter, effect of blanching on **2**, 330–333
- Intercellular spaces in plant tissue **2**, 309
- in –, formation of ice crystals in during freezing **2**, 336
- Intercellular substances in plants, effect of cooking potato on **2**, 311, 315
- Interfacial properties, pressure, proteins **34**, 123
- , –, proteins **34**, 110–111
- , –, surfactants **34**, 104–106
- Interfacial rheology, protein films **34**, 124–126
- Interfacial tension **34**, 4–6
- , –, oil/water, microemulsions **34**, 163
- , –, water–hydrocarbon **34**, 5–6
- Interferons **44**, 294, 300
- Intermediate-moisture meat, *see* Dehydration control, IM meat
- Intermedine **45**, 71, 72, 75, 77
- Internal burst test, for seal integrity in flexible packaging **23**, 349–350
- Internal phase ratio **34**, 84–85
- International Agency for Research on Cancer, carcinogen risk assessment and **31**, 10–12, 25, 34, 35
- on –, *N*-nitroso compounds and **31**, 56
- International Olive Oil Council **31**, 474–476
- Interpenetrating polymer network, mixed protein gels **34**, 263
- Interstitial lung disease **37**, 402–403
- Interstitial retinol-binding protein, role in tocopherol binding and transport **33**, 194
- Intestinal diseases, nutritional therapies **37**, 51

Intestinal microflora, beneficial health effects **43**, 10–11, 12

- , breastfed infants **43**, 12
- , exogenous/endogenous modifiers **43**, 13
- , impact of antibiotics **43**, 13
- , modification, prebiotics **43**, 16, 17
- , –, probiotics **43**, 15–16, 17
- , –, synbiotics **43**, 16, 17
- , pathogenic bacteria **43**, 12, 13–14
- , toxic metabolites/carcinogens **43**, 13, 35, 36

Intestinal tract cancer **37**, 24–25

Intestines, adherence of probiotic cultures **37**, 74–77

- , calcium absorption, dietary requirements and **33**, 118–119
 - , –, during development **33**, 117–118
 - , –, effects of, fiber and phytate **33**, 134–142
 - , –, oxalic acid **33**, 142
 - , –, lactose effect, *see* Lactose effect
 - , –, regulation **33**, 114–117
 - , β -carotene **40**, 49
 - , folate **40**, 82, 201
 - , folate absorption **33**, 53–57
 - , –, age effects **33**, 68–69
 - , –, altered gastrointestinal function and **33**, 67–68
 - , –, conjugases and **33**, 55–56
 - , –, deconjugation of dietary polyglutamyl folate **33**, 54–55
 - , –, dietary components and **33**, 71–72
 - , –, ethanol ingestion effects **33**, 69–70
 - , –, folate-binding protein in jejunal brush border membrane **33**, 54
 - , –, pH dependence **33**, 53–54
 - , –, pH effects **33**, 67
 - , –, K_m transport values **33**, 53
 - , membrane transport **40**, 245–251, 255–257, 259
 - , membrane vesicle **40**, 198–199
 - , pteroylpolyglutamate hydrolases **33**, 55–56
 - , tocopherol absorption, destruction effects **33**, 169–170
 - , –, efficiency **33**, 168–171
 - , –, mechanism **33**, 168–171
 - , –, via lymphatic system **33**, 168–169
 - , vitamin A **40**, 9, 11, 19
 - , vitamin B6 **40**, 109–110, 115, 121
- Intolerance (*see also* Food allergies and intolerance), cow's milk protein **37**, 30–31
- , food **37**, 25–26
 - , gluten **37**, 29–30
 - , lactose **37**, 79–84
 - , research needs **37**, 118

Intradisulfide bonds, amino acid sequences around cysteine residues **36**, 119–120

Intrinsic viscosity **39**, 116

Inula helenium (elecampane), inulin **43**, 3, 6, 40

Inulin **43**, 1–51

- , anticancer activity **43**, 34, 37
 - , bifidogenic properties **43**, 10–26
 - , biosynthesis **43**, 3; 5
 - , calorific value **43**, 28
 - , characteristics **43**, 3–6
 - , –, functional **43**, 45–46
 - , dental health **43**, 43
 - , diabetes mellitus **43**, 39–41
 - , dietary supplementation, applications **43**, 18
 - , –, intestinal microflora response **43**, 16, 19
 - , estrogen recycling enhancement **43**, 44
 - , fermentation products **43**, 23–26
 - , –, carbon dioxide/hydrogen gas **43**, 23, 25, 26
 - , –, short-chain fatty acids **43**, 24–26, 32
 - , food applications **43**, 45–46
 - , food sources **43**, 6, 7, 8, 9
 - , functions in plants **43**, 6
 - , gastrointestinal health benefit **43**, 42–43
 - , gastrointestinal side effects **43**, 42–43, 46–47
 - , glucose absorption influence **43**, 26
 - , heart disease **43**, 41
 - , historical background **43**, 6–8
 - , immune system effects **43**, 41–42
 - , intake **43**, 8
 - , intestinal/hepatic enzyme responses **43**, 22–23
 - , legal/regulatory status **43**, 48
 - , lipid metabolism effects **43**, 28–32, 41
 - , mineral metabolism effects **43**, 32–34
 - , nutritional labeling **43**, 48–50
 - , origin **43**, 6
 - , osteoporosis prevention **43**, 43–44
 - , prebiotic substrate **43**, 18, 20, 21, 22
 - , production **43**, 8–10, 11
 - , safety/tolerance **43**, 46–47
 - , soluble dietary fiber properties **43**, 26–27
 - , structural aspects **43**, 3, 4, 5
- Invertase **17**, 198
- , in fruits **17**, 184
 - , in honey **24**, 313–321
 - , of yeast cells **1**, 389
 - , used to develop fluidity in candies **6**, 36
- Invertebrates, aquatic, consumption of **20**, 194

- In vitro* mutagenicity tests, Ames test **34**, 390–392
- , diphtheria toxin resistance assay **34**, 392, 395
 - , DNA damage, cultured mammalian cells **34**, 396–397
 - , HGPRT test system **34**, 395
 - , mammalian cell culture mutagenicity tests **34**, 392–396
 - , ouabain resistance assay **34**, 395–396
- In vivo* mutagenicity tests **34**, 397–399
- , iodide, in musts and wines **8**, 152
- Iodination **40**, 8
- Iodine, as impregnant for wrapping of fruit **3**, 464–465
- , deficiency **36**, 233–234
 - , estimation of fish freshness and **7**, 63
 - , radioactive **3**, 156
 - , RDAs **36**, 234
 - , therapeutic action of **2**, 144
- Iodine content of plants, deficiency **1**, 121
- of –, effect of fertilizers on **1**, 314
 - of –, inhibition of enzymes by **1**, 383
- Iodine–iodide titration method, for estimating high-molecular quaternary ammonium compounds **2**, 170
- , for testing for starch conversion **2**, 323
- Iodine sanitizers **14**, 439–440
- Iodoacetate, inhibition of enzymes by **1**, 382
- Iodoform test, on apples **2**, 263
- , on raspberries **2**, 269
 - , on strawberries **2**, 270
- Iodosobenzoate in heat treatment of milk serum protein **3**, 82
- Iohexol **44**, 316
- Ion, in muscle, and meat quality **26**, 87
- Ionac A-300, stability of **2**, 8
- Ion exchange, controlling factors in reactions **2**, 8–13
- , effects of concentration on cations **2**, 10
 - , electrical charge and radius of ions **2**, 9–10
 - , equilibrium concentrations **2**, 11
 - , flow rate in **2**, 11
 - , pilot plant, operation of **2**, 13–14
 - , rate of diffusion in **2**, 8–9
 - , temperature effects **2**, 11
 - , wine deacidification by **25**, 23–25
- Ion-exchange chromatography, monoglutamyl folates **33**, 26
- , polyglutamyl folates **33**, 33–34
 - , whey protein preparation **33**, 361
- Ion-exchange resins, gelatin degradation and **7**, 318–320
- , gelatin manufacture and **7**, 248–249
- Ion exchangers, analytical type **2**, 38
- , catalysts for **2**, 36
 - , concentration and separation with **2**, 35–36
 - , fractionation with **2**, 33–35
 - , laboratory uses of **2**, 33
 - , purification of **2**, 37
 - , size of organic cations for **2**, 11
- Ionic strength, effects on enzymes **17**, 47–48
- , – on foaming properties of whey proteins **33**, 403
 - , heat treatment of whey proteins **33**, 376–378
- Ionic yield **15**, 59
- Ionization, freeze-drying and **7**, 184
- Ionizing radiation (*see also* γ -Radiation) **15**, 119, 147ff
- , effect on flat sour bacteria spores **18**, 186–187
- β -Ionone, role in off-flavors **17**, 6
- B*-Ionone in raspberries **2**, 209
- Ionophores, cardiolipin **37**, 273–274
- Ionox antioxidants **15**, 6, 9, 17, 21, 28, 30, 39
- Ion permeability, membranes, α -tocopherol effects **33**, 218
- Ions, decreasing adsorbability for **2**, 9
- , effect of concentration on **2**, 10
 - , electrical charge and radius of hydrated **2**, 9
 - , exchange reactions **2**, 8, 10
- Ipriflavone **44**, 228
- IQ, *see* 2-Amino-3-methylimidazo[4,5-*f*]-quinoline
- IQ-like compounds, antioxidants and formation during frying **34**, 435
- , formation, Fe^{2+} and Fe^{3+} effects during frying **34**, 436
 - , –, modulators **34**, 428
 - , –, pyrolysis role **34**, 434–435
 - , formation mechanisms, creatine and creatinine role **34**, 414–417
 - , –, fat role **34**, 417–420
 - , –, Maillard reaction **34**, 413–414
 - , –, pyrolysis role **34**, 420
 - , –, relationship with pH **34**, 435
 - , relation to moisture retention and internal temperature **34**, 435
- Irish moss, effect of drying on bulk density of **2**, 473–474
- IRMS, *see* Isotope ratio mass spectrometry
- Iron **36**, 221–225
- , absorption, fructooligosaccharide effects **43**, 33, 34
 - , –, impairment **45**, 32, 33–34, 40–41

Iron, absorption, impairment (*cont'd*)

- , –, low-phytic acid grains **45**, 34–35
- , anticancer activity **45**, 38–39
- , as catalyst of lipid oxidation **23**, 43–44, 59
- , bioavailability **36**, 223–224
- , content, of canned foods **1**, 44, 49
- , –, of peas **9**, 78
- , –, of plants, effect of fertilizers on **1**, 313–314
- , content of apples and pears **8**, 371
- , corrosion of **3**, 341
- , effect on low-ester pectins **1**, 415
- , – on tallowiness in dried milk **3**, 95
- , Fe²⁺, oxidative browning acceleration, in shoyu during storage **30**, 257
- , –, in sugar-amino acid model systems **30**, 254
- , –, of Amadori compounds from shoyu **30**, 255–256
- , –, soy protein effects on absorption and metabolism, human **30**, 364–368
- , gelatin color and **7**, 247
- , importance of, in apples and pears **8**, 378
- , in browning reaction **32**, 133, 135
- , in mechanically deboned red meat **27**, 86–88
- , inositol phosphates binding **45**, 28–29
- , in tea **17**, 248
- , in wines **8**, 136, 137, 138, 139, 181
- , lactoferrin **36**, 222–224
- , nonheme, warmed-over flavor development in cooked meat and **29**, 39–40
- , olive oil and **31**, 473
- , overall dietary absorption impact **45**, 40–41, 42
- , phytic acid and bioavailability **28**, 33–36
- , polyphenol complexes with, in food browning **19**, 123–127
- , RDAs **36**, 221
- , supplementation **36**, 224
- , with tin in acid solutions **3**, 334, 335
- Iron ions, effects on IQ-like compound formation during frying **34**, 436
- Iron salts, effect on pectin viscosity **1**, 406
- Iron sorbitex **44**, 316
- Irradiated beef, flavor of **18**, 21–23
- Irradiation (*see also* Radiation), effect on auxins **15**, 128
 - , – on chemical compounds **15**, 123
 - , – on genetics **15**, 152
 - , – on metabolism **15**, 82
 - , – on pigments **15**, 126, 132
 - , – on taste **15**, 129
 - , – on texture **15**, 116
 - , – on vitamins **15**, 124
- , fish preservation and **7**, 71
- , gamma **12**, 86
- , in fruit preservation **17**, 204
- , of foods **15**, 105ff; **24**, 155–227
- , of fruit **15**, 116
- , of fungi **15**, 149ff
- , –, *in vitro* **15**, 159
- , –, *in vivo* **15**, 166
- , side-effects, *Lactobacillus acidophilus* effects **37**, 90–91
- Irreversible thermal inactivation, enzymes **35**, 246–249
- Irreversible utilization **40**, 12
- Irrigation, in kiwifruit cultivation **29**, 283
 - , olive oil and **31**, 454
- Irritable bowel syndrome **43**, 203
- , inulin effects **43**, 43
- , unfermented acidophilus milk effects **37**, 86
- Ischemia **40**, 194–195
 - , effects on cardiolipin content **37**, 301–302
- Isethionate **44**, 292
- Isoamyl alcohol, in black tea **2**, 288
 - , in lemons **2**, 271
 - , in raspberries **2**, 269
 - , in strawberries **2**, 270
 - , solubility of DDT in **2**, 204
- Isoamylamine, fish spoilage and **7**, 46
- Isoamyl *n*-caproate, in strawberries **2**, 270
- Isoascorbic acid, effect on mortality of rats **3**, 205
 - , in meat curing, color stabilization **29**, 14
 - , –, *N*-nitrosamine formation blocking **29**, 14
 - , pathologic effects of **3**, 207
- D-Isoascorbic acid, *see* Erythorbic acid
- Isoascorbyl palmitate, as antioxidant in dried egg **1**, 181
 - , effect on mortality of rats **3**, 205
 - , pathologic effects of **3**, 207
 - , toxicity of as an antioxidant **3**, 201
- Isobutanol in apples **2**, 263
- Isobutyl aldehyde in black tea oil **2**, 287
- Isobutyric acid in decomposing salmon **2**, 371
- Isocitrate dehydrogenase, *see* Bovine isocitrate dehydrogenase
- Isocitric dehydrogenase, in wheat germ **23**, 240
- Isocitric dehydrogenase as endpoint cooking temperature indicator **44**, 171
- Isocoumarin and related compounds, from *Aspergillus oniki* 1784 **30**, 295

- Isodityrosine, dietary fiber and **31**, 132
 Isoelectric pH, of whey proteins, table **33**, 349
 Isoelectric point, gelatin and **7**, 273–274
 Isoenzymes **17**, 49–50
 –, of lactic dehydrogenase **17**, 49
 –, of peroxidase **17**, 49
 –, of phenol oxidase **17**, 49–50
dl-Isosfenchyl alcohol in strawberries **2**, 270
 Isoflavones **44**, 196, 197
 –, analytical methods **44**, 201, 202
 –, antioxidant activity **44**, 225–226
 –, bioavailability/metabolism **44**, 218–220
 –, chemistry **44**, 197
 –, effects of processing **44**, 212–217
 –, fungal/bacterial fermentation **44**, 213
 –, gut microbial metabolism **44**, 218–220
 –, health protective effects, bone **44**, 227–228, 229
 –, –, cancer **44**, 229–230
 –, –, cardiovascular **44**, 232–234
 –, role in plants **44**, 200
 –, sources **44**, 203–207
 –, –, database **44**, 205–207
 Isoionic point, gelatin and **7**, 274
 Isomaltose, from lactose via Maillard reaction **19**, 186
 Isomerization of carotenoids **15**, 197, 239
 Isoprene **15**, 205
 Isopropanol in apples **2**, 263
 Isopropyl alcohol, solubility of DDT in **2**, 204
 Isopropylaldehyde in black tea **2**, 287
 Isoquinoline in cyclic type of quaternary ammonium **2**, 125
 Isosaccharosan, anhydride of sugar **6**, 16
 Isosorbide mononitrate **44**, 314
 Isotherms, adsorption, for measuring water-binding in proteins **10**, 357–358
 –, sorption, for predicting storage stability **11**, 313–314
 Isothiocyanate glycosides **14**, 312
 Isotope ratio mass spectrometry, GC **40**, 66–70, 71, 73–74, 177
 Isotopes, in tea research **11**, 250
 Isotope tracer, stable, *see* Stable isotope tracer
 Isotopic labeling, calcium bioavailability, foods **33**, 123–124
 –, –, tracer techniques **33**, 122–124
 –, folate bioavailability **33**, 61–64
 –, folates with deuterium and other stable isotopes **33**, 12–13
 Isotropic pressure **39**, 13
 Isovaleraldehyde in black tea oil **2**, 287
 Isovaleric acid **16**, 185
 –, fish spoilage and **7**, 48, 55
 –, in coffee **2**, 281
 –, in Formosan black tea oil **2**, 287
 –, in lemons **2**, 270
 Italian buckwheat products **44**, 414–415
 Italy, retort packaging (STAR) system for **23**, 341–342

 Jack mackerel, ozone treatment **45**, 197
 Jacobine **45**, 72
 Jacoline **45**, 70, 72
 Jaconine **45**, 72
 Jacozine **45**, 72
 Jaffe color test, for shellfish poison **10**, 170–172
 Jams **15**, 342
 –, from kiwifruit **29**, 307
 –, furcellaran in **11**, 160
 –, in candies **6**, 45
 –, mold growth on **3**, 455
 –, propagation of *Bacillus saccharolyticus* in **3**, 450
 Japan, retort packaging for processed foods in **23**, 341
 Japanese buckwheat noodles **44**, 412–413, 416, 417
 Japanese cup noodles, microwave drying **43**, 123
 Japanese flounder, ozone treatment **45**, 197
 Japanese udon noodles (*see also* Oriental noodles) **43**, 146, 148, 155, 168, 181
 –, quality evaluation **43**, 171, 174
 Jejunal brush border membranes, folate-binding protein in **33**, 54
 Jejunum (*see also* Intestines) **40**, 82, 115
 Jellies **15**, 342
 –, alginates in **11**, 152
 –, chemical composition and properties of **6**, 10
 –, fruit **6**, 26
 –, furcellaran in **11**, 160
 –, rheology of **8**, 33
 –, toughening of **6**, 7
 Jelly units of pectin solutions **1**, 401–404
 Jerky **39**, 81
 Jerusalem artichoke (*Helianthus tuberosus*), inulin **43**, 3, 6, 8, 9, 40, 46, 48
 Jet ejectors **15**, 316
 JM105, production of A_{1a}B_{1b} protein **36**, 154–156
 Joints, temporomandibular, oral cavity sensitivity to position of **29**, 169–170

- Judges, attitude of **2**, 239–241
 →, checking performance of **2**, 237–239
 →, effect of fatigue on **2**, 241–244
 →, selecting of **2**, 235–236
 →, training of **2**, 235
 →, variation in sensory ability of **2**, 234–244
 Juice, chemical constituents **12**, 236–245
 →, →, carbohydrates **12**, 236–237
 →, →, carotenoids **12**, 238–239
 →, →, ester-distillation **12**, 238
 →, →, nitrogeous substances **12**, 240
 →, →, organic acids **12**, 238
 →, →, pectic substances **12**, 240–241
 →, →, polyphenols **12**, 240
 →, →, vitamins **12**, 242–245
 →, →, volatile flavoring **12**, 241–242
 →, frozen fruit **6**, 169
 →, →, sources of infection of **6**, 182
 →, fruit, micro-organisms on **6**, 179
 →, →, preparation of **17**, 172–173, 190–194
 →, kiwifruit, chemical changes during vinification **29**, 303–305
 →, →, production **29**, 301–302
 →, passion fruit **12**, 234–258
 →, recovery **12**, 234–236
 →, →, small-scale **12**, 234
 →, technological aspects **12**, 245–258
 →, →, blends **12**, 251–252
 →, →, concentrates **12**, 254–256
 →, →, cordials **12**, 252–254
 →, →, nectar **12**, 252–254
 →, →, powder **12**, 255–257
 →, →, preservation **12**, 245–249
 →, →, spoilage **12**, 250–251
 →, →, squash **12**, 252–254
 →, →, storage **12**, 249–250
 →, →, syrup **12**, 252–254
 Juiciness measurements **14**, 95
 →, centrifugal **14**, 109
 →, mechanical **14**, 107
 Jumping genes **41**, 7
 Junction zone, polymer **39**, 42
- Kaempferol **44**, 197
 →, inhibition of soybean lipoxygenase **33**, 317
 →, oxidation, mechanism **33**, 315
 →, percentage in green tea **2**, 284
 →, structure **19**, 80; **33**, 311
 Kaffeol in coffee **2**, 279
 Kafirins **43**, 235, 242
 Kahawai **39**, 339
 Kahweal, properties of **2**, 281–282
- Kale, ascorbic acid content of, effect of sunlight on **1**, 300
 →, calcium content of, effect of limestone on **1**, 310
 →, effect of blanching on **1**, 77
 →, iron content of, effect of fertilizers on **1**, 314
 →, loss of thiamine on processing **6**, 288
 Kamaboko, manufacture of **20**, 207–209
 Kanamycin nucleotidyltransferase, site-directed mutagenesis **35**, 281–282
 →, thermal stability **35**, 262–263
 Karlsruhe device **14**, 104–106
 Kelvin model **39**, 9–10
 Kenya, annual agricultural and forestry harvest **32**, 193
 →, annual biomass production **32**, 192
 →, biomass energy used **32**, 191
 →, biomass resources **32**, 195–196
 →, consumption of commercial energy **32**, 190
 →, forest utilization **32**, 194
 →, gross national product **32**, 189
 →, land distribution by uses **32**, 190
 Kernels, *see* Caryopsis and Palm kernels
 Kerosene, solubility of DDT in **2**, 203, 204
 →, toxicity to man **2**, 212
 Kestner atomizer, operation of **2**, 454–455
 Kestner spray dryer, operation of **2**, 413–414, 439
 →, production of specified bulk density by **2**, 472, 474
 →, use in manufacture of toilet soap **2**, 432
 Ketene, acetylation of amino and phenolic groups by **1**, 383
 Keto-gluconic acids, in spoiled table wines **6**, 76
 Ketones, chocolate and **31**, 234, 251, 297
 →, hydroxy **14**, 309–310
 →, in black tea oil **2**, 287–288
 →, in coffee **2**, 283
 →, in parsley oil **2**, 274
 →, in strawberries **2**, 270
 Ketoprofen **44**, 296
 Ketorolac **44**, 296
 Ketosamines **12**, 4–39
 →, and aldostylamines **14**, 169–177
 →, decomposition **12**, 22–39; **14**, 169, 177–185
 →, →, oxidation **12**, 27–28
 →, determination **14**, 174
 →, formation **12**, 14–20; **14**, 174–175
 →, →, acid–base catalysts **12**, 15–16

- , –, mechanism 12, 16–20; 14, 175–176, 207–208
- , –, rate 14, 174–175
- , –, substituents 12, 15
- , in foods 14, 176–177, 183–185
- , preparation 14, 171–172
- , properties 12, 8–13; 14, 172–173
- , –, infrared spectra 12, 9
- , –, reaction with oxidation–reduction indicators 12, 9
- , –, solubility 12, 8
- , –, structure 12, 10–13
- , quantitative determination 12, 14
- , simplest 12, 7
- , structure 14, 173–174
- Ketoses 14, 199–210, 264
- , browning reactions with amines, fructosylamine formation 30, 87
- , chocolate and 31, 232
- , Heyns rearrangement 30, 87–88
- Ketosylamines 14, 200–201
- Keys equation 36, 272
- Khandi, Arabic candies 6, 6
- Kidney cancer, carcinogen risk assessment and 31, 14
- Kidneys, calcium handling, protein and phosphate effects 33, 143–144
- , β -carotene 40, 33, 49
- , distribution of DDT in 2, 210, 211
- , loss of thiamine on processing 6, 278
- , membrane vesicle 40, 197, 200, 201, 202
- , microdialysis 40, 194–195
- , of meat animals 6, 133
- , urinary excretion, α -tocopherol 33, 202–204
- , –, γ -tocopherol 33, 205–206
- , –, δ -tocopherol 33, 205–206
- , vitamin A 40, 4, 9, 11, 20–21
- , vitamin B6 40, 201
- Kilishi 39, 80
- Killer cells, mononuclear 37, 10
- , natural 37, 10
- Kimchi preparation 45, 192
- Kinetic modeling, process optimization 39, 141–143
- Kinetic parameter distribution 40, 265–279
- , adaptive control 40, 270
- , applications 40, 271–273
- , Bayesian estimation 40, 269–270
- , covariates 40, 272–273
- , identifiability 40, 276–277
- , missing values 40, 271–272
- , Monte Carlo simulations 40, 270–271
- , prior, estimation 40, 273–276
- , –, naive data pooling 40, 273
- , –, nonparametric 40, 276
- , –, parametric 40, 275
- , –, semiparametric 40, 275–276
- , –, two-stage methods 40, 273–274
- , –, uses 40, 268, 269–271
- , sparse data 40, 265–266, 272
- , theory 40, 266–269
- , –, error model 40, 268
- , –, likelihood 40, 268–269
- , –, parameter estimation 40, 269
- , –, system model 40, 267–268
- Kinetics, chemical, in food science 10, 8–10
- Kinetin, chocolate and 31, 327
- Kingfish 39, 339
- Kiwifruit (*Actinidia chinensis*), biology and vineyards 29, 279–280
- , canning of peeled fruits 29, 299–300
- , chemical composition of fruits 29, 294–298
- , – of –, actinidin, proteolytic activity 29, 297–299
- , – of –, chlorophyll after storage and canning 29, 295
- , – of –, fresh, frozen, and canned 29, 294
- , – of –, organic acids 29, 294–297
- , – of –, sugars 29, 294–295
- , cultivation, diseases 29, 294, 297
- , –, fertilization 29, 284
- , –, frost damage 29, 293
- , –, irrigation 29, 283
- , –, pruning 29, 284–285
- , –, training 29, 284–285
- , –, wind sensitivity 29, 283
- , growth and ripening 29, 288–294
- , –, cell growth during 29, 288–289
- , –, chemical changes during 29, 291–294
- , –, ethylene production during 29, 291
- , –, fruit weight–seed numbers in cultivars 29, 293
- , –, physiological changes during 29, 290–292
- , –, respiration during 29, 288, 290–291
- , harvesting 29, 295–286
- , low-salt water requirement 29, 282
- , packing 29, 286–287
- , processing 29, 298–307
- , –, drying, effect of slice thickness 29, 300–301
- , –, freezing preservation of slices 29, 300
- , –, peeling 29, 298–299
- , –, production of candy from peeled slices 29, 306–307
- , –, – of jam 29, 307

- Kiwifruit (*Actinidia chinensis*), processing, production (*cont'd*)
- , –, of juice, procedure and vinification **29**, 301–305
 - , –, of leather from fruit pulp **29**, 306
 - , –, of wine, procedure and composition **29**, 302–306
 - , production areas **29**, 282
 - , propagation, container plants **29**, 281–282
 - , –, grafting seedlings **29**, 281
 - , –, rooting cuttings **29**, 281–282
 - , soil needs **29**, 282
 - , standards, grades **29**, 297–288
 - Kjeldahl nitrogen analyses **10**, 78
 - , whey protein denaturation **33**, 372
 - Klason lignin, dietary fiber and **31**, 151, 160
 - Klebsiella pneumoniae*, fructooligosaccharide substrate **43**, 20
 - , germicidal action of CPCl on **2**, 152
 - Klucel **12**, 332–333
 - Kluyveromyces fragilis*, β -galactosidase **38**, 25, 78–79
 - Kluyveromyces lactis*, β -galactosidase, hydrolysis catalyzed by **38**, 72–73
 - , –, specificity **38**, 81
 - , –, transgalactosylase activity and substrate components **38**, 77–78
 - , –, velocity for production of allolactose **38**, 65, 70
 - , lactase, concentration effect on lactase-catalyzed hydrolysis **38**, 54–55
 - , –, disaccharides and oligosaccharides formed by **38**, 77, 79
 - , –, temperature requirements **38**, 34
 - , lactase stability, enzyme concentration effect **38**, 37–38
 - , –, function of protease contamination **38**, 40
 - , product inhibition **38**, 9–10
 - KOH-amylose complex, molecular shapes and interactions **42**, 165
 - Kohlrabi, pH value of **3**, 455
 - Koikuchi shoyu, chemical composition **30**, 238–241
 - , fermentation, scheme **30**, 203
 - , flavor evaluation **30**, 257–261
 - , –, chemical components and **30**, 257–258, 260
 - , –, odorous components and **30**, 258–259
 - , –, taste components and **30**, 261
 - , koji making **30**, 204
 - , mash making and aging **30**, 204–205
 - , mash pressing **30**, 205
 - , refining **30**, 205
 - , soybean treatment **30**, 204
 - , volatile flavor compounds, acetals **30**, 277–278
 - , –, alcohols **30**, 265–266
 - , –, alkylcyclopentadiones **30**, 277
 - , –, carbonyls, aldehydes, from Strecker degradation **30**, 267–268
 - , –, α -dicarbonyl compounds **30**, 268–270, 271
 - , –, esters **30**, 267
 - , –, 4-hydroxy-3-furanones **30**, 272–277
 - , –, identification method **30**, 262
 - , –, lactones **30**, 280–281
 - , –, of topnote aroma concentrate **30**, 283–285
 - , –, concentration and odor units **30**, 284
 - , –, organic acids **30**, 264–265
 - , –, phenols **30**, 278–280
 - , –, alkylphenol formation **30**, 278–279
 - , –, ferulic acid conversion into 4-ethylguaiacol by yeasts **30**, 278–280
 - , –, pyrazines **30**, 281–282
 - , –, pasteurization and **30**, 282
 - , –, γ -pyrones **30**, 272
 - , –, quantitative analysis, methods **30**, 285–286
 - , –, sensory evaluation **30**, 262–263
 - , –, 4-ethylguaiacol-methionol combination and **30**, 286–287
 - , –, sulfur-containing **30**, 282–283
 - , –, comparison with soybean protein hydrolysate **30**, 283
 - , –, terpenes **30**, 283
 - , –, weak acidic fraction and **30**, 263–264
 - Koji, as soy sauce material **10**, 108–111
 - , for shoyu preparation, bacterial contamination **30**, 224–225
 - , –, cultivation, air supply **30**, 226–227
 - , –, mechanical equipment **30**, 225–226
 - , –, soybean/wheat ratio **30**, 224
 - , –, temperature **30**, 222–224
 - , molds (*see also specific molds*), enzymatic activities **30**, 196–197, 220–221
 - , –, strain selection **30**, 220
 - , wheat germ use in **23**, 285
 - Konjak **44**, 407, 408
 - Konti conche, chocolate and **31**, 303
 - Korean buckwheat products **44**, 414
 - Korean fried instant noodles (*see also* Oriental noodles) **43**, 155
 - , quality evaluation **43**, 179
 - Kosmotropes **35**, 296
 - Kosmotropic salts **34**, 47–48

- Krause spray dryer, operation of **2**, 428–429, 432–433
- Krebs cycle **17**, 19–20, 25
- Kreith and Romie's solution, of heat conduction problems **20**, 226
- Krill, as food source **20**, 201, 202
- Kudzu root isoflavones **44**, 205
- Kuru **43**, 280, 281, 293
- Kwashiorkor **16**, 1, 43, 54, 58, 64
- LAB, *see* Lactic acid bacteria
- Labeling, flavoring substances **42**, 20–21, 24
- Labetolol **44**, 306
- Labiatae (*see also* Rosemary) **42**, 245–267
- , compound activities **42**, 256–261
 - , essential oils as antioxidants **42**, 249–252
 - , evolution as antioxidant sources **42**, 247
 - , health implications **42**, 263–267
 - , plant tissue studies **42**, 247–249
 - , species, active compounds **42**, 246–247
- Labneh cheese **39**, 190
- Laboratory animals, diets for, irradiation of **24**, 185
- Laboratory spray dryers, operation of **2**, 433–439
- Lachrymatory factor, in onion **22**, 96–97
- Lactacin B **43**, 14
- Lactacin F **43**, 14
- α -Lactalbumin, amino acid composition of **19**, 157
- , residues **35**, 207
 - , structure **33**, 354–357
 - , structure and composition of **19**, 163
 - , thermal stability **35**, 254
- β -Lactam antibiotics, in foods **37**, 43
- Lactase (*see also* β -Galactosidase), commercial, future potential **38**, 56–59
- , –, properties **38**, 30–39
 - , –, purity **38**, 39–41
 - , –, sources **38**, 5–6
 - , –, technical data **38**, 32
 - , –, transgalactosylase assay conditions **38**, 64, 66–68
 - , deficiency **38**, 3
 - , effect on sensory properties of nonfat ice milk **38**, 14–15
 - , enzyme modification **38**, 57–58
 - , fungus-derived, optimum temperatures **38**, 33–34
 - , hydrolase, assay methods and enzyme activity, chemically modified substrates **38**, 27–29
 - , –, colorimetric analysis **38**, 26–27
 - , –, hydrolysis rates **38**, 30–31
 - , hydrolase activity **38**, 22–59
 - , –, activation and inhibition **38**, 41–43
 - , –, assay methods and **38**, 25–31
 - , –, enzyme mechanism **38**, 23–26
 - , –, future potential for commercial sources **38**, 56–59
 - , –, immobilization mechanisms and reactor systems **38**, 43–51
 - , –, ultrafiltration bioprocess reactors **38**, 47, 50, 52–56
 - , immobilization **38**, 18–20
 - , –, commercially available technologies **38**, 47–48
 - , immobilized systems **38**, 16, 18–20, 44
 - , impact of microbial source **38**, 80
 - , in fermented milk **38**, 14–17
 - , in ice cream **38**, 13–15
 - , level decrease with age **38**, 3–4
 - , linked to modified corn grits **38**, 45
 - , low-lactose milk **38**, 6–7
 - , –, processing by consumers **38**, 7–9
 - , powders, lactase units **38**, 28–29
 - , pressure-induced immobilization **38**, 19
 - , product inhibition **38**, 9–13
 - , protease activity **38**, 40–41
 - , research needs **38**, 89–90
 - , selection, pH **38**, 33
 - , –, stability **38**, 35–39
 - , –, temperature **38**, 33–35
 - , stability, pH change effects **38**, 39
 - , –, skim milk, enzyme concentration effect **38**, 37–38
 - , –, media and temperature effect **38**, 37
 - , transgalactosylase activity **38**, 59–89
 - , –, activation and inhibition **38**, 82–83
 - , –, assay methods **38**, 64–69
 - , –, commercial source effect **38**, 77–80
 - , –, compounds formed **38**, 86, 88
 - , –, donor plus acceptor molecules **38**, 76–79
 - , –, future sources **38**, 86, 89
 - , –, future utilization **38**, 85–89
 - , –, in food **38**, 84–85
 - , –, lactase concentration **38**, 76
 - , –, pH **38**, 65, 69–70
 - , –, potential uses **38**, 89–90
 - , –, specificity **38**, 80–82
 - , –, substrate concentration **38**, 76–70
 - , –, temperature and reaction time **38**, 70–76
 - , –, transgalactosylation versus reverse hydrolysis **38**, 61–64
 - , waste lactose utilization **38**, 20–21
 - , yeast, immobilization of whole cells **38**, 45

- Lactase, yeast (*cont'd*)
 →, stability 38, 35
 Lactate, acceleration of trimethylamine oxide reduction by 2, 369
 →, production in porcine stress syndrome 28, 214
 Lactate dehydrogenase, acetamidation 35, 272–273
 →, amino acid residues 35, 269
 →, endpoint cooking temperature indicator 44, 171, 172
 →, guanidination 35, 273
 →, immunoassay (ELISA) 44, 174–175
 →, thermal stability 35, 267
 Lactate levels, blood 37, 349
 Lactate metabolism 39, 198–200
 Lactation 40, 112–113
 Lactic acid 16, 190, 216, 251
 →, addition to milk 2, 21
 →, changes in content in fish muscle 2, 362
 →, chocolate and 31, 217, 218, 221
 →, dehydrogenase, inhibition of 1, 388
 →, effect of degree of acidity in milk 2, 22
 →, – of temperature on taste intensity 2, 246
 →, effect on pH of beef muscle 1, 6
 →, – on – of –, post-mortem formation in beef 1, 3, 6–8
 →, – on saltiness 2, 260
 →, fish preservation and 7, 46, 68
 →, in laboratory steeping 38, 289–290
 →, in rye bread 2, 276
 →, intestinal antibacterial activity 43, 14, 15, 34
 →, *N*-nitroso compounds and 31, 81, 82, 84
 →, oxidation as cause of fish spoilage 2, 369–370
 →, pH of fish and 7, 48
 →, role, in corn wet milling 38, 281–282
 →, sorghum foods fermentation 43, 252–254
 Lactic acid bacteria (*see also* Nonstarter lactic acid bacteria) 39, 164–165, 174–175
 →, bacteriocin production 37, 77–78
 →, cultures, constipation 37, 110–111
 →, –, diarrhea 37, 84–92
 →, –, health targets, cancer suppression 37, 99–107
 →, –, immune system stimulation 37, 107–110
 →, –, lactose digestion 37, 79–84
 →, –, vaginitis 37, 111–114
 →, effect of pH on growth of 3, 431
 →, fecal recovery 37, 72–74
 →, fermentation, preservation of vegetables by 3, 457–458
 →, health effects 37, 70
 →, history 37, 69–70
 →, peptidases 39, 215, 216–218
 →, proteolysis 39, 211
 →, research needs 37, 116–120
 →, reviews 37, 70
 →, safety issues 37, 114–115
 →, strain selection 37, 115–116
 Lactic acidosis, in xylitol metabolism 25, 171–172
 Lactic dehydrogenase 17, 20, 49
 →, isoenzymes of 17, 49
 Lactobacilli 43, 12
 →, adhesion to gut 43, 322
 →, bacteriocin production 37, 77–78
 →, cancer protective effects 43, 36, 37
 →, chocolate and 31, 218
 →, effects on cancer-related fecal enzyme levels 37, 99–101
 →, – on cancer suppression 37, 99–103
 →, – on cholesterol reduction 37, 92–97
 →, intestinal microflora 43, 10, 12, 14
 →, –, health benefit 43, 14
 →, inulin fermentation products 43, 23
 →, prebiotics 43, 16
 →, prevention of enterotoxigenic *Escherichia coli*-induced diarrhea 37, 86
 →, probiotics 43, 15
Lactobacillus 32, 15
 →, in bacon 3, 308
Lactobacillus acidophilus 43, 36, 44
 →, bacteriocidal substances production 43, 14
 →, effects on, candidal vaginitis 37, 112–114
 →, –, immune response 37, 108–109
 →, –, irradiation side-effects 37, 90–91
 →, fecal recovery 37, 72–74
 →, germicidal action of CPCl on 2, 152
 →, hydrogen peroxide-producing, effects on HIV 37, 114
Lactobacillus brevis, pulsed electric field (PEF) inactivation 44, 11
Lactobacillus bulgaricus 43, 14
 →, potential lactase sources 38, 86
Lactobacillus casei 43, 36, 37
 →, assay for folate in foods 33, 21–22
 →, biological synthesis of long-chain folates 33, 11–12
Lactobacillus casei reductase, reduction of oxidized folates 33, 9
Lactobacillus delbrueckii 43, 253
Lactobacillus leichmannii 45, 203
Lactobacillus lindneri, destruction of by heat 3, 436
Lactobacillus pasteurianus, destruction of by heat 3, 436

- , survival of at low temperatures 3, 446
- Lactobacillus plantarum* 16, 211; 45, 22
- Lactocidin 43, 14
- Lactocin 27 43, 14
- Lactoferrin 36, 222–224
- , bovine milk, structure 33, 358–359
- β -Lactoglobulin, alkyl chain length effect 34, 153
- , amino acid composition of 19, 157
- , binding of nonpolar compounds, dissociation constants, table 33, 410
- , creaming stability, phosphorylated and native 34, 154–155
- , denaturation kinetics 35, 344
- , desorption and surface pressures 34, 53
- , film-forming properties 33, 396–397
- , flavor binding 33, 412–413
- , genetic variants 33, 353–354
- , glycosylated, emulsifying activity indices 34, 156–157
- , →, film-forming properties 33, 396–397
- , heat effects on 19, 165–168
- , ionic strength and rate of change of surface pressure 34, 42–44
- , ligand binding 33, 413–415
- , $\ln(d\pi/dr)$ versus π plots 34, 43, 45
- , neutral salt effect 35, 300–301
- , PEG effects 35, 293
- , reducing agent effect on thermal characteristics 35, 329
- , residues 35, 207
- , secondary structure 33, 352–353
- , steady-state surface pressure, ionic strength and 34, 43, 45
- , →, net charge and 34, 42–43
- , structure 33, 350–354
- , structure and composition of 19, 161–163
- , succinylation 35, 272
- , surface area cleared during surface penetration and molecular rearrangement 34, 45–46
- , surface pressure versus concentration 34, 41
- , thermal characteristics, fatty acid modification effects 35, 330–331
- , →, pH effects 35, 324
- , →, succinylation effects 35, 330
- , thermodynamic and binding constants, table 33, 414
- , vapor-pressure–moisture-content curve for 3, 57
- β -Lactoglobulin-stabilized emulsions, coalescence rate constants 34, 140, 142
- Lactones, contribution to 18, 54–55
- , formation of 19, 190, 191
- , in butterfat 19, 191
- , shoyu flavor and 30, 280–281
- Lactone sedanolid, in celery seed oil 2, 271
- Lactose 12, 8; 14, 182–183; 38, 37
- , α and β forms of in dried milk products 3, 49–51, 59
- , calcium absorption effect 36, 217
- , carmellization of 3, 99
- , chocolate and, milk 31, 253, 255, 256, 260, 261, 263
- , concentration effect on allolactose production 38, 65, 69–70
- , → on production of oligosaccharides by transgalactosidation 38, 74–76
- , content of in whey 3, 89
- , crystallization of 3, 50, 51, 56, 59
- , →, in drying of whey 3, 90, 91
- , decomposition of during storage 3, 101
- , digestion, effects of lactic cultures 37, 79–84
- , effect of temperature on taste intensity of 2, 246
- , effect on dehydration process 3, 59, 60
- , → on thiamine destruction 6, 261
- , half-life in column reaction 38, 47, 50
- , hydrolysis, catalyzed by β -galactosidase 38, 24–25
- , →, chemical reactor 38, 45–46
- , →, maximum product synthesis 38, 72
- , in candies 6, 30, 44
- , in milk crumb 31, 286
- , in milk powders 19, 183–184
- , in test for “remade” milk 3, 70
- , intolerance, research needs 37, 118
- , isomaltose from, via Maillard reaction 19, 186
- , melanoidin in 3, 267–268
- , precipitation in milk 2, 24
- , reaction on sulfhydryls 3, 75
- , spray-dried 3, 58
- , sweeteners 31, 266
- , syrup production 38, 21–22
- , uptake of water by in dry milk 3, 97
- Lactose effect 33, 124–125
- , in animals 33, 125–126
- , in dried egg 1, 173
- , in elderly subjects 33, 134
- , in humans 33, 128–132
- , →, infants 33, 132–134
- , of carbohydrates 33, 130–131
- , of other sugars 33, 127
- Lactose glass 3, 50–51, 56, 97
- Lactose intolerance 42, 11; 43, 201

- Lactose metabolism **39**, 174–177, 198–200
- Lactose-reduced foods **38**, 5
- Lactulose, formation **38**, 69
- LaGrangian flow **40**, 247
- Lamb **14**, 41
- , fat **14**, 44, 46
- , fatty acids in fat of **23**, 23
- , freeze-drying of **7**, 220
- , organisms in frozen **6**, 188
- , processing **21**, 178–186, 193–194, 196, 203, 204
- , retention of thiamine in **6**, 283
- λ repressor, disulfide bonds **35**, 289
- , site-directed mutagenesis **35**, 279–280
- Lamellae, components **31**, 120, 139, 140
- , dietary fiber and **31**, 129, 131
- , in frozen plant products **2**, 336
- , in peas **2**, 315
- , in starch grain **2**, 318
- , properties **31**, 155, 164, 165
- Lamina propria, components **37**, 10
- Laminarin **41**, 5
- Laminin, role in connective tissue carcinomas **37**, 404–405
- Lamivudine **44**, 285
- Lanolin, viscosity reducer in chocolate **6**, 40
- Lanosterol, structure of **23**, 18, 19
- Laplace equation, spherical foam particle **34**, 68
- Laplace transform, identifiability **40**, 316–317
- Larchwood, dietary fiber and **31**, 177, 187
- Lard, ascorbic acid as antioxidant synergist in **4**, 388
- , effect of ascorbic acid **5**, 29
- , oxidation of **5**, 29
- Lard in diet of rats **1**, 114
- Lasiocarpine **45**, 71, 73
- Lathyrism **16**, 33; **37**, 388
- Latin America, IM meat **39**, 82–83
- Lattice gels **34**, 206
- Lauric acid, plasma lipid/lipoprotein response **36**, 268
- Lauric fats, chocolate and **31**, 278
- Lauryldimethylbenzylammonium chloride, germicidal action of **2**, 155
- , structure of **2**, 120, 155
- , trade names for **2**, 155
- Lauryldimethylchloroethoxyethylammonium chloride, structure of **2**, 123
- Laurylisoquinolinium bromide, structure of **2**, 123, 124
- Laurylpyridinium bromide, structure of **2**, 123
- Laxative, chocolate and **31**, 269, 275
- La Zang **39**, 76–77
- LDL (low-density lipoproteins) (*see also* Lipoproteins) **36**, 259
- , cholesterol, effects of lactic acid cultures **37**, 93–96
- , –, modification, dietary fat effects **37**, 171–181
- , levels, fat quantity and **36**, 309–311
- , lowering mechanism and MUFAs **36**, 301–302
- , metabolism, animal studies **36**, 278–280
- , –, composition and size **36**, 283–285
- , –, human studies **36**, 280–281
- , –, *n*-3 PUFA **36**, 322–324
- , –, *n*-6 PUFA **36**, 278–285
- , –, receptor mass and gene expression regulation **36**, 281–283
- , receptor, expression and dietary fat quality **36**, 314–315
- , –, *n*-3 PUFAs and **36**, 326–327
- Lead, in wines **8**, 135, 139, 189
- , removal from maple syrup **2**, 37
- , use of ion exchangers for removal of in apple industry **2**, 15
- Lead-phytate (inositol hexakisphosphate) interactions **45**, 32
- Lead salts, effect on pectin viscosity **1**, 406
- Leaks, detection of, in flexible packages **23**, 409–417
- Leak test apparatus **23**, 410
- Learning ability, *n*-3 PUFA **35**, 120–127
- Learning problem **40**, 333–335
- Least squares, bioperiodicity **40**, 221–224
- , identifiability **40**, 318
- Leather, from kiwifruit pulp **29**, 306
- Leaves **41**, 3–4, 148
- , proteins of **16**, 16, 72
- Lebanon bologna **39**, 81–82
- Lecithin, added to chocolate **6**, 40
- , as factor in fat reversion **4**, 195
- , chocolate and, alkalization **31**, 247
- , –, conching **31**, 300, 303, 306
- , –, emulsifiers **31**, 281–284
- , –, refining **31**, 292
- , –, tempering **31**, 311
- , enzymatic hydrolysis in **11**, 312
- , in non-enzymic browning **17**, 33
- , *N*-nitroso compounds and **31**, 78
- , reversion in pastes **11**, 298–301
- , sorption isotherms for **11**, 305, 307, 312
- , use with quaternary ammonium compounds **2**, 160
- Lecithinase in eggs **1**, 183

- Lecithin:cholesterol acyltransferase, activity and PUFAs **36**, 293, 325–326
- Lecithin content of egg yolk **1**, 151
- Lectin, dietary fiber and **31**, 132
- , distribution in plants **28**, 114–115
- , from bean seeds **28**, 122
- , importance **28**, 114–115
- , in beans, composition **28**, 115–123
- , –, physicochemical properties **28**, 115–123
- , medical and nutritional importance **28**, 123–128
- , nomenclature **28**, 112–113
- , occurrence **28**, 112–113
- L.E.E.–Kramer shear press **14**, 74–79, 132
- Leeks, inulin **43**, 9
- Left ventricular function, effects of age **37**, 369
- Legg cutter **11**, 206
- Legislation, on poisonous shellfish **10**, 162–164
- Legumes **41**, 2
- , composition **36**, 93
- , dietary fiber and **31**, 155, 170, 181, 187, 191
- , folate bioavailability **33**, 74
- , phytase enzyme of **28**, 21–23
- , phytate degradation during processing **45**, 16
- , phytic acid phosphorus content **28**, 10–13
- , storage proteins **36**, 103–123
- , –, biosynthesis **36**, 124–125
- , –, classification **36**, 103–104
- , –, comparison of structure and conformation of 7S and 11S globulins **36**, 122–123
- , –, 7S globulin, gene structure **36**, 104–109
- , –, structure and conformation **36**, 113–114, 116
- , –, 11S globulin, gene structure **36**, 109–113
- , –, structure and conformation **36**, 114–122
- Legume seeds **16**, 9ff
- , digestibility **16**, 75
- , proteins **16**, 9ff, 24
- Legumin (*see also* *Vicia faba* legumin pea) **36**, 160–161
- Leguminosae (Fabaceae), chymotrypsin and trypsin inhibitors **28**, 138
- , pyrrolizidine alkaloids **45**, 62
- Leino- α -protease, endogenous proteolytic enzymes and **31**, 353
- Leino- β -protease, endogenous proteolytic enzymes and **31**, 361
- Lemon albedo, pectin from **1**, 398–399
- Lemon concentrate, minimizing browning in **1**, 364, 366
- Lemon juice, effect on corrosion **3**, 338
- , freeze-drying of **7**, 226
- , measurement of color changes during browning in **1**, 328
- , photomicrographs of spray-dried **2**, 517
- , spray-drying of **2**, 486
- Lemon pectinate, changes in gels made from **1**, 420
- Lemon peel, brining **5**, 144
- , disappearance of chlorophyll **5**, 326
- , pectin in **1**, 400
- Lemon pulp, pectin in **1**, 400
- Lemons **10**, 297, 298, 805, 308, 315, 317, 326–327; **15**, 225
- , pH value of **3**, 432
- , sodium orthophenylphenate treatment of **3**, 464
- , use of juice for capillary resistance **5**, 276
- , volatile constituents of **2**, 270–271
- Lemon sole, rigor mortis in **2**, 366
- Lentil lignans **44**, 207
- Lentils **16**, 9
- , inositol phosphates degradation **45**, 20, 22
- Leonov model **39**, 59
- “Lethal mutations”, microbial inhibition by **1**, 375–376
- Lethal radiation doses **15**, 153
- Lettuce, ascorbic acid content, effect of fertilizers **1**, 310
- , chlorination **45**, 188
- , dietary fiber and **31**, 158, 183
- , in children’s diet **1**, 109
- , inulin **43**, 9
- , ozone treatment **45**, 192, 195–196, 206
- Leucine aminopeptidase, as endpoint cooking temperature indicator **44**, 170
- , endogenous proteolytic enzymes and **31**, 346, 347
- , endopeptidases **31**, 356
- , proteinase activity **31**, 386, 388–390
- Leucine α -ketoglutarate transaminase, in tea **24**, 235
- Leucoanthocyanidins, in food browning **19**, 78–79, 128–130
- , in grapes **8**, 263
- , structures of **19**, 79
- Leucoanthocyanins, in tea **11**, 215
- , structural formulae **11**, 215
- Leuconostoc mesenteroides* **45**, 188
- Leucoplasts, in parenchyma vegetable cells **2**, 306
- , in starch grains **2**, 322

- Leukemia, carcinogen risk assessment and **31**, 14, 17
- Leukocytes, characterization **37**, 8
- , distribution **37**, 10
 - , endogenous proteolytic enzymes and **31**, 364, 365, 367
 - , functions in specific immunity **37**, 9
 - , inflammation **35**, 139
 - , tocopherol association with **33**, 177
- Leukoplakia, oral **40**, 57
- Leukotrienes, inflammation and **35**, 140–141
- , synthesis **35**, 92–93, 101–105
- Leuprolide acetate **44**, 316
- Levamisole **44**, 294, 324
- Level sensors, ultrasonic **45**, 129–130
- Levodopa **44**, 309
- Levulinic acid, ultraviolet absorption of **3**, 182, 183
- Levulinic acid in apples **2**, 263
- Levulosan, formed from sucrose **6**, 16
- Levulose, production plants of **2**, 29, 30
- Liatris punctata* (cachana; grey feather; blazing star) **45**, 77
- Licorice, confectionery and **7**, 348–350
- , detection of **7**, 342
 - , hormonal activity of **7**, 356–358
 - , pharmaceutical preparations of **7**, 353–354
 - , pharmacology, history of **7**, 351–353
 - , physiological properties of **7**, 354–355
 - , uses of **7**, 350–351
- Licorice extract, constituents of **7**, 347
- , impurities in **7**, 347–348
 - , manufacture **7**, 344–346
 - , –, by-products of **7**, 346–347
- Licorice root, constituents of **7**, 341–343
- , sources of **7**, 340–341
- Lidocaine **44**, 287
- Ligand binding **40**, 122–127
- , by whey proteins, by β -lactoglobulin **33**, 413–415
 - , –, flavor binding **33**, 410–413
 - , –, lipid binding **33**, 408–409
 - , –, thermodynamic and binding constants, table **33**, 414
 - , folate determination methods **33**, 22–26
 - , –, alternative approach to **33**, 25–26
 - , –, differences between procedures **33**, 23
 - , –, plasma and red cell folate measurement **33**, 24
 - , –, problems and limitation **33**, 24–25
 - , –, selectivity of assay **33**, 23
 - , protein stability **35**, 253–257
- Ligases, in wheat germ **23**, 241
- Light **14**, 190, 222
- , glycoalkaloid formation in potato **21**, 324–330
 - , influence on tea constituents **11**, 233
 - , water requirements and **7**, 110
- Light microscopy **41**, 167
- , fat crystal network microstructure **44**, 38
- Lignans **44**, 196, 197
- , analytical methods **44**, 201
 - , antioxidant activity **44**, 226
 - , bioavailability/metabolism **44**, 221–222
 - , cancer protective effects **44**, 230–231
 - , chemistry **44**, 199
 - , effects of processing **44**, 217–218
 - , gut microbial metabolism **44**, 199, 207, 221
 - , *in vivo* antiestrogenic effects **44**, 225
 - , role in plants **44**, 200
 - , sources **44**, 207–211
 - , structure **44**, 208
- Lignins **44**, 200
- , analysis **31**, 142, 146, 150, 151, 153
 - , chemical characteristics **27**, 208
 - , combination with pectins **11**, 82
 - , components **31**, 120, 122, 123
 - , dicotyledonous plants **31**, 127, 132–134
 - , dietary fiber and **27**, 209–210; **31**, 118, 190, 191
 - , digestibility of **2**, 304
 - , in annular vessels **2**, 301
 - , in fiber cells of veins **2**, 302
 - , intestinal bacteria **31**, 172, 178, 180–184, 186, 188, 189
 - , monocotyledonous plants **31**, 136–138
 - , properties **31**, 159–163, 165
 - , pyrolysis, phenol production **29**, 121–123
 - , secondary cell walls **31**, 138, 139
- Likelihood estimation **40**, 268–269
- Lily pollen phytase **45**, 11
- Lima beans, canned, nutrients in **1**, 43, 46–49
- , nutritional stress factor in **4**, 111–113
 - , thiamine content of **1**, 66
- Lima beans starch, gelatinization of **2**, 327
- Limb girdle muscular dystrophy **37**, 359
- Limbic system **44**, 255
- Lime, gelatin manufacture and **7**, 238–242
- , use in pineapple industry **2**, 18
- Liming, chemistry of **7**, 241–242
- d*-Limonene, effect on storage of oranges **2**, 265
- , in canned orange juice **2**, 265
 - , in carrot seed oil **2**, 271
 - , in celery seed oil **2**, 271
 - , in orange peel **2**, 264
- l*-Limonene, in carrot seed oil **2**, 273

- Limonoids in citrus fruits 9, 348–349
- in –, chemistry 9, 352–353
 - in –, delayed bitterness 9, 351–352
 - in –, distribution 9, 349
 - in –, effect of maturity on 9, 349
 - in –, of rootstock on 9, 349
- Linalool 42, 251
- , in cocoa 2, 283
 - , in Formosan black tea oil 2, 286, 287
 - , in oranges 2, 264
 - , in peaches 2, 265
- d*-Linalool in orange peel oil 2, 265
- Linalyl acetate 42, 251
- Lincomycin 44, 291
- Lindemann–Hinshelwood theory 14, 315–316
- Linear energy transfer 15, 60, 70
- Linear integrator 40, 281–303
- , background information 40, 281–283
 - , Bulirsch Stoer 40, 290, 297, 299–303
 - , CBCCDS 40, 297, 299–303
 - , Chu Berman 40, 290–292
 - , DASSL 40, 290
 - , differential equations 40, 283–292
 - , evaluation 40, 293–300
 - , Petzold 40, 297, 299–303
 - , Runge Kutta 40, 290, 291, 297, 299–303
- Linear system (*see also* Rectilinear approach), graph model 40, 349–351
- , identifiability 40, 315–317
 - , limitations 40, 324, 335, 337
 - , membrane transport model 40, 246
- Linear viscoelasticity 39, 10, 18–23
- Liners, apples 12, 132–134
- , consumer prepacks 12, 135–136
 - , film 12, 132–136
 - , pears 12, 134
 - , plastic tents 12, 136
 - , polyethylene 12, 133–136
 - , temperature control 12, 135–136
- Ling, comparison of aerobic bacteria of fresh and spoiling 2, 353
- Lingonberry (*Vaccinium vitis-idaea*) 44, 207, 211
- Linked-atom least squares analysis 42, 145
- Linked-function analysis, bovine isocitrate dehydrogenase inhibition by citrate 34, 360–361
- trans,trans*-Linoelaidic acid 35, 41–42
- Linoleate, by singlet oxygen 33, 253
- , carbonyl compounds generated from, table 33, 265
 - , oxidation, autoxidation mechanism 33, 242
 - , –, free radical and photosensitized, distributions of isomeric hydroperoxides, table 33, 254
 - , PUFA effects 35, 38–39
- Linoleic acid 35, 9–13
- , autoxidation 33, 242–243
 - , benefits 35, 6
 - , blood cholesterol 10, 200
 - , conversion to PUFA 35, 29
 - , desaturase activity, diet effects 35, 35–36
 - , Δ^6 -desaturase conversion 35, 31
 - , desaturation 35, 39, 149
 - , –, human skin cells 35, 53–54
 - , –, rate 35, 88
 - , –, unsaturated fatty acids effects 35, 31, 33
 - , dietary 35, 6–7
 - , dietary α -LNA effects, animals 35, 86–88
 - , –, humans 35, 83–84
 - , EFA activity 35, 9
 - , elongation, human skin cells 35, 53–54
 - , essential fatty acid deficiency 35, 10–12
 - , feeding studies 35, 67–68
 - , in natural fats 23, 8
 - , in poultry fat 1, 212
 - , metabolism 35, 90–91, 150
 - , olive oil and 31, 463, 464
 - , plant content 35, 16–17
 - , platelet aggregability 35, 89–90
 - , α -tocopherol sources and 33, 167–168
- Linoleic acid deficiency, dietary PUFA and 35, 106
- , signs 35, 111
- Linolenate, autoxidation and formation of hydroperoxy cyclic peroxide 33, 244
- , bicycloendoperoxide formation from 13-hydroperoxide precursor 33, 245
 - , bis-epidioxide, breakdown mechanism 33, 278
 - , carbonyl compounds generated from, table 33, 265
 - , dihydroperoxide, breakdown mechanism 33, 276
 - , –, formation from hydroperoxide precursors 33, 246
 - , epoxy-hydroperoxide, breakdown mechanism 33, 277
 - , feeding studies 35, 67–68
 - , free radical and photosensitized oxidations, distributions of isomeric hydroperoxides, table 33, 254
 - , hydroperoxy cyclic peroxide, breakdown mechanism 33, 277
 - , PUFA effects 35, 38–39

- Linolenic acid, autooxidation 33, 243–246
- , in natural fats 23, 9
 - , oxidation by tea leaf 24, 235
- α -Linolenic acid (see also Desaturase system and Dietary fatty acids) 35, 1–160
- , acylation patterns 35, 23–24
 - , appropriate dose 35, 158–159
 - , availability from edible oils 35, 19–20
 - , average dietary intakes 35, 159–160
 - , biosynthesis 35, 16–17
 - , cerebral injection 35, 75–76
 - , concentration in lipids 35, 17
 - , consumption 35, 19–20
 - , conversion, see α -Linolenic acid, metabolism and conversion
 - , deficiency 35, 13–14
 - , Δ^6 -desaturase, conversion of linoleic acid 35, 31
 - , inhibition 35, 39–40
 - , desaturation 35, 24, 27–29
 - , human skin cells 35, 53–54
 - , n -3 in other tissue 35, 81–83
 - , limitation 35, 85
 - , rates 35, 78–81
 - , unsaturated fatty acids effects 35, 31, 33
 - , dietary, as n -3 PUFA source 35, 107–109, 122–123
 - , requirements 35, 151–155
 - , sources and supply 35, 14, 16–19
 - , elongation 35, 24–27
 - , human skin cells 35, 53–54
 - , n -3 in other tissue 35, 81–83
 - , limitation 35, 85
 - , essential fatty acid deficiency 35, 13
 - , interactions with n -6 PUFA 35, 83–90
 - , with –, animals 35, 86–89
 - , with –, human studies 35, 83–86
 - , with –, tissue arachidonic acid effects 35, 89–90
 - , metabolism and conversion 35, 20–24, 52–83
 - , adipose tissue 35, 74–75
 - , animal studies 35, 65–78
 - , brain 35, 74–78
 - , breast milk lipids 35, 62–64
 - , deficient diet 35, 69
 - , n -3 desaturation and elongation 35, 81–83
 - , desaturation rates of n -6 and n -3 fatty acids 35, 78–81
 - , fat-free diet 35, 71–73
 - , feeding studies 35, 53–61
 - , heart 35, 72–74
 - , human studies 35, 52–65
 - , isolated human cells 35, 53–54
 - , linseed and fish oil effects 35, 53–57; 66–67
 - , liver and plasma lipids in animals 35, 66–72
 - , maternal and infant levels 35, 61–65
 - , rapeseed and peanut oil effects 35, 60–61
 - , to PUFA 35, 29
 - , vegan and omnivores 35, 63–64
 - , nutritional effects and functions 35, 111–132
 - , EFAD symptoms 35, 111–112
 - , essentiality 35, 112–116
 - , nerve tissue and learning ability 35, 120–127
 - , n -3 PUFA and membranes 35, 116–127
 - , retina and visual function 35, 117–120
 - , β -oxidation 35, 34
 - , plant content 35, 16–17
- Linolenic fats, use in candy 6, 32
- Linseed, nutritional stress factor in 4, 111–113
- Linseed meal 17, 107
- , effect on chicks 1, 124
 - , on pigs 1, 124
- Linseed oil, feeding studies 35, 53–55
- , fishy flavors in 4, 191
 - , platelet aggregability 35, 136
 - , reversion problems in 4, 187, 190, 193–195, 199, 202–203
- Lintnerized starch 41, 168
- Lipases 16, 254; 17, 24–25; 39, 201–205
- , chocolate and 31, 263, 264, 291
 - , deterioration of peas 17, 32
 - , dietary fiber and 31, 170, 171
 - , inactivation of by heat 3, 93
 - , inactivation temperature in oats 11, 294
 - , inactivation time–temperature relationships 3, 53, 54
 - , in eggs 1, 183
 - , in wheat germ 23, 210, 237–239
 - , olive oil and 31, 471
 - , presence of in milk 3, 78, 79
- Lipid binding, in breadmaking 20, 156–161
- Lipid content, in mechanically deboned red meat 27, 78–84
- Lipid metabolism, disorders 37, 381–383
- , inulin effects 43, 28–32, 41
- Lipid oxidation 14, 225–226; 39, 134
- , in food 17, 31–33
 - , in meat 29, 35–46
 - , catalysis by, heme compounds 29, 37–38

- , -, -, metal ions 29, 38-39
- , -, mechanism 29, 36-37
- , mechanisms 23, 39-48
- , -, catalysts of 23, 40-45
- , oxidative changes 17, 23-34
- "Lipid oxidation potential" 17, 33
- Lipid-protein isolates 17, 104
- Lipids 14, 242; 16, 397ff; 41, 30
- , amino group in fluorescence of 3, 100
- , autooxidation of 17, 27-28; 23, 39-40
- , binding by whey proteins 33, 408-409
- , biological oxidation of 17, 25-26
- , breast milk 35, 62-64
- , carbonyl compounds in country-style cured ham 29, 67
- , carcinogen risk assessment and 31, 24
- , changes in storage 16, 425
- , chocolate and, emulsifiers 31, 281
- , -, milk 31, 253
- , -, milk crumb 31, 291
- , -, *Theobroma cacao* L. 31, 320, 322-325
- , classification and significance of 23, 3-5
- , contribution to meat flavor 18, 39-40
- , degradation of 17, 24-26
- , depot fats, *see* Depot fats
- , deterioration of in dried milk during storage 3, 93-97
- , dietary fiber and 31, 139, 143, 163, 168, 169
- , docosahexaenoic acid content 35, 14-15
- , effect on dough 16, 421
- , - on whey protein foaming properties 33, 404
- , fish, *see* Fish lipids
- , in abalone 23, 160-162
- , in blood, plant and animal protein effects 30, 372-375, 376
- , in breadmaking 16, 399, 410ff
- , in citrus fruits 9, 329-332
- , in dehydrated mashed potatoes 25, 61-73
- , in egg yolk 10, 37
- , in meat 29, 33-39
- , -, composition 29, 33-35
- , -, oxidation, *see* Lipid oxidation, in meat
- , in milk proteins 19, 187-191
- , in muscle 19, 5-6
- , in peas 9, 73-74
- , in plants, winter hardiness and 25, 206-208
- , in tea 11, 226-227
- , in tissues, composition of 23, 33-37
- , in wheat 16, 397ff
- , in wheat flours 29, 217-222
- , -, analysis 29, 221-223
- , -, effect on baking quality 29, 251-260
- , -, - on bread 29, 251-258
- , -, - on cakes 29, 260-261
- , -, - on cookies 29, 259-260
- , -, extraction 29, 217-218
- , -, fractionation 29, 221
- , -, functionality 29, 218-220
- , -, nonpolar fraction, breadmaking and 29, 253-256, 258
- , -, -, cookie quality and 29, 259
- , -, polar fraction, breadmaking and 29, 253-256
- , -, -, cookie quality and 29, 259
- , -, polar fraction-protein interaction, effect on baking quality 29, 263-264
- , α -linolenic acid concentration 35, 17
- , material extracted from vegetables 8, 99
- , meat flavor and 23, 37-39
- , *N*-nitroso compounds and, fundamentals 31, 62-64, 66
- , -, nitrite/nitrate addition 31, 73, 78-81
- , of wheat germ 23, 220-230
- , olive oil and 31, 461, 467, 472
- , oxidation, *see* Lipid oxidation and Oxidation
- , peroxidation during Maillard reaction 30, 121
- , plant-oxidation mechanisms 17, 59
- , polar, effect on wheat germ 23, 279-280
- , radiation effects on 24, 170-173
- , reactions 14, 223-226, 265
- , reducing capacity of in dried milk 3, 101
- , resistance of to oxidation 3, 74
- , structure of 23, 5-20
- , -, in membrane's 23, 20, 35-37
- , -, nonsaponifiable lipids 23, 18-20
- , -, phospholipids 23, 9-15
- , -, sphingolipids and glycolipids 23, 15-17
- , -, triglycerides 23, 5-9
- , unsaturated, in oxidation 17, 6
- Lipid transfer protein, tocopherol transfer between lipoproteins and 33, 175
- Lipid uptake 40, 197, 198, 202-203
- Lipoids, effect on quaternary ammonium compounds 2, 132
- Lipolysis 16, 255; 39, 201-209, 255
- , chocolate and 31, 253, 264, 291
- , effect of temperature of fish on 2, 361
- , endogenous proteolytic enzymes and 31, 389
- , in spoiling fish 2, 373
- , olive oil and 31, 461, 463, 471, 473
- Lipomannan 43, 322
- Lipopolysaccharide 43, 322
- , effects on gastrointestinal immunity 37, 35

Lipopolysaccharide (*cont'd*)

- , inhibition of CL binding to IgG aCL 37, 310

Lipoprotein in egg yolk 1, 150–151

Lipoprotein lipase 39, 201–202

- , activity and *n*-6 PUFAs 36, 291–292

- , dietary fat quality and 36, 314

- , *n*-3 PUFA effects 36, 325

- , role in α -tocopherol transfer 33, 183–184

Lipoproteins (*see also* Plasma lipoproteins),

bacterial cell envelope 43, 322

- , classes 36, 256

- , dietary fat type and source effects 37, 154–159

- , halophilic bacteria and 7, 113

- , high-density 40, 38–39, 57

- , -, mediation of tissue α -tocopherol uptake 33, 183

- , in egg yolk 10, 37–38

- , in MUFA-rich vs. lowfat diets 37, 174, 189

- , intermediate-density 40, 69

- , lactic acid cultures effects 37, 93–96

- , low-density 40, 38–39, 58, 62, 69

- , -, mediation of tissue α -tocopherol uptake 33, 180–182

- , metabolism and dietary fats 36, 255–256

- , plasma, diurnal/seasonal variations 33, 176

- , -, exchange between classes 33, 174–175

- , -, incorporation, tracing with *d*- α -tocopherol acetate 33, 176–177

- , -, lipid transfer protein role 33, 175

- , -, postprandial changes 33, 176

- , -, tocopherol in, distribution 33, 174

- , *n*-3 PUFA effects 35, 133–134;

- 37, 178–179

- , serum, butter effects 37, 166–169

- , very-low-density 36, 259; 40, 38–39, 69

- , -, inulin response 43, 29

- , -, levels, fat quantity and 36, 306–309

- , -, mediation of tissue α -tocopherol uptake 33, 183

- , -, metabolism, animal studies 36, 275–277

- , -, -, human studies 36, 277–278

- , -, -, *n*-3 PUFA 36, 319–322

- , -, -, *n*-6 PUFA 36, 275–278

Liposomes, chocolate and 31, 220

- , dipalmitoylphosphatidylcholine, α -tocopherol transfer to rat liver mitochondria 33, 195

- , phosphatidylcholine, α -tocopherol transfer to rat liver microsomes 33, 194

Lipoteichoic acid 43, 322, 324

Lipovitellenin in egg yolk 1, 150–151, 182

Lipoxidase (*see also* Lipoxygenases) 16, 431

- , in wheat germ 23, 210–211, 239

Lipoxygenases 17, 52, 59

- , activity in beans 17, 31

- , -, in fish gill and skin tissues, table 33, 294

- , control of oxidative activities 33, 306–309

- , effects of flavonoids 33, 316–319

- , fish lipid oxidation 33, 294–297

- , free radical formation 17, 28–29

- , from plant and animal tissues, positional specificity, table 33, 262

- , gill, effect of thiol groups 33, 296–297

- , heat inactivation of 17, 42

- , in carotene destruction 17, 30

- , inhibition and inflammation 35, 140

- , inhibition by sulfiting agents 30, 11

- , in off-flavor production 17, 32

- , lipid oxidation 33, 261–269

- , metabolites 33, 297

- , oxygen insertion, positional specificity 33, 266–267

- , *n*-3 PUFA action 35, 151

- , specificity of 17, 26–27

- , synthesis 35, 101–105

Liquid, cross section of 11, 359

Liquid crystalline phases, formation,

small-molecule emulsifiers 34, 106–108

Liquid drainage method, measuring foam stability 34, 67–68

Liquid extraction process of food drying, aroma recovery in 20, 32–34

Liquid food, heat processing of 23, 106

Liquid formula diet, selenium in 32, 98–99

Liquid-phase methods, for polyglutamyl folate synthesis 33, 7

Liquid smoke, meat mutagen modulation

34, 433–434

Liquid structure, as element in fluid consistency

11, 358–368

- , Eyring theory of coefficient of viscosity

11, 358–362

Liquiretin 7, 355

- , structure of 7, 342

Liquor, chocolate and, alkalization

31, 247–249

- , -, cocoa butter 31, 249, 250, 275

- , -, conching 31, 304, 307

- , -, milk 31, 258, 262

- , -, milk crumb 31, 284, 286–290

- , -, processing 31, 237, 238, 241–243

- , -, refining 31, 292

- , -, roasting 31, 243–246

Lissant method, small-molecule emulsifiers

34, 100–101

- Listeria*, pulsed electric field (PEF) inactivation **44**, 11, 13
 –, thermal inactivation kinetics **44**, 159–160, 162
Listeria monocytogenes **45**, 169, 188, 193, 203
 –, attachment **43**, 327, 328
 –, –, glass surfaces **43**, 330
 –, –, growth condition effects **43**, 324
 –, –, inhibition methods **43**, 353
 –, –, meat tissue **43**, 335, 339
 –, –, properties of attached cells **43**, 347, 348
 –, –, stainless steel surfaces **43**, 330, 331, 333
 –, –, starvation stress **43**, 325
 –, thermal inactivation, kinetics **44**, 159–160, 162
 –, –, USA meat processor regulations **44**, 150
 Lithium, in wines **8**, 137
 Lithium carbonate **44**, 311
 Litton device **15**, 284
 Liver, calf's **12**, 21–22
 –, carcinogen risk assessment and **31**, 26, 28
 –, β -carotene **40**, 38–40, 46–48, 60, 69, 71
 –, chocolate and **31**, 267
 –, desaturase and elongate activity **35**, 81–82
 –, distribution of DDT in **2**, 210–211
 –, effect of DDT on **2**, 213
 –, – of sonic vibration on **3**, 131
 –, essential fatty acids desaturation **35**, 29
 –, folate uptake and secretion **33**, 54
 –, hog's **12**, 21
 –, in meat animals **6**, 113, 133
 –, lipids, α -linolenic acid conversion **35**, 66–72
 –, loss of thiamine on processing **6**, 277
 –, microsomal enzyme-catalyzed lipid oxidation **33**, 256–259
 –, microsomes, α -tocopherol concentrations **33**, 212
 –, –, α -tocopherol transfer factors **33**, 194–195
 –, mitochondria, α -tocopherol concentrations **33**, 212
 –, *N*-nitroso compounds and **31**, 54, 55
 –, –, fundamentals **31**, 64, 65
 –, –, nitrite/nitrate addition **31**, 86
 –, role in α -tocopherol clearance from blood **33**, 184
 –, tissue, tocopherol content **33**, 178–179
 –, –, α -tocopherol turnover **33**, 187
 –, α -tocopherol metabolism **33**, 199–201
 –, γ -tocopherol metabolism **33**, 205–206
 –, δ -tocopherol metabolism **33**, 205–206
 –, unknown nutrient in **1**, 114, 130
 –, vitamin A **40**, 4, 21
 –, –, compartmental modeling **40**, 14–18
 –, –, empirical compartmental analysis **40**, 12–14
 –, –, whole-body models **40**, 9–11
 –, vitamin B6 **40**, 108, 110–112, 115, 121
 –, xylitol effects on **25**, 173
 Liver-cell microsomal enzymes **15**, 36ff, 50
 Liver powder intake by depancreatized rats **1**, 123
 Livetin fraction in egg yolk **1**, 150–169; **10**, 38
 Living cells, factors affecting inhibition of processes in **11**, 332
 Loading pattern **39**, 18
 Loaf volume in breadmaking **10**, 51
 Lobatto formula **23**, 94
 Lobster **39**, 355
 Local identifiability **40**, 313
 Locust bean gum, general properties **11**, 161–162
 –, in bakery products **11**, 165
 –, in cheese products **11**, 163
 –, in ice cream stabilization **11**, 162
 –, in meat products **11**, 164
 –, in miscellaneous food products **11**, 165
 –, viscosity **11**, 118
 Loganberries, canned, effect of copper on **3**, 364
 –, processing of **3**, 349
 –, with added sulfur **3**, 353
 Logistic equation, nutrient response **40**, 159–160
 Lomefloxacin **44**, 291
 Long life (LL) noodles (*see also* Oriental noodles) **43**, 159, 167
 Looper worms, kiwifruit damage **29**, 284
 Loquats, leuco-anthocyanins **5**, 288
 Loratadine **44**, 289
 "Lossiness" **15**, 280
 Loss modulus **39**, 23
 Lousewort (*Pedicularis*) **45**, 77
 Lovastatin **44**, 288
 Love waves **45**, 104
 –, sensors **45**, 128–129, 147
 –, –, arrays **45**, 129
 –, –, smart tongue and nose **45**, 153
 Low acid IM meat **39**, 79
 Low-calcium activated factor, endogenous proteolytic enzymes and **31**, 359
 Low-cost nutritious foods (LCNF), for improved world nutrition **22**, 187–203
 Low-density lipoproteins, *see* LDL

- Low-moisture foods, bitterness in oats **11**, 292–298
- , earlier studies on **11**, 265–292
 - , enzymic reactions **11**, 263–330
 - , –, effects of humidity and temperature **11**, 314–316
 - , humidity and enzymic reactions **11**, 302–314
 - , humidity-dependence of temperature standards **11**, 314–316
 - , inactivation temperatures as affected by humidity **11**, 314–316
 - , lecithin reversion in pastes **11**, 298–301
 - , mechanism of enzymic reactions **11**, 310–313
 - , model enzymic reactions **11**, 303–306
 - , of animal origin **11**, 265–274
 - , of plant origin **11**, 274–292
 - , predicting storage stability **11**, 313–314
 - , reactions leading to spoilage **11**, 264
 - , research on enzymic reactions **11**, 303–306
 - , – on –, research needs **11**, 316
 - , sorption isotherms for predicting storage stability **11**, 313–314
 - , souring of cereals **11**, 301–302
 - , temperature optima as affected by humidity **11**, 314–316
 - , theories on enzymic changes in **11**, 292–302
- Low-phytic acid grains **45**, 34–35
- Low temperatures, chemical reactions at **25**, 188–192
- , plant survival at **25**, 193–211
 - , storage of mango fruits at **21**, 255, 275–278
- Lozenge paste, binding agent in **6**, 29
- LPL, *see* Lipoprotein lipase
- LTB₄ **35**, 102–104, 139
- LTC₄ **35**, 101, 103
- Lucerne, dietary fiber and **31**, 160, 163, 175
- Lucuma glycyphylla*, glycyrrhizin and **7**, 343
- Luikov's solutions, of heat conduction problems **20**, 225–226
- Lung cancer **40**, 57
- , carcinogen risk assessment and **31**, 47
 - , epidemiology **31**, 39, 40
 - , laboratory data **31**, 29
 - , statistics **31**, 13–17, 22
- Lung disease, interstitial **37**, 402–403
- Lungs, β -carotene **40**, 49
- , microsomes, α -tocopherol effects on peroxidation **33**, 213
 - , tissue, α -tocopherol turnover **33**, 187
 - , vitamin A **40**, 9, 11
- Lup Cheong **39**, 76–77
- Lupin, inositol phosphates degradation **45**, 22
- Lupus anticoagulant, anti-cardiolipin antibody binding **37**, 308–309
- Lutein **15**, 218, 239
- Lutidine in cyclic type of quarternary ammonium **2**, 125
- Lycopene **15**, 126, 132, 218, 223, 241
- Lycopersene **15**, 205
- Lycopsamine **45**, 71, 72, 75, 77, 78
- Lymphatic system, tocopherol absorption via **33**, 168–169
- Lymphocytes (*see also* B lymphocytes, T lymphocytes), in lamina propria **37**, 10–12
- , intraepithelial **37**, 10–12
- Lymphoma, carcinogen risk assessment and **31**, 17
- Lyotropic effect, neutral salts **35**, 294–295
- Lysine **14**, 214–215; **41**, 53–55
- , action of formaldehyde on **1**, 389
 - , additive to pig feed **30**, 344–345
 - , deficiency in seed **17**, 107, 112, 117
 - , effect on calcium absorption **33**, 127
 - , endogenous proteolytic enzymes and **31**, 350, 371
 - , fish spoilage and **7**, 45
 - , loss, activation energies **35**, 196, 198
 - , –, during Maillard reaction **30**, 120–121
 - , –, from detergent-treated cells **1**, 379
 - , –, in milk powder during storage **3**, 64
 - , –, protein digestibility **35**, 224–225
 - , reactive, measurement methods **35**, 192–195
 - , separation from other amino acids **2**, 34
 - , smoking-induced losses in meat **29**, 146–147
- Lysine decarboxylase **16**, 301
- Lysinoalanine, biological effects **35**, 210–211
- , cytotoxicity **35**, 210–211
 - , in commercial foods **35**, 205–206
 - , metabolism **35**, 208–209
- Lysol, concentration to destroy staphylococci **2**, 135
- Lysosomes, endogenous proteolytic enzymes and **31**, 411–413
- , endopeptidases **31**, 355, 356
 - , exopeptidases **31**, 347
 - , –, carboxypeptidases **31**, 347, 348
 - , –, dipeptidylpeptidases **31**, 350, 351
 - , meat technology **31**, 403–407, 411
 - , muscle physiology **31**, 374, 377–380, 382
 - , nonmuscle cathepsins **31**, 366
 - , proteinase activity **31**, 385–392
 - , proteinase distribution **31**, 366–369

- Lysozyme **10**, 36, 39–41, 42
 –, bovine milk, structure **33**, 359
 –, configurations **34**, 58
 –, destruction of cell membrane by **1**, 377–378
 –, disulfide mutants, melting temperature **35**, 286–287
 –, engineered disulfide bonds **35**, 284–286
 –, first-order kinetic plot of adsorption **34**, 24–25
 –, foam volume increase rate **34**, 61
 –, guanidine hydrochloride **35**, 299–300
 –, in egg albumen **1**, 150, 183
 –, irreversible thermal inactivation **35**, 248–249
 –, molecular properties **34**, 23–24
 –, π - α plots **34**, 57–58
 –, polyols and stability **35**, 292
 –, rate of collapse of foams **34**, 61–62
 –, site-directed mutagenesis **35**, 278–279
 –, stability **35**, 253
 –, –, thermal, mutants **35**, 263–264
 –, thermal transition curve **35**, 187
 Lysozyme–dextran conjugate, emulsifying activity **34**, 157
- M** cells, function **37**, 15
 Maasdam cheese **39**, 243
 Macaroni, alginates in **11**, 157
 Mackerel **39**, 337, 341, 344, 352
 –, aerobic bacteria in **2**, 350
 –, anaerobic bacteria isolated from **2**, 351
 –, bacterial attack on **2**, 357
 –, effect of ascorbic acid on storage life **4**, 391
 –, fat spoilage in **2**, 373
 –, rigor mortis in **2**, 364
 –, spoilage of **3**, 185, 186; **7**, 50, 51–52
 –, sterilization of by cathode rays **3**, 176
 Macroemulsions **34**, 83–84
 Macrominerals **36**, 210
 Macromolecular emulsifying agents, flocculation induction **34**, 134–135
 Macromolecular films, stability **34**, 181
 Macromolecular food emulsifiers **34**, 128–129
 Macrophages, endogenous proteolytic enzymes and, endopeptidases **31**, 362
 –, muscle physiology **31**, 378
 –, proteinase activity **31**, 385
 –, proteinase distribution **31**, 367, 369
 –, *n*-3 PUFA **35**, 146–148
 Magnesium, chocolate and **31**, 246
 –, content of apples and pears **8**, 371, 386
 –, dietary fiber and **31**, 140
 –, effect on low-ester pectins **1**, 415
 –, – on meat quality **21**, 102, 110, 136
 –, endogenous proteolytic enzymes and, exopeptidases **31**, 347
 –, –, meat technology **31**, 396–398, 408
 –, inhibition of enzymes by **1**, 384
 –, in milk **36**, 218–219
 –, in muscle chemistry **9**, 26–28
 –, in wines **8**, 138, 139, 191
 –, –, determination of **8**, 137
 –, morphology and **7**, 112
 Magnesium absorption, inulin/fructooligosaccharide effects **43**, 32, 33
 –, phytate (inositol hexakisphosphate) impairment **45**, 32, 35
 Magnesium deficiency **1**, 120
 Magnesium ions, effects on β -galactosidase **38**, 82
 Magnesium salts, effect on potato tissue **2**, 315
 Mahi-mahi **39**, 337
 Maillard compounds, mechanisms for formation **35**, 190–191
 Maillard reactions (*see also* Browning, nonenzymatic *and* Food browning) **15**, 293; **34**, 413–414; **35**, 190–191; **39**, 128–129, 132, 135
 –, activation energies **35**, 196–199
 –, aldoses heated with amines **30**, 87–88
 –, artificial meat flavor and **30**, 106–109
 –, bread crust color and **30**, 100
 –, broiled meat aroma and **30**, 104
 –, browning in dehydrated potatoes due to **1**, 278
 –, causing nutritional stress **4**, 120–121
 –, chocolate and, alkalization **31**, 247
 –, cocoa bean chemistry **31**, 233, 236
 –, cocoa flavor and **30**, 98
 –, coffee bean roasting and **30**, 110–111
 –, discovery and early study **30**, 79–80
 –, factors affecting degree of **35**, 195–199
 –, future research **30**, 123–124
 –, glucose heated with casein **30**, 89–90
 –, in breadmaking **19**, 198–199, 202
 –, in foods **3**, 97
 –, –, carbon dioxide production resulting from **3**, 100
 –, –, water production resulting from **3**, 100
 –, in shoyu preparation **30**, 245, 264
 –, –, aldehyde production, Strecker degradation **30**, 268

Maillard reactions (*cont'd*)

- , isomaltol from lactose by **19**, 186–187
- , ketoses heated with amines **30**, 87–88
- , maple syrup patents and **30**, 112
- , meat flavor and **18**, 61–64
- , milk **31**, 255, 257, 260, 262
- , milk crumb **31**, 286–288, 290
- , moisture and temperature requirements **30**, 85–86
- , *N*-nitroso compounds and **31**, 55, 56
- , nutritional problem **30**, 119–122
- , peanut roasting and **30**, 112
- , pH effect **35**, 199
- , possible mutagenicity **30**, 122–123
- , processing **31**, 244
- , products as antioxidants inhibiting warmed-over flavor in cooked meat **29**, 45–46
- , protein digestibility **35**, 200–201
- , reducing sugars heated with, alkylamines **30**, 81
- , –, amino acids, browning and products **30**, 89
- , –, –, volatiles and aromas **30**, 91, 92–93
- , –, nitrogen compounds **30**, 81–84
- , sweeteners **31**, 266
- , volatiles, characteristics **30**, 113, 114–119, 120
- , water activity and **35**, 195–196
- , whey proteins **33**, 373
- Maize (*see also* Corn) **16**, 7, 27
- , as starch model **41**, 7–9
- , biosynthesis rate **41**, 38–39, 135
- , branching enzymes in **41**, 92–93
- , degradation during processing **45**, 22
- , dietary fiber and **31**, 159
- , enzymes **41**, 47–48
- , phytases **45**, 9
- , phytate (inositol hexakisphosphate) **45**, 9
- , reduced content gene mutations **45**, 34
- , SSS in **41**, 76–77
- , starch synthases **41**, 80–81
- , waxy gene **41**, 82
- Malate dehydrogenase, as endpoint cooking temperature indicator **44**, 171
- , of tea **24**, 236
- Malate synthase, thermal stability **35**, 251
- Malaxation, olive oil and **31**, 462
- Malaysia, IM meat **39**, 75, 89
- Maldigestion, lactose **37**, 79–84
- Maleic acid in corrosion **3**, 338
- Male sterility **41**, 131
- Malic acid, effect on browning in fruit products **1**, 358, 367
- , – on saltiness **2**, 260
- , fermentation of, by *Saccharomyces pombe* **25**, 32–38, 40
- , –, during vinification **25**, 12
- , in fruit juices **9**, 264–269
- , in grape waste **2**, 16
- , precipitation in pineapple juice **2**, 20
- , removal in apple juice **2**, 15
- Malic acid in corrosion **3**, 338, 339
- Malic dehydrogenase, in wheat germ **23**, 240
- Malignancy, acyl differences in cardiolipin **37**, 298–299
- , effects on cardiolipin content **37**, 302
- Malignant hyperexia **37**, 386–387, 408
- Malignant hyperthermia **21**, 82–87
- , in porcine stress syndrome **28**, 173–175
- Malnutrition, effects on gastrointestinal immunity **37**, 44–45
- , research needs **37**, 55
- Malo-lactic fermentation, wine deacidification by **25**, 25–32
- Malonaldehyde **17**, 33
- Malondialdehyde, mutagenicity **33**, 285–286
- Malonic acid, fish preservation and **7**, 68–69
- , inhibition of enzymes by **1**, 384
- Malonic acid in corrosion **3**, 339, 340
- Malonyl coenzyme A, in wheat germ **23**, 240
- Malt, melanoidins in **3**, 267
- , *N*-nitroso compounds and **31**, 86–91, 93, 986
- Malt diastase, effect of spray dryer on **2**, 400
- Malting, applications **43**, 238–239
- , inositol phosphates degradation **45**, 22
- , scanning electron microscopy of **22**, 278–281
- , sorghum **43**, 238–243
- , technologies **43**, 239–243
- Maltodextrins **38**, 295
- Maltol **12**, 33–34
- Maltooligosaccharides, glass transition temperature as function of molecular weight **38**, 144, 146–147
- , C'_g values **38**, 168–169
- Maltose **12**, 75–76; **14**, 182–183
- , hydrate **6**, 19
- , reaction with amino acids **3**, 249
- , sweetness of **2**, 261
- Mammalian cell culture mutagenicity tests **34**, 392–396
- Mammals, DHA concentration in brain phosphatidylethanolamine **35**, 121
- , effects of DDT on **2**, 206–207, 209, 212
- , essentiality of *n*-3 PUFA **35**, 113–116
- , excretion of DDT by **2**, 211

- Mammary tissue culture **40**, 207–213
 Mandarins, pH value of **3**, 432
 Manganese **14**, 190
 –, absorption, inositol phosphate effects **45**, 36
 –, bioavailability **36**, 231
 –, content, of apples and pears **8**, 371
 –, –, of plants, effect of fertilizers on **1**, 314
 –, –, effect on ascorbic acid content of plants **1**, 307–310
 –, –, – on – of –, calcium absorption by plants **1**, 312
 –, deficiency, of apples **8**, 378
 –, –, of plants **1**, 121
 –, endogenous proteolytic enzymes and **31**, 347, 349
 –, in milk **36**, 230–231
 –, in wine **8**, 191
 –, phytic acid and bioavailability **28**, 41–42
 Mango **10**, 311, 317, 324
 –, composition of **17**, 160
 –, flour **17**, 194
 –, physical properties **17**, 173
 –, physicochemical changes **17**, 164–165
 –, physiology and biochemistry **21**, 223–306
 –, starch micrograins from **17**, 168
 –, storage and transport of **21**, 271–288
 Mangold stems, corrosiveness of **3**, 341
 Manipulation facilities, modeling **40**, 282, 283
 Mannans **41**, 5
 –, molecular shapes and interactions **42**, 152–155
 Mannitol, chocolate and **31**, 268, 269, 274
 –, effect on calcium absorption **33**, 127
 –, from *Byssochlamys* spp. **25**, 277
 –, in spoiled table wines **6**, 77, 91
 Mannose, dietary fiber and **31**, 135
 –, effect on dried egg **1**, 172
 –, gelatin and **7**, 271
 –, olive oil and **31**, 459
 –, presence in candies **6**, 17
 Mannuronic acid, glycyrrhizin and **7**, 359
 Manufacture, ham, fish **12**, 390–392
 –, sanitary measures **12**, 417
 –, sausage, casings **12**, 384–389
 –, –, final processing **12**, 389–390
 –, –, fish **12**, 376–390
 –, –, raw materials **12**, 376–384
 –, tea **17**, 260
 –, –, black tea **17**, 261
 Manufacturing technology, cheese **39**, 166, 168, 193–195
 MAPLE software **40**, 330
 Maple syrup **14**, 237–238; **15**, 306
 –, color specifications **5**, 315
 –, extraction of dihydroconiferyl alcohol **30**, 111
 –, – of syringaldehyde **30**, 111
 –, – of vanillin **30**, 111
 –, flavor constituents of **2**, 277
 –, patents, Maillard technology **30**, 112
 –, removal of lead from **2**, 37
 –, volatiles, identification **30**, 111
 Maprotiline **44**, 312
 Marasmus **16**, 2
 Marbling **14**, 44–47
 –, determination **14**, 109–111
 Marbling fat, composition of **23**, 33–34
 Marfan syndrome **37**, 396
 Margarine **15**, 248
 –, blending and mixing of **8**, 13
 –, reversion problems in **4**, 202
 –, tocopherol content **33**, 163
 Marginal chlorination, definition of **7**, 143
 Margules equations **39**, 32
 Marine ecosystem (*see also* Biogenic amines, fish and shellfish) **39**, 336
 Marine oils, reversion problems in **4**, 192
 Marine products, nutrients in **1**, 41, 45–49
 Marine species, essentiality of *n*-3 unsaturated fatty acids **35**, 112–113
 Marine toxins **18**, 141–161
 –, in ciguatera **18**, 143–147
 –, miscellaneous types **18**, 157–158
 –, nereistoxin **18**, 157
 –, pahutoxin **18**, 151–154
 –, prymnesin **18**, 157
 –, saxitoxin **18**, 155–157
 –, tetrodotoxin **18**, 147–151
 Marine waste products **17**, 132–135
 Marjoram, antioxidant activity **42**, 248
 Market surveys **3**, 412–423
 Marmalade, furcellaran in **11**, 160
 Marshmallows, chemical composition and properties of **6**, 10
 –, gelatin and **7**, 323–324
 –, gelatin in production of **6**, 24
 –, setting of **6**, 36
 –, toughening of **6**, 7
 Martin, William McKinley **32**, 5–9, 10
 Marzipan, in candies **6**, 45
 Mash, fermentation **30**, 228–230
 –, –, composition during **30**, 233–234
 –, –, enzyme activities during **30**, 232–233
 –, –, lactic and alcoholic **30**, 231
 –, –, lactobacilli, metabolic pattern during **30**, 231

- Mash, fermentation (*cont'd*)
- , –, microbial contamination prevention **30**, 229–230
 - , filtrate pasteurization **30**, 237–238
 - , for shoyu preparation, agitation during fermentation **30**, 234–235
 - , pressing, degradation **30**, 235–237
 - , –, enzyme activities **30**, 235–237
 - , temperature **30**, 227–228
 - , –, composition and **30**, 228
 - Mass fractal dimension **44**, 45
 - Mass spectrometry **39**, 227, 231, 238
 - , β -carotene **40**, 66–70, 71, 73–74
 - , deuterated folates **33**, 12
 - , dietary fiber and **31**, 119
 - , folate bioavailability measurement **33**, 61–62
 - , *N*-nitroso compounds and **31**, 56, 57, 67, 91
 - , of nitrosamines **22**, 16–17
 - , olive oil and **31**, 469
 - , total energy expenditure **40**, 176–178
 - Mass transfer **39**, 140–141, 151
 - , dehydration mechanisms **39**, 101–102, 107, 110, 112
 - Mast cells, characterization **37**, 10
 - , endogenous proteolytic enzymes and **31**, 366, 367, 407, 409, 411
 - Mastication, crushing sounds during **29**, 192–194
 - , effect of food texture **29**, 171–173
 - Masticogna, licorice extract and **7**, 347–348
 - Material function, rheology **39**, 23
 - Mathematical modeling **39**, 139–143, 150
 - , importance **40**, 26, 244, 261
 - MATHEMATICA software **40**, 330
 - Matrices, graph theory **40**, 342–347
 - , identifiability **40**, 315–316
 - Maturation, passion fruit **12**, 211–214
 - Maturity, effects on fruit composition **9**, 294–296
 - Maturometer **9**, 63, 74, 105, 115, 119–121, 122; **14**, 83–85
 - Maximum oxygen uptake capacity, effects of age **37**, 368–369
 - Maximum tolerated dose, carcinogen risk assessment and **31**, 26
 - Maxwell–Boltzmann, distribution law **17**, 36
 - Maxwell model **39**, 9–10, 43, 58
 - Mayonnaise (*see also* Salad dressing), freeze-dried egg yolk and **7**, 225
 - Mazindol **44**, 313
 - McArdle's disease **37**, 377–378; **40**, 142–145
 - McKenna spray dryer, operation of **2**, 410
 - Meal patterns, and age **32**, 248, 250–253
 - Meander system **15**, 285
 - Mean residence time, *see* Residence time
 - Meat (*see also* Beef, Pork, Lamb, Muscle, Muscle proteins, Myofibrillar proteins, Poultry) **14**, 242–244
 - , aging of **10**, 56, 59, 371, 385–493
 - , alginates in preservation **11**, 148–150
 - , animals, microbiology of **6**, 109, 111
 - , ascorbic acid as color stabilizer of **18**, 266
 - , bacterial count during freezing **6**, 188
 - , by-products **17**, 133
 - , canned, corrosion characteristics of **3**, 336
 - , carrageenan in **11**, 133–135
 - , chilling of **6**, 135
 - , color **9**, 2, 3
 - , –, changes **5**, 21
 - , components of **10**, 396–398
 - , contamination of in self-service stores **6**, 189
 - , cooked, flavor development, chemistry **29**, 62–64
 - , –, mutagens in **32**, 157–161
 - , –, selenium in **32**, 92–98
 - , –, warmed-over flavor development **29**, 35–36, 39–41
 - , –, inhibition by curing and natural antioxidants **29**, 41–46
 - , cooking method effects on **20**, 300–303
 - , criteria for evaluating **9**, 2
 - , curing **5**, 16; **10**, 58, 423–428; **29**, 1–86
 - , –, by ascorbic acid, color stabilization **29**, 14
 - , –, flavor development **29**, 15, 32
 - , –, *N*-nitrosamine formation blocking **29**, 14–15, 59–60
 - , –, by isoascorbic acid, color stabilization **29**, 14
 - , –, *N*-nitrosamine formation blocking **29**, 14
 - , –, by nitrate **29**, 7–17
 - , –, bacteriostatic action **29**, 13–14
 - , –, color stabilization **29**, 7–8, 10–12
 - , –, flavor production **29**, 11–13
 - , –, by nitrite, bacteriostatic action **29**, 13–14, 46–48
 - , –, color stabilization **29**, 7–8, 10–12
 - , –, flavor production **29**, 11–13
 - , –, by nitrite alternatives, evaluation **29**, 56
 - , –, by phosphates, color improvement **29**, 16
 - , –, flavor development **29**, 32
 - , –, water binding increase **29**, 15–16

- , by radiation as nitrite alternative **29**, 52–55
- , by sodium chloride, antioxidation–prooxidation **29**, 3–5
- , –, flavor development, comparison with nitrite **29**, 30–32
- , by sodium erythorbate **29**, 32–33
- , by sugars **29**, 6–7
- , by sweetening agents **29**, 6–7
- , chemistry **22**, 4–5
- , history **29**, 2
- , methods **29**, 16–21
- , –, artery pumping **29**, 18–19
- , –, conventional dry **29**, 17
- , –, dry salt **29**, 17
- , –, pickle **29**, 18
- , –, stitch pumping **29**, 19–20
- , –, thermal **29**, 20
- , –, Wiltshire **29**, 20–21
- cysteine in **24**, 50–52
- , heat effects on nutritive value of **24**, 63–64
- dehydrated, disadvantages of **7**, 206
- , rehydration of **7**, 206
- dehydration, effects on **10**, 409–413
- , *see* Dehydration control, IM meat determination **10**, 364–368
- discolorations **5**, 2, 12, 14, 30, 31
- drying, temperature and **7**, 198–203
- , time of **7**, 198–203
- effect of cathode rays on **3**, 167
- of heating on nutritive value of protein in **4**, 262–267
- elastographic carcass grading **45**, 154
- enzymatic changes in **11**, 272–273
- evaluating oxidative changes in fats **5**, 9
- factors affecting **10**, 368–398
- fatty acid formation in **11**, 303
- flavor **9**, 2; **18**, 1–84
- , acids, esters, and ethers, contribution to **18**, 52
- , age effects on **18**, 4–6
- , alcohol contribution to **18**, 52–53
- , amino acid contribution to **18**, 40–42, 56–58
- , H₂S and sulfur compound contribution to **18**, 56–58
- , ante- and post-mortem effects on **18**, 4–16
- , aroma GC fractions and **18**, 58–60
- , artificial **18**, 46–48; **30**, 106–109
- , –, patents **30**, 106–107, 109
- , beef flavor isolates **18**, 48–51
- , –, benzene-ring compound contribution to **18**, 54
- , –, breed effects on **18**, 4–6
- , –, carbohydrate contribution to **18**, 38–39
- , –, carbonyl contribution to **18**, 39–40
- , –, carcass condition and **18**, 7–9
- , –, compounds important for **18**, 54–58
- , –, development, boiling and **30**, 103
- , –, broiling and **30**, 104
- , –, roasting and **30**, 104
- , –, due to processing **21**, 46, 47
- , –, feeding effects on **18**, 6–7
- , –, flavor perception and compounds in **18**, 64–67
- , –, flavor profile studies **18**, 26–27
- , –, freezing and storage effects on **18**, 14–16
- , –, furan-ring compound contribution to **18**, 55–56
- , –, gas chromatography studies on **18**, 26, 58–60
- , –, hydrocarbon contribution to **18**, 52
- , –, in canned, dried, and freeze-dried beef **18**, 19–20
- , –, in cured and smoked meat **18**, 21
- , –, in raw and cooked beef **18**, 16–17
- , –, lactone contribution to **18**, 54–55
- , –, lipid contribution to **18**, 39–40
- , –, lipid effects on **23**, 37–39
- , –, Maillard browning and **18**, 61–64
- , –, mineral contribution to **18**, 38–39
- , –, model systems for study of **18**, 32–33
- , –, newer findings on **18**, 45–51
- , –, nitrogen-compound contribution to **18**, 40–43, 60–61
- , –, nonmeaty compounds in **18**, 51–54
- , –, nonvolatile compounds in **18**, 36–38
- , –, nucleotide contribution to **18**, 43–45
- , –, of frozen **9**, 23–26
- , –, of heated meat **18**, 27–45
- , –, of irradiated beef **18**, 21–23
- , –, of precursors **18**, 28–32
- , –, origin of compounds in **18**, 38–45, 51–64
- , –, precursors of **30**, 103–104
- , –, problems in research of **18**, 23–27
- , –, – in –, formed flavor studies **18**, 24–27
- , –, – in –, precursor studies **18**, 23
- , –, sex effects on **18**, 4–6
- , –, slaughtering effects on **18**, 9–14
- , –, uses for knowledge of **18**, 2–3
- , –, volatile compounds in **18**, 33–36
- , –, volatiles of cooked meat **30**, 104–106
- , flavor studies on **19**, 234

Meat (*cont'd*)

- , flexible packaging for 23, 325
- , fluid flow through 7, 192–196
- , foodborne disease outbreaks 45, 169
- , freeze-dried 7, 175, 203–204
- , –, advantages of 7, 207
- , –, production of 7, 205
- , –, uses of 7, 205–206
- , freezing 13, 267, 297–306, 321
- , freezing and thawing, effects on 10, 403–408
- , frozen 6, 164, 188
- , gelatin and 7, 325
- , greening 5, 16
- , ground, deterioration of 5, 23
- , gums in 11, 116
- , hydration of, definition 10, 356–364
- , hydrogen sulfide release from, during heating 24, 64–69
- , importance for special products 10, 438–443
- , importance of muscle biochemistry in 19, 57–61
- , in diet 1, 110
- , irradiation of 24, 174–182
- , juiciness of 9, 2
- , –, water-holding capacity and 20, 280
- , keeping quality 5, 9
- , lipids, composition 29, 33–35
- , –, mechanisms 29, 36–37
- , –, oxidation 29, 35–46
- , –, catalysis 29, 37–39
- , low-heating methods for 20, 303–312
- , mammals 13, 303–305
- , measurement of tenderness 9, 40–41
- , molds and yeasts on 6, 139
- , myoglobin derivatives 5, 20
- , normal pigments 5, 12, 13
- , off-flavors 5, 2
- , organoleptic testing 14, 129–136
- , oxidative rancidity 5, 3
- , ozone treatment 45, 186, 190, 191, 192, 193–194
- , pigments, changes during curing 29, 8–12
- , –, nitrate effect 29, 10–12
- , –, nitrite effect 29, 10–12
- , pressure required to chew 8, 42
- , processing, effects on 10, 413–438
- , products, agar in 11, 122–123
- , –, alginates in 11, 150
- , –, guar gum in 11, 169
- , –, gum karaya in 11, 187
- , –, insects infesting 4, 308, 326, 330
- , –, locust bean gum in 11, 164
- , –, thermal processing, *see* Thermal processing
- , protein ultrasonic analysis 45, 152–153
- , pyrrolizidine alkaloid residues 45, 73
- , quality (*see also* Pork) 6, 121
- , –, and muscle biophysics 26, 90–94
- , –, animal physiology and 21, 71–155
- , –, ante-mortem factors affecting 26, 94–95
- , –, beef 21, 187–193, 195, 203–206
- , –, carcass tissues 26, 104–106
- , –, chemical composition 26, 106–108
- , –, –, enzymes 26, 112–113
- , –, –, labile proteins in tissues 26, 108–112
- , –, –, macro- and microstructure 26, 113–116
- , –, –, specific nutrients 26, 119–120
- , –, carnitine relationship 37, 382–383
- , –, color chemistry 26, 88–90
- , –, conditioning 21, 173–178, 185–186, 190–191, 197–198
- , –, control methods to maintain 21, 134–138
- , –, cooling and quality relationship 21, 137–138
- , –, detection methods 21, 131–134
- , –, effect of ammonia 16, 169
- , –, of hydrogen sulfide 16, 196
- , –, of reducing substances 16, 189
- , –, effects on 10, 398–402
- , –, electrical stimulation of rigor 21, 198–199
- , –, flavor chemistry 26, 87–88
- , –, high-temperature conditioning 21, 197–198
- , –, hormonal affects 21, 87–98
- , –, hot cutting and boning 21, 194–197
- , –, influence of, age 26, 98–100
- , –, –, blood characteristics 26, 95–96
- , –, –, carcass morphology 26, 104
- , –, –, climatological stressors 26, 127–128
- , –, –, exercise 26, 128
- , –, –, genetics 26, 95
- , –, –, hormones 26, 120–125
- , –, –, –, adrenal 26, 122
- , –, –, –, pancreatic 26, 123
- , –, –, –, periodic electrical stimulation 26, 128–129
- , –, –, –, pituitary hormones 26, 120–121
- , –, –, –, ions 26, 127
- , –, –, –, lathrogens 26, 126–127
- , –, –, –, nutrition 26, 100–120
- , –, –, –, –, high levels 26, 100–102
- , –, –, –, –, sex 26, 123–125
- , –, –, –, –, thyroid hormone 26, 121–122

- , –, post-mortem changes 26, 132–151
- , –, –, aging 26, 140–142
- , –, –, biochemical 26, 132–135
- , –, –, cold shortening 26, 138–140
- , –, –, –, phenomenon 26, 137–138
- , –, –, –, cooking 26, 146–151
- , –, –, –, glycolysis 26, 136–137
- , –, –, –, tenderization 26, 142–146
- , –, –, –, ultrastructural 26, 135–140
- , –, –, proteolytic enzymes 26, 125–126
- , –, –, sex 26, 96–98
- , –, –, slaughtering methods 26, 129–132
- , –, –, undernutrition 26, 102–103
- , –, –, –, body organs 26, 104
- , –, lamb 21, 178–186, 193–194, 196, 203, 204
- , –, mutton 21, 186–187, 193–194
- , –, new concepts 21, 157–222
- , –, of muscle, evaluation 26, 76–82
- , –, preslaughter environment 21, 74–79
- , –, research needs 26, 152–157; 37, 406–407
- , –, rigor mortis relationship 21, 80–81
- , –, role in mitochondrial metabolism disorders 37, 380–381
- , –, radurization of 24, 189–192
- , –, reactivity with tin 3, 341
- , –, resistance of anaerobic bacteria in 2, 67
- , –, retention of nutrients during electronic cooking of 3, 142
- , –, ripening of 8, 12
- , –, *Salmonella* in 3, 220–222
- , –, sanitizing agents 45, 189
- , –, sensory tests for 2, 227, 232, 240
- , –, smoking (*see also* Cured meat, smoking and Meat smoking) 29, 87–158
- , –, carcinogenic polycyclic aromatic compound increase 29, 147–149
- , –, color formation 29, 137–139
- , –, effects, *see* Meat smoking
- , –, flavoring 29, 139–144
- , –, formaldehyde formation in smoke 29, 148–149
- , –, history 29, 87–89
- , –, lysine loss 29, 146–147
- , –, mutagenic phenol formation 29, 150
- , –, preservation 29, 144–146
- , –, secondary skin formation 29, 146
- , –, technology 29, 90–102
- , –, –, wood materials 29, 90–92
- , –, spoilage of 6, 110, 115
- , –, storage 35, 338–339
- , –, effects on 10, 402–403
- , –, oxidation during 23, 51–53
- , –, structure 14, 35–38
- , –, sulfhydryl and disulfide groups in 24, 1–111
- , –, curing effects 24, 77–80
- , –, factors affecting 24, 55–58
- , –, freezing effects on 24, 73–76
- , –, irradiation effects on 24, 81–83
- , –, muscles 24, 45–50
- , –, organs 24, 52–55
- , –, processing effects on 24, 58–83
- , –, shelf-life effects 24, 84
- , –, toxicological aspects 24, 84–85
- , –, sulfide discoloration in 3, 355
- , –, temperature rise in 20, 297–300
- , –, tenderness (*see also* Meat tenderness), cold shortening effect 21, 137, 159–170, 187–190
- , –, enzyme role in 20, 273–277
- , –, factors affecting 20, 257–323
- , –, heating effects on 20, 281–297
- , –, low-temperature cooking effects on 20, 308–312
- , –, muscle aging and 20, 268–277
- , –, muscle components and 20, 258–267
- , –, temperature rise effects on 20, 297–300
- , –, thaw shortening 21, 170–173, 182–185
- , –, water-holding capacity role in 20, 277–281
- , –, texture 14, 33–165
- , –, disulfide group effects on 24, 71–73
- , –, thermal conductivity of 7, 198
- , –, thermal losses of thiamine in 6, 275
- , –, ultrasonic composition sensors 45, 138
- , –, ultrasonic imaging of carcasses 45, 154
- , –, ultraviolet treatment of 3, 152
- , –, use of ascorbic acid in 4, 392
- , –, “warmed-over” flavor in 23, 1–74
- , –, Warner–Bratzler test for 2, 250
- , –, water-binding capacity 9, 2
- , –, X-ray sterilization of 3, 157
- Meat balls, *see* Spaghetti and meat balls
- Meat chilling, cooling phase 21, 206–211
- , storage phase 21, 211–213
- Meat emulsions 16, 105ff
- , binders 16, 138
- , casings for 16, 144, 152ff
- , color 16, 150
- , effect of rigor on 16, 135
- , equipment for 16, 126ff
- , factors affecting 16, 111ff, 143
- , fillers 16, 138
- , formulation 16, 131ff, 146ff
- , freezing 16, 135
- , preblending 16, 136

Meat emulsions (*cont'd*)

- , production **16**, 130ff
- , stability **16**, 119ff, 124ff, 141ff
- , texture **16**, 148
- Meat industry, in United States **18**, 3
- Meat mutagens (*see also* IQ-like compounds) **34**, 388–389
 - , absorption and excretion **34**, 410–413
 - , canning effects **34**, 422–423
 - , classification **34**, 389
 - , cooking conditions **34**, 416–417
 - , cooking effect **34**, 420–422
 - , cooking methods **34**, 424–425
 - , differentiation of high- and moderate-temperature-induced **34**, 404–405
 - , fat role in formation **34**, 417–420
 - , formed at high temperatures **34**, 398, 400–401
 - , formed at moderate temperatures **34**, 400, 402–403
 - , from cooking and processing **34**, 389, 423–424
 - , hydroxylation **34**, 408–409
 - , metabolic activation **34**, 408
 - , modulators **34**, 426–434
 - , antioxidants **34**, 427
 - , biogenic amines **34**, 433
 - , defatted glandless cottonseed flour **34**, 432
 - , fatty acids **34**, 429–430
 - , germanium oxide and cobaltous chloride **34**, 433
 - , human saliva **34**, 432
 - , liquid smoke **34**, 433–434
 - , peroxidases with H₂O₂ **34**, 429
 - , plant extracts **34**, 429
 - , pyrrole pigments **34**, 431–432
 - , soy protein concentrate **34**, 432
 - , β-thiols **34**, 431
 - , vitamins **34**, 430–431
 - , xanthine derivatives **34**, 433
 - , *N*-oxidation **34**, 409–410
 - , pyrolysis role **34**, 420, 434–435
 - , structures **34**, 403–404
 - , temperature effects **34**, 425–426
 - , toxicology **34**, 405–408
- Meat processors, USA time/temperature protocol regulations **44**, 149–152
- Meat technology, aging **31**, 394, 395, 403
 - , connective tissue **31**, 401–403
 - , contractile proteins **31**, 396–398
 - , cytoskeletal proteins **31**, 400, 401
 - , endogenous proteolytic enzymes and **31**, 393, 412–414

- , exopeptidases **31**, 410, 411
- , glycolysis **31**, 393, 394
- , lysosomal proteinases **31**, 403–407
- , nonlysosomal proteases **31**, 407–410
- , regulatory proteins **31**, 398–400
- , sarcoplasmic proteins **31**, 395
- Meat thermometers, cooking adequacy verification **44**, 166–167
- Meat tissue, attachment sites **43**, 336
 - , bacterial motility **43**, 336
 - , confocal scanning laser microscopy **43**, 355
 - , contamination of food processing environment **43**, 339
 - , cultural condition effects **43**, 338
 - , extracellular polymer secretion **43**, 338
 - , hydrophobic/electrostatic interactions **43**, 337
 - , lean versus adipose tissue **43**, 335
 - , microbial attachment **43**, 334–339
 - , penetration of muscle tissue **43**, 337–338
 - , physical entrapment **43**, 335–336, 347
 - , physicochemical detachment **43**, 351
- Meat wrapping, development of methods for **4**, 49
 - , operator chart for **4**, 69
- Mechanical deboning (*see also* Mechanically deboned ...) **27**, 110–111
- Mechanical dough development (Chorleywood) process **43**, 229–230
- Mechanical energy balance, in determining pumping requirements **11**, 408
- Mechanically deboned fish, bone particle content **27**, 119–120, 141
 - , bone residue, utilization **27**, 137–138
 - , calcium content **27**, 141
 - , cholesterol content **27**, 141–142
 - , color stability **27**, 127–129
 - , myoglobin and **27**, 128–129
 - , processing variables, influence of **27**, 127–128
 - , fatty acid content **27**, 117–119
 - , flavor stability **27**, 120–129
 - , effect of antioxidants **27**, 125–126
 - , of carbon dioxide cooling **27**, 126
 - , of heme pigments **27**, 123–125
 - , of nitrogen cooling **27**, 126
 - , of processing variables **27**, 120–122
 - , of storage **27**, 122–123
 - , fluorine content **27**, 141
 - , functional characteristics **27**, 129–136
 - , effect of composition **27**, 129–132
 - , of food additives **27**, 134–136
 - , of processing variables **27**, 132–134

- , heme pigments 27, 120
- , lipid content 27, 141–142
- , microbial quality 27, 138–140
- , mineral composition 27, 115–117
- , nutritive properties 27, 111–120
- , proximate composition 27, 113–115
- , structural characteristics 27, 111–113
- , protein content 27, 141
- , protein quality 27, 117
- , regulations for 27, 140
- , research needed 27, 142–143
- Mechanically deboned poultry, bone particle content 27, 119–120, 141
- , bone residue, utilization 27, 137–138
- , calcium content 27, 141
- , cholesterol content 27, 117–119, 141–142
- , color stability 27, 127–129
- , myoglobin and 27, 129–129
- , processing variables, influence of 27, 127–128
- , fatty acid content 27, 117–119
- , flavor stability 27, 120–129
- , effect of antioxidants 27, 125–126
- , of carbon dioxide cooling 27, 126
- , of heme pigments 27, 123–125
- , of nitrogen cooling 27, 126
- , of processing variables 27, 120–122
- , of storage 27, 122–123
- , fluorine content 27, 141
- , functional characteristics 27, 129–136
- , effect of composition 27, 129–132
- , of food additives 27, 134–136
- , of processing variables 27, 132–134
- , heme pigments 27, 120
- , lipid content 27, 141–142
- , microbial quality 27, 138–140
- , mineral composition 27, 115–117
- , nutritive properties 27, 111–120
- , proximate composition 27, 113–115
- , structural characteristics 27, 111–113
- , protein content 27, 141
- , protein quality 27, 117
- , regulations for 27, 140
- , research needed 27, 142–143
- Mechanically deboned red meat 27, 23–95
- , bone fragments in 27, 56–62
- , calcium content 27, 84–86
- , composition of 27, 39–53
- , fat 27, 39–42
- , mineral content 27, 42–56
- , antimony 27, 50
- , arsenic 27, 51
- , ash 27, 42–43
- , cadmium 27, 50–51
- , calcium 27, 42–43
- , cobalt 27, 49–50
- , copper 27, 49–50
- , fluoride 27, 51–53
- , iron 27, 49
- , lead 27, 50
- , magnesium 27, 48
- , mercury 27, 51
- , nickel 27, 49–50
- , phosphorus 27, 43, 48
- , potassium 27, 48–49
- , selenium 27, 50–51
- , sodium 27, 48
- , tin 27, 50
- , zinc 27, 49
- , moisture content 27, 39–42
- , protein 27, 39–42
- , cost impact 27, 37
- , definition 27, 23–24
- , development of 27, 26
- , economic implications 27, 35–39
- , employment 27, 37
- , social effects 27, 38–39
- , functional properties of 27, 68–74
- , color 27, 68–70
- , emulsion characteristics 27, 70–72
- , pH and water-holding capacity 27, 72–74
- , iron content 27, 86–88
- , lipid make-up 27, 78–84
- , mineral toxicity of 27, 53–56
- , fluoride 27, 54–55
- , lead 27, 54
- , strontium-90 27, 55–56
- , palatability 27, 88–93
- , and oxidative stability 27, 88–90
- , sensory characteristics 27, 90–93
- , potential yield 27, 26–31
- , from different meat sources 27, 28
- , process of 27, 24–25
- , protein quality 27, 74–78
- , regulations governing 27, 31–35
- , in Australia 27, 32
- , in Denmark 27, 32
- , in the United States 27, 33–35
- , U.S. Department of Agriculture and 27, 33–35
- , research needs 27, 93–95
- , safety 27, 53–68
- , and bone particle size 27, 56–62
- , microbiological properties 27, 62–65
- , mineral toxicity 27, 53–56
- , nucleic acids 27, 65–68
- Medicaments, flavor and 7, 9

- Medication, hyposalivary side effects **44**, 319, 325
- , smell perception effects **44**, 283–284, 319, 320–324
- , taste perception effects **44**, 283–284, 285–318, 319
- Megalocytosis, pyrrolizidine alkaloid-induced **45**, 88, 89
- Megastigmatriene, in passion fruit juice **27**, 279–281
- Megrim, rigor mortis in **2**, 366
- MeIQ, *see* 2-Amino-3,4-dimethylimidazo-[4,5-*f*]quinoline
- Melanins, in abalone **23**, 163–164
- , in enzymic food browning **19**, 103–104
- , production of **3**, 23
- , structure of **19**, 104
- Melanoidins **32**, 121, 132
- , chemistry of **32**, 146–150
- , formation of **32**, 132–142
- , –, in acid solution **3**, 271–273
- , –, in neutral and alkaline solution **3**, 264–268
- , in dried apricots **3**, 263
- , in lactose **3**, 267–268
- , in malt **3**, 267
- , in molasses **3**, 243–244
- , in shoyu browning during storage **30**, 255–256
- , laboratory preparation of **3**, 244–245
- , mutagenicity **32**, 161–163
- , properties of **3**, 268–271
- , reactions **3**, 262–273
- , –, inhibition of **3**, 272–273
- Melezitose, from honey **24**, 343–344
- Melibiose, in cocoa beans **8**, 262
- Melittin, amino acid sequences **42**, 107–109
- , amphipathic structures **42**, 102
- , emulsion stability **42**, 116, 118
- Melons, iodine wrappings for **3**, 465
- Melting, chocolate and **31**, 250, 278, 308
- Melting points, proteins **35**, 258, 260, 295
- Melt theory, rheology **39**, 37–41
- Membrane-bound lipids, composition of **23**, 20, 35–37
- Membrane conductance, *see* Membrane transport, conductance
- Membrane disordering, ethanol-induced, cardiolipin-related resistance **37**, 302–304
- Membrane fluidity, ethanol-induced, cardiolipin-related resistance **37**, 302–304
- , phospholipid acyl changes **37**, 299
- Membrane pore formation, microbial inactivation by pulsed electric field (PEF) **44**, 10
- Membrane probe **40**, 183–184, 185–186
- Membranes, in theory of glycolipid–protein interaction in breadmaking **20**, 167–169
- , lipid oxidation effects **33**, 283–285
- , lipids in **23**, 20
- , permeability to ions/small molecules, α -tocopherol effects **33**, 218
- , *n*-3 PUFA effects **35**, 129
- Membrane transport **40**, 243–262
- , aroma recovery by **20**, 45–50
- , background information **40**, 243–245
- , carrier-mediated **40**, 251–257, 261–262
- , –, saturability **40**, 251, 261
- , –, single-site **40**, 252–255
- , –, tracer studies **40**, 255–257
- , conductance **40**, 248–249, 252–257, 331–332
- , differential operators **40**, 258–259
- , multiregion model **40**, 245–248
- , –, assumptions **40**, 246
- , –, solution methods **40**, 247–248
- , organ models **40**, 259
- , passive diffusion **40**, 248–251
- , potential **40**, 331–332
- , tracer washout rate **40**, 249–250
- , whole-body models **40**, 259–260
- Membrane vesicle **40**, 197–206
- , brush border **40**, 197–199, 200–204
- , intestinal basolateral **40**, 198–200
- , intestinal luminal **40**, 198–199
- , lipid uptake **40**, 197, 198, 202–203
- , preparation **40**, 199–200
- , structure **40**, 202–203
- , transport **40**, 200–202, 203, 204
- Memory, immune system **37**, 6, 8
- Men, food preferences and attitudes **32**, 255–258
- Menthol in raspberries **2**, 269
- Menthone in raspberries **2**, 269
- Mercaptans **16**, 278
- , ethyl, in young wines **8**, 159
- Mercaptans in coffee **2**, 278, 281
- Mercaptide-forming agents, inhibition of enzymes by **1**, 382
- Mercaptides, formation of, from sulfhydryl groups **24**, 13–22
- 2-Mercaptoethanol, inhibition of oxidative losses to reduced folates **33**, 15
- Mercaptols in coffee **2**, 281
- 3-Mercaptopyruvate, reaction with sulfites **30**, 35

- 3-Mercaptopyruvate sulfurtransferase, sulfite conversion to thiosulfate **30**, **35**
- Mercuric chloride, estimation of fish freshness and **7**, **62**
- Mercury, accumulation in edible fish **18**, **155**
 –, in wines **8**, **193**
- Mercury compounds, as SH reagents **24**, **19–22**
- Mercury–inositol phosphate interactions **45**, **32**, **36**
- Mercury ions, inhibition of enzymes by **1**, **382**
- Meringues, gum tragacanth in **11**, **185**
- Merrell–Soule spray dryer, operation of **2**, **402–403**, **405–406**
- Merthiolate, therapeutic action of **2**, **144**
- Mesalamine **44**, **299**
- Mesna **44**, **317**
- Mesophilic enzymes **35**, **239**
- Mesophyll **41**, **150**
- MESOSAUR software **40**, **221**, **223**
- Messenger RNA **40**, **141**, **144**, **145**
- Metabisulfite capsules, asthmatic symptoms and **30**, **50–53**, **56–57**
- Metabolic activation, meat mutagens **34**, **408**
- Metabolic control theory **40**, **233–236**
- Metabolic disease, smell perception effects **44**, **271**
- Metabolic disorders, food intolerance **43**, **201**
- Metabolic food disorders **42**, **11**
- Metabolic pathways **40**, **107–110**, **227**, **233–234**, **240**
 –, altering **41**, **125–126**
 –, in fruit maturation **10**, **294–296**, **301**, **306–307**, **310**, **321**, **329**, **335**, **336–343**, **344–346**
 –, vectors **41**, **126–127**
- Metabolism, abnormal **12**, **111**
 –, acid **12**, **122**
 –, *Arabidopsis thaliana* model **41**, **10**
 –, carbohydrate **41**, **144–145**
 –, *Chlamydomonas reinhardtii* model **41**, **11**
 –, maize model **41**, **7–9**
 –, model comparisons **41**, **6–7**
 –, of micro-organisms, as affected by acids **11**, **336–339**
 –, –, by benzoic and salicylic acids **11**, **331–353**
 –, –, pH influence on **11**, **333–336**
 –, of senescent fruit **12**, **119**
 –, potato model **41**, **9–10**
 –, snapdragon model **41**, **10–11**
 –, volatile products of **12**, **125–127**
 –, wheat model **41**, **6–7**
- Metabolite antagonists, competitive inhibition of enzymes by **1**, **384**
- Metairesinol **44**, **199**, **207**, **218**
 –, metabolism **44**, **221**
- Metal ions, as catalysts of lipid oxidation **23**, **43–45**
 –, –, of –, in meat **29**, **38–39**
 –, effects on bound acid phosphatase activity **34**, **353–354**
 –, influence on peroxidase **17**, **16**
 –, variation of acid phosphatase with, *see* Acid phosphatase
- Metalloenzyme, endogenous proteolytic enzymes and **31**, **381**
- Metallopeptidases, endogenous proteolytic enzymes and **31**, **345**
- Metalloproteinases, endogenous proteolytic enzymes and **31**, **345**, **352**, **362**, **363**
- Metal–oxygen complexes, initiation of polyunsaturated fatty acid oxidation **33**, **237–238**
- Metals, complexes with polyphenols in nonenzymic food browning **19**, **123–127**
 –, effects on water-holding capacity of meat **10**, **373–376**
 –, in wines **8**, **135**
- Metaphen, therapeutic action of **2**, **144**
- Metaphosphates, effect on appetite **1**, **133**
- Metaphosphoric acid, use to inhibit oxidation of ascorbic acid **1**, **293–294**
- Metaproterenol **44**, **302**
- Methamphetamine **44**, **313**
- Methanol, in apples **2**, **263**
 –, soybean protein denaturation **30**, **213**
- Methanol extract, rosemary **42**, **253**
- Methazolamide **44**, **317**
- Methimazole **44**, **298**, **322**
- Methional **16**, **278**
 –, in potato products **25**, **105**
- Methionine, additive to poultry feed **30**, **344–345**
 –, deficiency in leaf proteins **17**, **102**
 –, effect on appetite **1**, **133**, **135–136**
 –, – on chicks **1**, **128**
 –, FAP disease **40**, **150–155**
 –, in diet of rats **1**, **116**
 –, supplementation **40**, **161–162**
 –, volatile thermal decomposition products of **19**, **201**
- Methocarbamol **44**, **309**
- Methocel **12**, **315**, **317–319**
- Methotrexate **44**, **293**
 –, effects on folate absorption and metabolism **33**, **70**

- Methoxyhydroquinone glycosides, in wheat germ **23**, 237
- Methoxyl groups in pectin **1**, 397, 399, 405, 407–410, 413–418
- in –, pectinic acids, relation of combining weight to **1**, 408
- Methyl acetylcarbinol in bread **2**, 276
- Methyl alcohol, in apples **2**, 263
- , in cherries **2**, 264
- , in coffee **2**, 281
- , in parsnip seed oil **2**, 274
- , in peaches **2**, 265
- , in raspberries **2**, 269
- , solubility of DDT in **2**, 204
- Methylamine, gelatin manufacture and **7**, 240
- Methylamine in coffee **2**, 279
- Methyl anthranilate in grapes **2**, 270
- Methylation, dietary fiber and **31**, 119, 138, 177
- , whey proteins **33**, 421
- d*-2-Methylbutanol in apples **2**, 263
- B*-Methylbutan-*α*-ol in tea **2**, 286
- α*-Methyl-*n*-butyraldehyde in coffee **2**, 281
- Methyl butyrate in apples **2**, 263
- Methylcellulose **43**, 231
- , and hydroxypropylmethylcellulose **12**, 314–328
- , –, properties **12**, 316–317
- , bakery products **12**, 317–320
- , –, chemically leavened systems **12**, 318–319
- , –, functional properties **12**, 317–318
- , –, yeast-leavened systems **12**, 319–320
- , dehydrated foods **12**, 322–324
- , –, chocolate milk **12**, 324
- , –, juices **12**, 322–324
- , dietetic foods **12**, 320–322
- , –, gluten-free flours **12**, 321–322
- , –, jams and jellies **12**, 321
- , –, salad dressings **12**, 322
- , –, soft drinks **12**, 322
- , –, syrup **12**, 320–321
- , –, wafers and crackers **12**, 321
- , frozen foods **12**, 324–327
- , –, confections **12**, 326
- , –, fruit **12**, 325
- , –, potatoes **12**, 325–326
- , preparation **12**, 314–315
- Methylcellulose-based composite edible films **44**, 351, 352–355
- , applications **44**, 370
- , gas permeability **44**, 365
- , relative humidity effects **44**, 363, 369
- , solute barrier properties **44**, 368–369
- , temperature effects **44**, 364, 369
- Methylcyclohexanone, DDT emulsion of, fatal to man **2**, 212
- Methylene blue, effect of size on adsorption **2**, 11–12
- , test for oxide reducers **2**, 389
- Methylene chloride, *N*-nitroso compounds and **31**, 66
- , solubility of DDT in **2**, 203
- Methylene dihydroxycoumarin, interference with prothrombin formation **1**, 125
- Methylene sulfonic acid types of ion exchangers **2**, 5
- Methylergonovine **44**, 317
- Methyl ester of C₅ hydroxy acid in pineapple **2**, 268
- of a C₅ keto acid in pineapple **2**, 268
- of a C₅ unsaturated acid in pineapple **2**, 268
- Methyl esters, in pectin **1**, 397, 399, 406–407, 409–411, 413–414, 416, 420
- , *N*-nitroso compounds and **31**, 79
- Methyl ether of saligenin in coffee **2**, 279
- Methyl ethylacetaldehyde in black tea **2**, 287
- Methylethyl (furyl)-*α*-oxysulfide in coffee **2**, 281
- Methylglyoxal **32**, 163–164
- 3-Methylhistidine, research needs **37**, 406–407
- Methyl iscaproate in pineapple **2**, 268
- Methyl isovalerate in pineapple **2**, 268
- Methyl ketones **16**, 257, 273; **39**, 206–208
- , binding to unprocessed whey proteins **33**, 411
- , in butterfat **19**, 191
- , *α*-lactalbumin binding **33**, 415
- Methyl linolenate, brain phosphoglyceride effects **35**, 77–78
- Methylmercaptan in Formosan black tea **2**, 288
- Methyl *B*-methylsulfonylpropionate in pineapple **2**, 269
- Methyl *B*-methylthiolpropionate in pineapple **2**, 269
- Methyl-*α*-oxysulfide in coffee **2**, 281
- Methyl *n*-propyl ketone in pineapple **2**, 268
- Methylpyrazine in coffee **2**, 281
- N*-Methylpyrrole in coffee **2**, 281
- Methyl salicylate phenylethyl alcohol, in black tea oil **2**, 287
- Methyl sulfide in Formosan black tea **2**, 287
- 5-Methyl-tetrahydrofolate, 6-ambo form, availability **33**, 9

- , chemical synthesis of 6-ambo or 6S form 33, 10
- , energy of activation for degradation in aqueous solution, table 33, 50
- , oxidative degradation 33, 45–47
- , thermal degradation 33, 49
- Methylthiouracil 13, 143–144; 44, 299, 322
- Methyl transferase *S*-adenosyl methionine, in wheat germ 23, 240
- Methyl *n*-valerate in pineapple 2, 268
- Methylxanthines, chocolate and 31, 325, 326
- Metmyoglobin, derivatives important for meat 18, 267
- , fish lipid oxidation 33, 291
- , reduction and meat mutagens formation 34, 436
- , thermal behavior 35, 331–332
- Metolazone 44, 306
- Metronidazole 44, 286
- Met3O transthyretin 40, 150–155
- Mevalonic acid 15, 205
- , structure of 23, 19
- Mexico, IM meat 39, 82–83
- Mexiletine 44, 306
- Mezocillin 44, 291
- MG uptake, *see* Glucose, transport
- Mice, protection against influenza 2, 138
- , toxicity of DDT to 2, 208
- , use in toxicity tests of CPCI 2, 153
- Micelles, chocolate and 31, 255
- , effect on alimentary adsorption 15, 32
- Michaelis constant 40, 234
- Michaelis–Menten equation, analogy with WLF equation 38, 200–204
- Michaelis–Menten kinetics, enzyme substrate 40, 158
- , initial velocity 40, 307–309
- , population kinetics 40, 268
- , vitamin B6 40, 117
- Microbacterium arborescens* 44, 213
- Microbial activity, *N*-nitroso compounds and 31, 96, 97
- Microbial attachment 43, 319–357
- , attached cells 43, 347–349
- , –, heat resistance 43, 348
- , –, microbial activity 43, 348–349
- , –, sanitizer resistance 43, 347
- , bacterial cell envelope 43, 321–323
- , conditioning films 43, 326–327
- , confocal scanning laser microscopy 43, 354–357
- , cutting boards 43, 332
- , detection methods 43, 351–352
- , excreted polymers 43, 323, 327, 328–329, 330, 331, 338, 347, 348
- , food contact surfaces 43, 329–334
- , –, arrival at surface 43, 329–330
- , food matrix effects 43, 333
- , food processing equipment 43, 333–334
- , growth media influences 43, 324–325, 338
- , inhibition methods 43, 353–354
- , initial reversible stage 43, 325–326
- , –, DLVO theory of colloidal stability 43, 325
- , –, electrostatic interactions 43, 328, 337
- , –, hydrophobic effects 43, 327–328, 337
- , irreversible stage 43, 326, 328–329
- , meat tissue 43, 334–339
- , mechanisms 43, 325–329
- , microbial footprints 43, 327
- , microbial motility 43, 330, 336
- , microbial survival function 43, 320
- , physical entrapment 43, 341, 343, 347, 355
- , plant tissues 43, 344–347
- , poultry skin 43, 339–343
- , response to environmental change 43, 324–325
- , selective 43, 332
- , stainless steel 43, 330–331, 348
- , starvation stress response 43, 325
- , stationary phase cells 43, 325
- Microbial control (*see also* Contamination) 39, 119–124, 271–272
- Microbial detachment 43, 320, 349–351
- , attachment polymer oxidation 43, 350–351
- , cell-directed 43, 349–350
- , enzymatic release 43, 350
- , physicochemical 43, 351
- Microbial flora, distribution 37, 71
- , gastrointestinal tract, control 37, 47–50
- Microbial growth, scanning electron microscopic studies of 22, 245–249
- Microbial inactivation (*see also* Thermal processing, meat/poultry products), heat 44, 147–186
- , pulsed electric field (PEF) processing 44, 10–15
- , –, determinant factors 44, 11–12
- , –, high-acid liquid foods (fruit juices) 44, 12–15
- , –, temperature 44, 11, 12
- Microbial infections, gastrointestinal immune system 37, 23–24
- Microbial inhibition by ultraviolet and X-ray radiations 1, 375

- Microbial inhibition by ultraviolet and X-ray radiations (*cont'd*)
- by –, through interference with cell membrane **1**, 377–380
 - by –, with enzymes **1**, 380–385
 - by –, with genetic mechanism **1**, 374–377
- Microbial inoculation, chocolate and **31**, 215
- Microbial sources of protein **18**, 85–140
- of –, algae **18**, 116–128
 - of –, bacteria **18**, 88–116
 - of –, fungi **18**, 116
 - of –, palatability and digestibility of **18**, 128–129
 - of –, research needs for **18**, 128–131
 - of –, yeasts **18**, 88–116
- Microbiological assays, and ion-exchange chromatography **33**, 33
- , eluted folates **33**, 29–30
 - , folate determination **33**, 21–22
 - , modifications **33**, 22
- Microbiological auditing (*see also* Sterilization tests) **32**, 14–15
- Microbiological fermentation of fish **4**, 210–213, 219, 222, 224
- Microbiological time–temperature integrators **44**, 179–180
- , endpoint procedure (quantal response) **44**, 179
- Microbiology, meat processing **21**, 195–197, 199–206
- , scanning electron microscopy applied to **22**, 239–250
- Micrococcus* **45**, 198
- , as source of protein **18**, 91, 93
 - , effect of nitrites on **3**, 295
 - , enzyme action in **2**, 369
 - , growth rate of **7**, 101, 102
 - , halophilic **7**, 112
 - , in fresh fish **2**, 350, 353
 - , in pork **3**, 293
- Micrococcus aureus*, germicidal action of lauryldimethylbenzylammonium chloride **2**, 155
- Micrococcus cerificans*, propagation of **18**, 93
- Micrococcus lipolyticus*, in slime production in bacon **3**, 309
- Micrococcus luteus* **44**, 213
- Microcrystalline cellulose/corn starch composite films **44**, 384
- Microcystis* sp., toxicity of **18**, 124
- Microdialysis **40**, 183–190, 194–195
- Microemulsions **34**, 84, 162–165
- , phase diagram **34**, 163
 - , polar lipids **34**, 163–164
- Microencapsulation **34**, 165–168
- Microfibrils, components **31**, 120, 122, 123
- , dicotyledonous plants **31**, 126–128
 - , dietary fiber and **31**, 136, 139, 158
- Microflora, in dehydrated mashed potatoes **25**, 111–112
- Microgravity **40**, 121
- Micro-organisms, as affected by benzoic and salicylic acids **11**, 331–353
- , as target for thermal processes **23**, 76–77
 - , cardiolipin **37**, 263
 - , cloned gene expression **36**, 144–151
 - , effect on carbohydrates **16**, 204
 - , – on cheese ripening **16**, 232ff, 255ff, 282ff
 - , – on food quality **16**, 161ff
 - , – on meat emulsions **16**, 132
 - , – on milk products **16**, 198ff
 - , – on proteins **16**, 166ff
 - , heat tolerance **12**, 73
 - , in animal feeding **30**, 345
 - , influence of freezing rate **6**, 169
 - , – of freezing temperatures on **6**, 164
 - , in frozen and chilled beef **12**, 169, 171–173
 - , in frozen meat **6**, 188
 - , in meat animals **6**, 115
 - , in noncitrous fruit juices, chemical changes induced by **9**, 259–272
 - , –, control of **9**, 247–257
 - , –, effects on appearance **9**, 257–259
 - , –, relation to climate **9**, 243–244
 - , –, – to insects **9**, 244
 - , –, – to season **9**, 242
 - , –, sources **9**, 237–246
 - , –, varieties **9**, 222–237
 - , –, washing, effects on **9**, 245
 - , metabolism, affected by acids **11**, 336–339
 - , –, rates **12**, 75
 - , morphology of, using scanning electron microscopy **22**, 240–242
 - , pH influence on **11**, 333–336
 - , phosphatidylglycerol **37**, 262
 - , protein production from petroleum **30**, 345
 - , proteins of **16**, 18
 - , salt and sugar tolerance **12**, 58–59, 86
 - , –, culture temperature **12**, 59
 - , seed storage proteins expression **36**, 151–163
- Microscopy **41**, 167
- , coalescence measurement **34**, 176–177
- Microsomal enzymes, control **33**, 305–306
- , fish lipids **33**, 291–297
 - , lipid oxidation, catalysis **33**, 256–259

- Microsomes, endogenous proteolytic enzymes and 31, 352, 366, 367
 –, heart, peroxidation, α -tocopherol effects 33, 213
 –, liver 15, 37
 –, α -tocopherol, binding 33, 196–197
 –, –, concentrations 33, 212
 –, –, transfer factors 33, 194–195
 –, lung, peroxidation, α -tocopherol effects 33, 213
Microsporum conis, germicidal action of CPCl on 2, 152
Microsporum lanosum, germicidal action of ADBACl on 2, 147
 Microvilli 41, 158
 Microwave exposure effects, heating mechanism 43, 68–78
 –, –, absorbed microwave power calculation (power equation) 43, 70–71
 –, –, dielectric properties 43, 69–74
 –, –, dipolar water molecule rotation 43, 68, 69
 –, –, frozen foods 43, 71, 73–74
 –, –, ion movements 43, 69, 70
 –, –, microbiological 43, 87–92
 –, –, athermal 43, 89–92
 –, –, selective power absorption 43, 89
 –, –, spore growth 43, 88
 –, –, thermal 43, 87–89
 –, –, non-thermal 43, 86–87, 89–92
 –, –, adverse health effects 43, 129
 –, –, nutritional 43, 92–93
 –, –, safety aspects 43, 88, 128–130
 –, –, selective heating effects 43, 74–78
 –, –, concentration effects 43, 76–78
 –, –, in-depth heating 43, 75–76
 –, –, sensory 43, 93–95
 –, –, flavor compounds 43, 94–95
 –, –, spluttering/superheating 43, 87, 99
 –, –, temperature measurement methods 43, 82–85
 –, –, fiberoptic thermometry 43, 84–85, 86
 –, –, glass thermometers 43, 83–84
 –, –, infrared imaging 43, 84
 –, –, problems 43, 83
 –, –, thermocouple probes 43, 83
 Microwave foods 43, 67, 102–105
 –, chain of development 43, 105
 –, composition/formulation effects 43, 104–105
 –, dielectric properties 43, 103–104
 –, flavors 43, 103, 104
 –, geometry 43, 103
 –, packaging 43, 67, 106–109, 131
 –, –, active packaging 43, 107–109
 –, –, materials 43, 106–107
 –, –, metals 43, 107
 –, –, susceptors (receptors) 43, 108–109
 –, surface browning/crisping 43, 105, 108
 –, texture 43, 103, 105
 Microwave industrial equipment 43, 109–128, 131
 –, applicators 43, 110–114
 –, –, cavity 43, 110–111
 –, –, horn 43, 111, 112
 –, –, periodic structure 43, 111, 112, 113
 –, –, single mode 43, 113–114, 115
 –, –, travelling wave (Meander) 43, 113
 –, components 43, 109–110
 –, design 43, 109–114
 –, frequencies 43, 109–110
 –, heating applications 43, 67, 114–128
 –, –, advantages/disadvantages 43, 116–117
 –, –, basic requirements 43, 116
 –, –, blanching 43, 117
 –, –, cooking–coagulation 43, 117–118
 –, –, dehydration 43, 122–124
 –, –, killing insects/molds/bacteria 43, 119
 –, –, pasteurization/sterilization 43, 125–128
 –, –, preconditioning 43, 119
 –, –, tempering/thawing 43, 119–122
 –, –, volume expansion 43, 118–119
 Microwave oven 43, 95–96, 130
 –, IEC standard performance test 43, 100
 –, oven field distribution 43, 96–100
 –, –, computer simulations 43, 100, 131
 –, –, confined modes 43, 97
 –, –, mode stirrer 43, 97
 –, power ratings/rate of heating 43, 100–102, 130
 –, –, of –, differential heating 43, 102
 –, –, of –, spluttering/bumping 43, 99
 Microwave processing, of flexibly packaged foods 23, 397–398
 Microwaves 15, 277ff
 –, absorption into food 15, 286
 –, baking 15, 292
 –, cooking 15, 290
 –, definition 43, 68
 –, frequencies 15, 279, 287
 –, heating 15, 278
 –, process devices 15, 282
 –, reheating of baked products 38, 220–221
 –, sterilization 15, 291
 Microwave technology 43, 65–131
 –, domestic use, *see* Microwave oven
 –, emission (leakage) standards 43, 129
 –, exposure limits 43, 129

Microwave technology (*cont'd*)

- , historical development 43, 66
- , industrial use, *see* Microwave industrial equipment
- , interference 43, 130
- , vacuum drying 43, 123, 124
- Microwave treatment, proteins 35, 336–337
- Midazolam 44, 308
- Mildew, germination of 7, 97
- Milk (*see also* Cheese) 13, 292–295; 14, 242; 15, 237; 16, 139
 - , alginates in chocolate milk 11, 147
 - , arsenic 36, 238
 - , as allergen 42, 26–27
 - , ascorbic acid content 4, 395–401
 - , aseptic 32, 20–21
 - , bacterial content during freezing storage 6, 197
 - , bacterial resistance to pasteurization 2, 82
 - , boron 36, 238
 - , calcium 36, 213–218
 - , carrageenan in stabilization 11, 129–131
 - , cheese quality 39, 248–249
 - , chemical forms 36, 209
 - , chloride 36, 212–213
 - , chocolate and 31, 253–255, 330
 - , chromium 36, 237
 - , citrate 39, 200–201
 - , cobalt 36, 237
 - , composition 10, 43–45
 - , composition (bovine, human) 33, 421–423
 - , conching 31, 298
 - , condensed 15, 309; 31, 256, 257
 - , –, thixotropic gels in sweet-ened 8, 21
 - , –, viscosities of 8, 24, 40
 - , containers, sterilization of 3, 187
 - , contamination with pyrrolizidine alkaloids 45, 70, 72, 91
 - , conversion to cheese 39, 164–165, 166, 169–195
 - , copper 36, 228–229
 - , crumb, advantages 31, 291
 - , –, chocolate and 31, 284–286, 330
 - , –, conching 31, 298
 - , –, flavor 31, 290, 291
 - , –, processing 31, 286–290
 - , crystallization 39, 117–118
 - , curd tension of 8, 19
 - , DDT in 2, 211–212, 214
 - , dried 31, 258–261
 - , –, addition of alkaline compounds to 3, 72
 - , –, annual production of 3, 46
 - , –, ascorbic acid content 4, 399–400
 - , –, caramel flavor in 3, 98, 99
 - , –, chemical changes in flavor of 3, 104, 105
 - , –, clarification of 3, 73
 - , –, detection of neutralization in 3, 72
 - , –, deterioration of nonlipids in 3, 97–105
 - , –, effect of manufacturing procedures on 3, 71–93
 - , –, of quality on sensory tests 2, 230
 - , –, of storage on biological value of protein in 4, 270
 - , –, of temperature on scoring of 2, 247
 - , –, flavor requirements for 3, 65
 - , –, heat coagulation of 3, 79–80
 - , –, heat processing of 3, 71, 73–78
 - , –, in diets 1, 108
 - , –, influence of oxygen on flavor of 3, 102, 104
 - , –, moisture equilibria in 3, 55–60
 - , –, need for trained judges for scoring 2, 235
 - , –, nonfat solids of 3, 72, 80–83
 - , –, nutritional value of 3, 63–64
 - , –, production, storage, and utility of 3, 45–118
 - , –, quality requirements for 3, 64–69
 - , –, solubility tests on 3, 67–69
 - , –, specific grading requirements for 3, 66
 - , –, vitamin content of 3, 63
 - , effect of heat treatment on nutritive value of protein value in 4, 248, 254
 - , enzymatic changes in dried product 11, 270–272
 - , enzymes 39, 213–215, 249, 257–258
 - , evaporated 15, 309
 - , –, ascorbic acid content 4, 399
 - , –, color of 6, 30
 - , –, in candies 6, 30
 - , –, in precooked frozen foods 6, 199
 - , fat 31, 263, 264, 278
 - , fermentation 39, 164–165, 174–175
 - , fermented, lactase in 38, 14–17
 - , flat sour bacteria spores in 18, 173–174
 - , fluoride 36, 238
 - , freeze-dried 7, 205, 230–231
 - , –, deterioration of 7, 230
 - , frozen storage, effect on folate content (human) 33, 51
 - , furcellaran in milk products 11, 159
 - , β -galactosidase stability in 38, 36
 - , gelation by pectinate mixtures 1, 421
 - , heat treatment 39, 187
 - , homogenization of 10, 53
 - , human, freeze-drying of 7, 230–231
 - , human and cow's 36, 211–212

- , comparison **2**, 21
- in diets **1**, 109–110
- in muffins **6**, 272
- in precooked frozen foods **6**, 199
- iodine **36**, 233–236
- iron **36**, 221–225
- lactate **39**, 198–200
- lactic acid in **16**, 191
- lactose **31**, 255, 256, 263; **39**, 174–177, 198–200
- liquid, composition of **19**, 154
- , heat treatment of **3**, 73–83
- low-lactose **38**, 6–7
- , processing by consumers **38**, 7–9
- lysine measurement **35**, 194–195
- lysinoalanine in **35**, 205–206
- magnesium **36**, 218–219
- manganese **36**, 230–231
- minerals and trace elements (*see also* Cow's milk, Human milk, and *specific minerals and trace elements*) **36**, 209–240
- molybdenum **36**, 236
- nickel **36**, 238
- partial replacement by soy or peanut protein **30**, 357
- pasteurization, effect on folate binding **33**, 76
- , ultrahigh-temperature methods, effects on folate activity **33**, 51
- phosphorus **36**, 219–221
- potassium **36**, 212–213
- powder, effect of sonic vibrations on **3**, 131
- , electronic drying of **3**, 142
- , fat extraction in **3**, 51–52
- , manufacture of **3**, 83, 84
- , roller-dried, desorption in **3**, 60, 61
- , spray-dried, desorption in **3**, 61
- , fat extraction in **3**, 51–52
- , manufacture of **3**, 83
- , ultraviolet radiation in manufacture of **3**, 150
- , vapor pressure–moisture content curve for **3**, 56
- powders (*see also* Buttermilk powder, Dry whole milk, Nonfat dry milk, Skim milk powder, Sweet whey powder, Whey powder), amino acids related to flavor in **19**, 195–197
- , bacterial plate count, analysis of variance **5**, 205
- , carbohydrates in **19**, 183–187
- , composition of **19**, 153–154
- , enzymes in **19**, 182–183
- , flow diagram **19**, 153
- , in breadmaking, functions **19**, 149–152
- , lipids in **19**, 187–191
- , off-flavors in **19**, 202–205
- , preparation of **19**, 152–153
- , production and utilization of **19**, 148–149, 150
- , quality of **19**, 202–206
- , research needs on **19**, 207
- , vitamins and minerals in **19**, 192–195
- , production and marketing in USA **30**, 347–348
- , products **13**, 292–295
- , ascorbic acid addition to **18**, 234–236, 291–292
- , folate bioavailability **33**, 75–76
- , folate stability in **33**, 51
- , in candies **6**, 30
- , scanning electron microscopy of **22**, 287–288
- , used by the candy industry **6**, 3
- , protection of bacteria during freezing by **6**, 169
- , protein-bound thiamine in **6**, 261
- , proteins **10**, 45–50; **16**, 24, 44, 237
- , compositional analysis **35**, 341
- , quality **16**, 198ff
- , raw, sterilization of by cathode rays **3**, 166, 175
- , research needs **36**, 240
- , roller- and spray-dried **35**, 200
- , *Salmonella* in **3**, 227
- , selenium **32**, 92, 96, 98; **36**, 231–233
- , silicon **36**, 238
- , skim, half-life in column reaction **38**, 47, 50
- , heat treatment of **3**, 80
- , lactase stability, effect of enzyme concentration **38**, 37–38
- , –, – of media and temperature **38**, 37
- , sorption **39**, 99
- , sodium **36**, 212–213
- , solids, addition to potatoes **6**, 234
- , combination of sugars and **6**, 2
- , in milk chocolate type candies **6**, 37
- , percent in candies **6**, 29
- , spray-dried, average conditions for **2**, 403
- , density of powders in Niro dryer **2**, 422, 423
- , effect of humidity on **2**, 496
- , heat and material balance in Swenson dryer of **2**, 504, 506, 512
- , photomicrographs of spray dried **2**, 516
- , precondensing **2**, 475

Milk, spray-dried (*cont'd*)

- , –, reconstitution of 7, 230
- , –, secondary drying of 2, 501
- , –, terminal velocity of 2, 469
- , –, use of bag filters in 2, 404–407
- , –, of Bishop dryer for 2, 410
- , –, of direct fired furnace for 2, 486
- , stabilization of evaporated 2, 24
- , storage 35, 199
- , sugar, malabsorption 38, 2–4
- , thiamine loss in 6, 293
- , tocopherol composition (human) 33, 179
- , tryptophan in 16, 196
- , ultrasonic analysis, aggregates 45, 152
- , –, fat globule particle sizing 45, 150
- , –, imaging for spoilage measurement 45, 154
- , use of ascorbic acid in 4, 395–401
- , – of cation exchanger in determination of copper in 2, 38
- , viscosity 39, 44–45
- , viscosity of 8, 39, 41
- , whey 31, 261–263
- , whipping agent from protein of 6, 24
- , zeolite treatment of 2, 21–24
- , –, effect of acidity on calcium and phosphorus removal 2, 22
- , –, of alkali chloride on mineral composition of milk 2, 23
- , zinc 36, 225–228
- Milk-based composite films 44, 383
- Milkfat (*see also* Dairy products), cholesterol 37, 150
 - , composition, *n*-3 fatty acids 37, 147–148
 - , –, *trans* isomers 37, 146–147
 - , –, predominant fatty acids 37, 144–146
 - , consumption, disappearance data 37, 133–136
 - , –, intake data 37, 136–143
 - , effect on serum lipids, animal studies 37, 200–203
 - , – on –, human trials 37, 194–200
 - , in total diet, CHD and cancer risks 37, 224–225
 - , –, products meeting current recommendations, available products 37, 229–232
 - , –, –, modified products 37, 232–236
 - , –, research needs 37, 237–238
 - , overall impact on health 37, 224–229
 - , phospholipids 37, 150
 - , relationship to CHD risk 37, 203–206
 - , research needs 37, 236–239
 - , trace lipids 37, 150, 223
 - , triglyceride structure 37, 148–149
- Milking machines, sanitizing studies on 2, 177
- Milk proteins 19, 154–163
 - , amino acid composition of 19, 156–159
 - , breadmaking quality related to 19, 170–181
 - , –, peroxide-treated milks 19, 174–175
 - , –, preheating effects 19, 170–174
 - , –, protein composition fluctuations 19, 174
 - , –, protein functions in 19, 175–180
 - , composition of 19, 154–159
 - , heat effects on 19, 163–170
 - , β -lactoglobulin- κ -casein interaction in 19, 168–170
 - , non-nitrogenous components of 19, 159–160
 - , serum proteins of, *see* α -Lactalbumin and β -Lactoglobulin
 - , sulfhydryl groups in 19, 168
- Milk solids nonfat, chocolate and 31, 257
- Millet 16, 7, 27
- Minamata disease, occurrence of 18, 155
- Mincing devices 14, 95–97
- Mineral bioavailability, inositol phosphate influences 45, 32–36
- Mineral content of plants, effect of fertilizers on 1, 310–314
 - of vegetables, effect of blanching on 1, 68
- Mineral nutrients, absorption, inulin effects 43, 32–34
 - , microwave exposure effects 43, 92
- Minerals (*see also specific minerals*), as nutritional stress factors 4, 109
 - , contribution to meat flavor 18, 38–39
 - , human essential 36, 210
 - , in honey 24, 305
 - , in milk powders 19, 192–195
 - , in muscle 19, 6
 - , in nutrition 16, 33
 - , in tea 17, 247–248
 - , in vegetables, effect of blanching on 8, 67
 - , in wheat germ 23, 204, 207–208, 232–235
 - , nutrition 39, 280, 282–283
- Mineral salts, in candies 6, 30
 - , in fruits 17, 181
- Mineral toxicity, of mechanically deboned red meat 27, 53–56
- Miniemulsions 34, 83–84
- Minihomogenizer 34, 169
- MIRINZ tenderometer 21, 167
- Miso 16, 50
 - , wheat germ use in 23, 285
- Miso isoflavones 44, 213

- Misoprostol 44, 299
- Missing values 40, 271–272
- Mitochondria 15, 83
- , benzoic and salicylic acids, effect on oxidative phosphorylation in 11, 347
 - , cardiolipin content, ischemia effects 37, 301–302
 - , endogenous proteolytic enzymes and, exopeptidases 31, 347
 - , in ripening fruits 30, 173–174
 - , liver, α -tocopherol concentrations 33, 212
 - , meat technology 31, 394, 408
 - , membrane fluidity, cardiolipin effect 37, 299
 - , metabolism, lactate indicator 37, 349
 - , muscle physiology 31, 373
 - , oxidative metabolism disorders 37, 379–381
 - , proteinase distribution 31, 366, 367
 - , protein importation and translocation, cardiolipin role 37, 275–277
 - , SH groups in 24, 42
 - , thiaminepyrophosphate effects 30, 173, 174
- Mitochondrial folate 40, 99, 100–101
- Mixed emulsifier system, competitive adsorption 34, 126–127
- Mixed protein gels, complex 34, 263
- , composite or multicomponent 34, 262–263
 - , filled 34, 263
 - , gelatin–egg white gels, *see* Gelatin–egg white gels
 - , interpenetrating polymer network 34, 263
 - , selective mixing (*see also* Polymer mixtures) 34, 264–272
 - , –, anisotropic structure 34, 264
 - , Takayanagi equations 34, 272–274
 - , types 34, 261–264
- Mixing, non-Newtonian 11, 423–429
- Mixing of meat emulsions 16, 116ff
- Mixing power, calculating requirements, for Newtonian fluids 11, 423–426
- , –, for non-Newtonian fluids 11, 426–428
 - , –, for pseudo-plastics 11, 428
- Mixograph 45, 285
- MM equation 38, 202
- Mobility, defined by WLF equation 38, 179
- , diffusional, above and below glass transition temperature 38, 173–174
 - , water, in glassy materials 38, 169–170
- Mobilization, tocopherols 33, 186–189
- Modal matrix, identifiability 40, 315–316
- Modeling (*see also* Compartmental modeling, Parameter, Software), computational aspects, *see* Dynamic system, Graph theory, Identifiability problem, Kinetic parameter distribution, Linear integrator, Neural network
- , connectivity 40, 27, 32, 43, 306, 315
 - , constructs 40, 282
 - , dynamic systems 40, 323–338
- Modified essential amino acid index 35, 219
- Modulus, elastic 39, 7
- , loss 39, 23
 - , molecular models 39, 35–37
 - , rigidity 39, 8
 - , shear 39, 8, 56
 - , storage 39, 22–23
 - , Young's 39, 7, 254
- Moisture, cheese 39, 178, 198, 251–253
- , chocolate and, emulsifiers 31, 281, 282
 - , –, milk 31, 259, 260
 - , –, milk crumb 31, 288, 289
 - , –, packaging 31, 318
 - , –, refining 31, 295
 - , –, sweeteners 31, 264, 266, 268, 269, 272
 - , effects on fruit composition 9, 301
 - , IM meat (*see also* Dehydration control, IM meat) 39, 73, 100–102, 105–106, 141–142
 - , olive oil and 31, 458
- Moisture content, adjustment, proteins 35, 335
- Moisture equilibria determinations by radio-frequency waves 3, 143
- Mojonnier spray dryer, “air gun” orifice in 2, 474–475
- , operation of 2, 420–422, 501
- Molal osmotic coefficient, calculation of 7, 86–87
- Molar surface tension increment, soy protein isolate 34, 308
- Molasses 17, 124–125
- , analyses for SO₂ 5, 121
 - , citrus, composition of 17, 92
 - , –, –, production of 17, 90
 - , cooling after spray drying 2, 486
 - , flavor constituents of 2, 277
 - , production of 17, 94
 - , –, alcohol from 17, 80
- Molds (*see also specific molds and* Micro-organisms) 15, 289
- , action of epoxides on 1, 384
 - , chocolate and 31, 219, 229, 256, 268
 - , destruction of by ultraviolet light 3, 149
 - , discolorations on meat 6, 142
 - , effects on malic acid 9, 269
 - , growth on cocoa 8, 287
 - , in noncitrus fruit juices 9, 234–236

Molds (*cont'd*)

- , in soy sauce mash **10**, 113–115
- , koji cultivation **30**, 196–197, 220–221
- , olive oil and **31**, 461, 471
- , on refrigerated meats **6**, 139
- , sulfite effects **30**, 11
- , water requirements, germination and **7**, 94–97
- , –, growth rate and **7**, 97–100
- , xerophilic, water requirements and **7**, 115–117
- Molarity **14**, 291–292
- Molecular mass, whey proteins, table **33**, 349
- Molecular model **39**, 35–37
- Molybdenum, in milk **36**, 236
- , in wines **8**, 137, 193
- Molybdenum–inositol phosphate interactions **45**, 36
- Moment curve **40**, 50–52
- Monilia*, survival of at low temperatures **3**, 446
- Monilia albicans*, germicidal action of ADBACI on **2**, 147
- Monilinia fruticola* **15**, 173
- Monkey, essentiality of *n*-3 PUFA **35**, 115
- , storage of DDT in **2**, 211
- , toxicity of DDT on **2**, 208
- Monoamine oxidase inhibitors, role in histamine toxicity **24**, 145
- Monocalcium phosphate, gelatin clarification and **7**, 248
- Monochloramine, germicidal agent in **7**, 135
- Monocotyledons, dietary fiber and **31**, 124, 135–138
- Monocrotaline **45**, 66, 67, 78, 79, 80, 88
- Monoferric phytate, purification from wheat bran **28**, 34
- Monoglutamyl folates, bioavailability, comparative **33**, 65–66
- , –, table **33**, 66
- , chiral stability **33**, 13
- , deuterated, synthesis **33**, 11–12
- , HPLC methods of separation and analysis **33**, 26–33
- , racemization of glutamate α -carbon product **33**, 13
- , stability in aqueous solution **33**, 45
- Monoglycerides, type of emulsifier **6**, 12
- Monoketosamines **14**, 179–183
- , derived from primary amines **12**, 26–28
- , – from secondary amines **12**, 28–35
- , hydrolytic decomposition **12**, 28
- , preparation **12**, 5–8
- Monolayers, phospholipid, α -tocopherol effects **33**, 215
- Monomeric proteins, genetic control **36**, 36–37
- , wheat proteins **36**, 27–29
- Mononuclear killer cells, characterization **37**, 10
- Monosaccharides, reaction with proteins **3**, 273–277
- Monosaccharide unit, atom labeling **42**, 146–147
- Monoses, in fresh cocoa bean juice **8**, 239
- Monosodium glutamate **10**, 195
- , flavor profile and **7**, 13
- Monotony, flagging appetite **21**, 16–17
- Monounsaturated fatty acids (MUFAs) **36**, 264
- , effects on serum lipoproteins and apolipoproteins **37**, 159–170
- , *trans* fatty acids **37**, 175–178
- , *cis* monounsaturates **37**, 171–175
- , plasma lipid/lipoprotein responses **36**, 295–305
- , –, atherosclerosis **36**, 303–304
- , –, high-fat versus low-fat diets **36**, 296
- , –, LDL lowering mechanism **36**, 301–302
- , –, studies **36**, 298–299
- , –, *trans* fatty acids **36**, 304–305
- Monte Carlo simulation **40**, 270–271
- Monoterpenes, Labiatae **42**, 249–250
- Moray eel poisoning **10**, 138
- Moricizine **44**, 306
- Mormon cricket meal **40**, 160–163
- Moromi, *see* Soy Sauce, Japanese, mash
- Morphine **44**, 296, 323
- Morpholine, *N*-nitroso compounds and **31**, 59–61, 92, 95
- Morphology, carcinogen risk assessment and **31**, 25, 28, 43
- Mortadella **39**, 78
- Motion, equation of **32**, 42
- Motor oil, calculated vs. experimental heat transfer in **11**, 419
- Mott's procedure **20**, 247–251
- Mouth-feel **41**, 165
- Mozzarella cheese, contamination **39**, 287
- , flavor **39**, 235
- , proteolysis **39**, 211, 226
- , ultra filtration **39**, 194
- mRNA (*see also* Messenger RNA), isolation, cDNA cloning **36**, 139–140
- MSG, idiosyncratic reactions **42**, 30–31
- , role in food-borne illness **42**, 13
- Mucilage, dietary fiber and **31**, 141, 169, 182

- , in cocoa beans 8, 263
- Mucopolysaccharides, collagen and 7, 260
- , connective tissue, association with 28, 261–262
- , endogenous proteolytic enzymes and 31, 402, 403
- , gelatin and 7, 271, 272
- Mucor*, effect of ultraviolet radiation on 3, 148
- , in bacon 3, 298
- Mucor hiemalis* 15, 212
- Mucor piriformis* 45, 181
- Mucor stolonifer*, control of by ozone 3, 466
- Mucosal cell 40, 245, 246, 250
- MUFAs, *see* Monounsaturated fatty acids
- Muffins, thiamine retention in 6, 272, 273
- Mullet, aerobic bacteria in 2, 350
- , poisoning, occurrence of 18, 155
- Multiple inositol polyphosphate phosphatase (MIPP) 45, 11, 12
- Multiple photon microscopy (MPM), fat crystal network microstructure 44, 38
- Multiple scattering theory 45, 113–116
- Multipoint attachment theory, sweeteners 42, 215, 217
- Mung bean, phytate (inositol hexakisphosphate) synthetic pathway 45, 8
- Munsell color system 9, 165–168
- Murexine, structure of 18, 153
- Murnong 43, 6–7, 46
- Murphree vapor efficiency equation 20, 29
- Muscle (*see also* Glycogen phosphorylase metabolism) 9, 3; 14, 37; 19, 1–74
 - , actin 26, 65–66
 - , actinins 26, 67–68
 - , actomyosin 26, 66
 - , amino acid content in aging 9, 36–37
 - , biochemistry 19, 13–22
 - , –, role in meat quality 21, 99–113
 - , bloody, spoilage of 7, 52
 - , bundle arrangement 19, 7
 - , bundle size 14, 47–49
 - , capillary system of 19, 12–13
 - , cells 26, 62
 - , characteristics 14, 47–52
 - , chemistry 26, 58–74
 - , collagen 26, 59–61
 - , collagen types 28, 235–128
 - , color chemistry 26, 88–90
 - , components 20, 258–267
 - , –, quantitative distribution 26, 75–76
 - , composition, variation in 26, 74–75
 - , compositional analysis 35, 339–341
 - , composition and morphology 19, 3–13
 - , –, general aspects 19, 7–11
 - , connective tissue of 20, 264–267
 - , contractile elements in 9, 2
 - , contractile process of 19, 313–314; 20, 262–263
 - , –, active phase 9, 12
 - , –, actomyosin in 9, 11–12
 - , –, experimental models 9, 13–14
 - , –, relaxed phase 9, 12
 - , –, –, schematic of 9, 12
 - , –, –, theories of 9, 10–13
 - , –, sources of energy 28, 206
 - , –, speed of 19, 23–24
 - , –, water-holding capacity and 20, 280–281
 - , diseases and disorders, age effects 37, 368–369
 - , –, atrophy 37, 363–364
 - , –, clinical symptoms, muscle fatigue 37, 342
 - , –, –, muscle function, unusual 37, 343
 - , –, –, muscle weakness 37, 341–342
 - , –, –, myoglobinuria 37, 342–343
 - , –, connective tissue diseases, acquired disorders 37, 401–405
 - , –, –, genetic diseases 37, 389–401
 - , –, –, nutritional diseases 37, 387–389
 - , –, diagnosis, biopsies 37, 345
 - , –, –, blood chemistry 37, 343–344
 - , –, –, clinical examination 37, 343
 - , –, –, electrical stimulation tests 37, 347–348
 - , –, –, electromyography 37, 344
 - , –, –, nuclear magnetic resonance 37, 345
 - , –, –, protein turnover 37, 350
 - , –, –, provocation tests 37, 348–349
 - , –, exercise effects 37, 368–369
 - , –, glycolytic disorders 37, 374–379
 - , –, –, acquired diseases 37, 379
 - , –, –, lipid metabolism disorders 37, 381–383
 - , –, –, mitochondrial oxidation disorders 37, 379–381
 - , –, –, myotonic syndromes 37, 383–387
 - , –, –, hypertrophy 37, 363–364
 - , –, inflammatory myopathies 37, 362
 - , –, muscular dysgenesis 37, 370–371
 - , –, myoclonus 37, 371–373
 - , –, neuropathies 37, 364–365
 - , –, research needs 37, 405–409
 - , elastin 26, 61
 - , endogenous proteolytic enzymes and, *see* Endogenous proteolytic enzymes
 - , enzyme activities of 19, 14–16
 - , –, neural regulation 19, 54–56

Muscle (*cont'd*)

- , extracellular components 9, 3; 26, 58–62
- , fatigue 37, 341–342
- , fibers 20, 260–263
- , →, differentiation 19, 29–50
- , →, →, biochemical 19, 36–45
- , →, →, histochemical 19, 30–36
- , →, →, physiological 19, 45–50
- , →, isolation of 19, 348–349
- , →, microstructure of 19, 283–285
- , →, SH group role in 24, 40
- , fibrous proteins 26, 59–62
- , flavor chemistry 26, 87–88
- , flavor precursors in extracts of 18, 29
- , function, electrical stimulation 37, 347–348
- , →, provocation tests 37, 348–349
- , →, related quadriceps 37, 348
- , →, unusual 37, 343
- , glycogen 26, 72–73
- , gross composition of 19, 280–281
- , ground substance 26, 62
- , growth 40, 142
- , in meat science, importance 19, 57–61
- , innervation in 19, 24–25
- , in porcine stress syndrome 28, 202–210
- , →, contractile proteins 28, 200–202
- , →, neuromuscular junction 28, 193–195
- , →, sarcoplasmic reticulum 28, 195–200
- , intracellular material 9, 3
- , intracellular proteins 26, 62–69
- , ions 26, 70–72
- , lipids 26, 73
- , literature on 9, 1–2
- , location 14, 52–53
- , meat quality of 26, 76–157
- , →, and chemistry 26, 83–87
- , →, and elastin 26, 85
- , →, and extracellular components 26, 83–84
- , →, and fat 26, 85–86
- , →, and intracellular components 26, 86–87
- , →, and muscle biophysics 26, 90–94
- , →, and proteins 26, 86–87
- , →, and structure 26, 82–83
- , →, ante-mortem factors affecting 26, 94–95
- , →, evaluation 26, 76–82
- , →, metabolism 19, 16–19
- , →, halothane and 28, 207–209
- , →, microstructure of 19, 281–283
- , morphology, as related to meat quality 21, 113–121
- , myofibrillar proteins 26, 63–66
- , myosin 26, 63–65
- , neural influence on 19, 50–56
- , →, enzyme profiles 19, 54–56
- , →, motor units 19, 53–54
- , →, trophic 19, 50–53
- , nonprotein components 9, 5
- , nonprotein nitrogenous substances 26, 74
- , nucleotides in 18, 44
- , of abalone 23, 152
- , →, amino acids of 23, 154
- , pale, soft, exudative, biochemistry of 21, 106–109, 111–113
- , →, →, endocrine interrelationship 21, 87–98
- , →, →, occurrence and processing of 21, 123–128
- , →, →, rigor mortis 21, 80–81
- , →, →, thyroid role 21, 96–98
- , pH 14, 123–124
- , physiology 13, 152–156
- , →, red and white 13, 156
- , →, rigor mortis 13, 152–154
- , →, rigor resolution 13, 154–156
- , physiology of 19, 23–25
- , post-mortem aging of 20, 268–277
- , proteins *see* Muscle proteins
- , relaxants, taste sensation effects 44, 309–310
- , relaxation 9, 12, 26–28
- , →, chemical factors in 9, 26–28
- , research needs for 19, 61–63
- , resting potential of 19, 25
- , reticulin 26, 61–62
- , sarcoplasmic proteins 26, 63
- , sarcoplasmic reticulum of 19, 19–20
- , scanning electron microscopy of 22, 288–289
- , shortening in thawing 9, 23–26
- , skeletal, myofibrillar proteins of 19, 279–360
- , structure 14, 128–129; 26, 54–58
- , sulfhydryl groups 14, 123
- , synonyms for 19, 2–3
- , thermal denaturation 35, 344
- , tropomyosin 26, 66–67
- , ultrafiltration 40, 193
- , ultrastructure of 19, 11–12
- , vitamin B6 metabolism 40, 115–116, 120–121
- , vitamins 26, 73–74
- , wasting 40, 140–141
- , water content 26, 69–70
- , weakness 37, 341–342
- , →, in Duchenne and Becker's muscular dystrophies 37, 352

Muscle area, cross-sectional 37, 346

- Muscle-meat conversion (*see also* Dehydration control, IM meat) **39**, 90-97
- Muscle proteins **9**, 5-10; **10**, 55-59
- , free water in **10**, 860-862, 363
- , heating effects on **20**, 281-297
- , C-protein **26**, 68-69
- , M-protein **26**, 68
- , regulatory **26**, 66-69
- , SH groups in **24**, 31-40
- , thermal scanning rheological analysis **35**, 351-353
- , water-binding by **10**, 856-862
- Muscovite, volume per oxygen atom in **2**, 3
- Muscular dysgenesis **37**, 370-371
- Muscular dystrophies, Becker's **37**, 351-359
- , Duchenne **37**, 351-359
- , endogenous proteolytic enzymes and **31**, 389-391
- , limb girdle **37**, 359
- , myotonic **37**, 359-361
- , ocular myopathies **37**, 361-362
- , Steinert's disease **37**, 359-361
- Musculature, ante-mortem treatment **13**, 134-145
- , -, environment **13**, 134-140
- , -, nutrition **13**, 141-143
- , -, treatments **13**, 143-145
- , changes, biochemical **13**, 100-104
- , -, physiological **13**, 97-100
- , -, post-mortem **13**, 97-107
- , -, solubility **13**, 104-107
- , environment effect **13**, 134-140
- , -, cold **13**, 135-136
- , -, combination **13**, 139-140
- , -, warm **13**, 136-138
- , enzymes and metabolites **13**, 145-150
- , -, ATPase **13**, 149-150
- , -, dehydrogenase, lactic **13**, 147-148
- , -, glycolysis **13**, 148-149
- , -, phosphofructokinase **13**, 145-147
- , -, phosphorylase **13**, 145-147
- , histology **13**, 107-120
- , -, irregular band structure **13**, 114-120
- , -, muscle structure **13**, 107-114
- , incidence, breed of pig **13**, 125-128
- , -, geographical area **13**, 120-122
- , -, heritability **13**, 128-129
- , -, lean-to-fat ratio **13**, 125
- , -, season **13**, 124
- , -, sex **13**, 124-125
- , -, temperature **13**, 122-124
- , -, weight **13**, 124-125
- , nutrition effects **13**, 141-143
- , physical, chemical properties **13**, 94-97
- , post-mortem studies **13**, 132-134
- , -, biopsy and samples **13**, 132
- , -, glycogen structure **13**, 133-134
- , prevention **13**, 167
- , PSE porcine **13**, 89-178
- , tissue sensitivity **13**, 97
- , transformations, post-mortem **13**, 91-97
- , treatments **13**, 143-145
- , variations in a carcass **13**, 129-132
- , - in -, between muscles **13**, 129-130
- , - in -, semitendinosus **13**, 131-132
- , - in -, within muscles **13**, 130-131
- Mushrooms **15**, 236
- , canned, nutrients in **1**, 43, 46-49
- , -, use of ascorbic acid in **4**, 369-370
- , composition of oil of **2**, 277
- , enzyme characteristics of **3**, 20
- , phenolase preparations obtained from **3**, 7
- , tyrosinase of **3**, 2
- Mussels, ozone treatment **45**, 197
- , saxitoxin from **18**, 155
- Mustard gas, chromosomal breaks produced by **1**, 376
- Mutagen **32**, 169-170
- , antimutagenesis **32**, 165-166
- , from aqueous Maillard reactions **32**, 161-164
- , nitroso **32**, 164-165
- , pyrolysate **32**, 157-161
- Mutagenesis, carcinogen risk assessment and **31**, 28
- , N-nitroso compounds and **31**, 74
- Mutagenicity, by food cooking and processing **30**, 122-123
- , *in vivo* tests (*see also In vitro* mutagenicity tests) **34**, 397-399
- , of shoyu compounds **30**, 298-299
- Mutation **34**, 389-390
- , carcinogen risk assessment and **31**, 25, 28
- , N-nitroso compounds and **31**, 64
- , of fungi **15**, 159
- Mutton, processing **21**, 186-187, 193-194
- , thiamine loss in **6**, 275, 276
- Mya arenaria* **10**, 145
- Myasthenia gravis **37**, 33, 366-367
- Mycelium **15**, 153, 160
- Mycobacterium*, as source of protein **18**, 91
- Mycobacterium fortuitum* **45**, 173
- Mycobacterium phlei*, germicidal action of CPCl on **2**, 152
- Mycobacterium tuberculosis* in milk **2**, 82
- Mycoderma*, destruction of by heat **3**, 435
- Mycotoxins, of *Byssoschlamys* spp. **25**, 267-277

- Mycostat **39**, 85
 Mycotoxins **39**, 285–290
 –, degradation by sulfiting agents **30**, 17
 –, differing from aflatoxins, production by molds **30**, 297
 –, irradiation effects on **24**, 186
 Myelin proteolipid protein **45**, 30
 Myoclonus **37**, 371–373
 –, epilepsy **37**, 372
 –, inherited, in Hereford Cattle **37**, 373
 –, spastic mice **37**, 372–373
 –, spontaneous **37**, 372
 Myofiber **39**, 92, 94–96, 124, 125
 Myofibrillar proteins (*see also individual proteins*) **19**, 279–360
 –, actomyosin **34**, 252–254
 –, definition and classification **34**, 249–250
 –, denaturation effects on **19**, 321–322
 –, heat-gelling and emulsification effects on **19**, 320–321
 –, in a food system **19**, 314–322
 –, –, intact myofibril **19**, 314–317
 –, –, isolated proteins **19**, 319–322
 –, metabolic activity in muscle **19**, 20–22
 –, molecular biology of **19**, 285–313
 –, –, individual proteins **19**, 288–313
 –, –, review of developments in **19**, 285–288
 –, myosin **34**, 250–252
 –, –, gelation mechanism **34**, 250–251
 –, –, gel properties **34**, 251–252
 –, preparative procedures for **19**, 322–349
 –, quality of muscle related to differences in **19**, 319–320
 –, salt-soluble proteins **34**, 254–255
 –, SH groups in **24**, 31–40
 –, –, functional role **24**, 36
 Myofibrils (*see also Fibrils*) **14**, 35, 51
 –, endogenous proteolytic enzymes and **31**, 411–413
 –, endopeptidases **31**, 353, 354
 –, isolation of **19**, 348–349
 –, meat technology **31**, 397, 399, 400, 404, 409
 –, muscle physiology **31**, 370, 371, 373, 374, 379
 –, proteinase activity **31**, 387, 391
 –, proteinase distribution **31**, 367, 369
 Myogen **9**, 5
 –, enzymes in **9**, 5–6
 Myoglobin **10**, 57–58; **13**, 101–102
 –, and meat color **9**, 3
 –, denaturation, cooked meat color change **44**, 167, 168, 169
 –, effect on color of bacon **3**, 314
 –, freeze-dried beef and **7**, 211–212
 –, in meat during curing **29**, 10–12
 –, –, nitrosochromogen production **29**, 10–12
 –, in muscle **19**, 3–4, 8
 –, *N*-nitroso compounds and **31**, 73
 –, structure **22**, 4
 –, structure and properties **29**, 8–11
 –, warmed-over flavor development in cooked meat and **29**, 39–41
 Myoglobinuria **37**, 342–343
 Myo-inositol **45**, 3, 36
 –, anticancer activity **45**, 37, 38
 –, food sources **45**, 36–37
 –, plasma lipid effects **45**, 40
 Myopathies, atrophic **37**, 363–364
 –, endogenous proteolytic enzymes and **31**, 391
 –, inflammatory **37**, 362
 –, ocular **37**, 361–362
 Myosin **9**, 4, 6–7, 11–12; **10**, 55–57, 356–357, 375, 376, 389, 392; **16**, 114
 –, action on adenosine triphosphate **1**, 6
 –, aggregation **19**, 292–294
 –, denaturation, pH dependent **35**, 336
 –, endogenous proteolytic enzymes and, meat technology **31**, 394, 396, 397, 400, 404, 407, 409, 410
 –, enzyme activity **19**, 291–292
 –, fatty acid modification **35**, 330–331
 –, fragments by proteolysis **19**, 290–291
 –, function in contraction **9**, 6
 –, “heavy” **9**, 6–7
 –, in relation to meat structure **1**, 207–208
 –, isolation of **19**, 288–289
 –, “light” **9**, 6–7
 –, molecular structure of **19**, 289–290
 –, molecular weight **9**, 6
 –, molecule schematic **9**, 7
 –, muscle physiology **31**, 370, 371, 374
 –, myofibrillar proteins **34**, 250–252
 –, peptide chains in **9**, 6
 –, proteinase activity **31**, 388
 –, rod, melting process **35**, 322
 –, salt effects **35**, 326
 –, SH groups in **24**, 35
 –, –, function **24**, 36–38
 –, splitting of ATP **9**, 22–23
 Myosin A, preparation of **19**, 343–345
 Myosin B (*see also* Actomyosin), preparation of **19**, 345–348
 Myosin-cleaving-protease, endogenous proteolytic enzymes and **31**, 353
 Myositis, active **37**, 342
 Myotomy, effect on meat quality **21**, 101–102

- Myotonia congenita **37**, 383–384
 Myotonic muscular dystrophy **37**, 359–361
 Myricetin, lipoxygenase inhibition **33**, 317
 –, structure **33**, 311
 –, structure of **19**, 80
 Myristic acid, in poultry fat **1**, 212
 –, plasma lipid/lipoprotein response **36**, 269
 Myristicin, in parsley oil **2**, 273
Mytilus californianus **10**, 144, 175
Mytilus edulis **10**, 144, 145
- Na⁺/K⁺ ATPase, *n*-3 PUFA effects **35**, 131–132
 Nabumetone **44**, 296
 Nacconol NR, effect on tubercle bacilli **2**, 148
 NAD, *see* Nicotinamide-adenine dinucleotide
 NADH, *see* Reduced nicotinamide dinucleotide
 NADP, *see* Nicotinamide-adenine dinucleotide phosphate
 Naegeli starch **41**, 168
 Na:K exchange **14**, 3
 Nagaoka formula **20**, 246–247
 Naive data pooling **40**, 273
 Nalbuphine **44**, 296
 Naphthaleneacetic acid, methyl ester of, use to inhibit sprouting in potatoes **1**, 284
 β-Naphthol, microbial inhibition by **1**, 388
 Naphthol sulfonates, microbial inhibition by **1**, 386
 Naphthoresorcinol, glycyrrhizin assay and **7**, 370
 Naphthylamine, effect of ion size on adsorption of **2**, 11–12
 2-Naphthylamine, carcinogen risk assessment and **31**, 16
 NARADCOM system, package durability in **23**, 400–401
 Naringenin **44**, 197
 Naringin in grapefruit **2**, 260
 – in –, removal from citrus peel juice **2**, 30
 Narrow-gap coaxial viscometers **11**, 374–377
 Nasal potency meter **14**, 10
 Nash pump **15**, 316
 Natick–Swift retort packaging line, description of **23**, 338–340
 National Academy of Sciences, carcinogen risk assessment and **31**, 8–10, 22
 – of –, *N*-nitroso compounds and **31**, 72, 73, 98, 99
 National Canners Association **32**, 6
 National Food Processors Association **32**, 6
 National Toxicology Program, carcinogen risk assessment and **31**, 25
 Natrolite, volume per oxygen atom in **2**, 3
 Natto **16**, 51
 Natural fats, structure of **23**, 8
 Natural killer cells, characterization **37**, 10
 Na-yeast **12**, 64, 67
 Near-infrared spectroscopy, meat endpoint temperature monitoring **44**, 175
 Nebulin, endogenous proteolytic enzymes and **31**, 400, 401, 406
 Necic acids **45**, 66
 Nectarines, removal of gases from by vacuum **3**, 36
 –, use of SO₂ **5**, 141
 Nedocromil **44**, 302
 Needleman–Wunsch algorithm **42**, 50–51
Neisseria catarrhalis, germicidal action of CPCl on **2**, 152
 Nelfinavir **44**, 286
 Nelson, P.E. **32**, 23
 Nematodes, kiwifruit damage **29**, 284
 Neomycin, effect on flat sour bacteria spores **18**, 185
 Neoplasia, carcinogen risk assessment and **31**, 42, 43
Neosartorya fischeri **45**, 197
 Neosugar **43**, 5–6
 –, intestinal/hepatic enzyme response **43**, 23
 –, intestinal microflora response **43**, 21
 Neper (Np) **45**, 106
 Nereistoxin, as marine toxin **18**, 157
 Nerves, effect of fatigue in taste scoring **2**, 241
 –, – of temperature on **2**, 247
 –, effect on muscle **19**, 50–56
 Nerve tissue, *n*-3 PUFA **35**, 120–127
 Nervous disease, smell perception effects **44**, 270–271
 –, taste perception effects **44**, 265
 Nervous system, effect of DDT on **2**, 206, 212, 213
 Neural network **40**, 333–337
 Neuropathies, muscular **37**, 364–365
Neurospora, mutations due to X-rays **3**, 160
 Neurosporene **15**, 206
 Neutral detergent fiber, dietary fiber and **31**, 151–155, 180
 Neutralization **41**, 95–96
 –, chocolate and **31**, 246, 247
 –, olive oil and **31**, 463
 Neutral salts, effect on wheat proteins solubility **36**, 12–14
 –, protein stability **35**, 294–301

- Neutron activation analysis, for detecting selenium **32**, 87–88
- Nevirapine **44**, 285
- Newman's solution, of heat conduction problems **20**, 224, 239
- Newtonian fluids **9**, 176–177; **39**, 4–6, 34
- , power requirements for mixing **11**, 423–426
- Newtonian viscosity **39**, 5
- Newtonian zone **39**, 34
- Niacin **15**, 127
- , content, effect of storage on **1**, 92, 94–95, 97–98
- , –, of apples and pears **8**, 368
- , –, of canned foods, effect of heat sterilization on **1**, 87–89
- , –, of vegetables, effect of blanching on **1**, 80–81
- , counteraction of “pellagragenic” factor by **1**, 125
- , effect of cathode rays on **3**, 168, 169
- , – of X-rays on **3**, 158
- , in wheat germ **23**, 208
- , loss during blanching of vegetables **8**, 75
- , retention of during electronic cooking **3**, 142
- Niacinamide **6**, 302
- Niacin deficiency **1**, 118
- Nib, chocolate and, alkalization **31**, 247–249
- , –, conching **31**, 307
- , –, processing **31**, 241, 243–245
- Nickel, effect on low-ester pectins **1**, 414
- , in milk **36**, 238
- , in wines **8**, 137
- Nickel–phytate (inositol hexakisphosphate) interactions **45**, 32, 36
- Niclosamide **44**, 286
- Nicotinamide-adenine dinucleotide (NAD) **17**, 19–20, 25
- , reactions with sulfites **30**, 25
- Nicotinamide-adenine dinucleotide phosphate (NADP) **17**, 16, 19
- Nicotine **44**, 317
- Nicotinic acid, *see* Niacin
- Nifedipine **44**, 306, 320
- Niridazole **44**, 286
- Niro rotor, description of **2**, 457–458
- Niro spray dryer, operation of **2**, 422–423
- Nisin **16**, 180, 282; **39**, 283
- , effect on flat sour bacteria spores **18**, 185–186
- Nitratase, salt concentration and **7**, 112
- Nitrates, carcinogen risk assessment and **31**, 24
- , effect on bacteria in bacon **3**, 294–295
- , in meat curing **29**, 7–17
- , –, bacteriostatic action **29**, 13–14
- , –, color stabilization **29**, 7–8, 10–12
- , –, flavor production **29**, 11–13
- , –, myoglobin conversion to nitrosochromogen **29**, 10–12
- , *N*-nitroso compounds and, cheese **31**, 85, 86
- , –, cured meats **31**, 84, 85
- , –, fish **31**, 86
- , –, fried bacon **31**, 74–84
- , –, function **31**, 72–74
- , –, fundamentals **31**, 66
- , –, indirect contamination **31**, 96
- , –, regulation **31**, 84
- Nitration of pectins **11**, 25
- Nitric acid, effect on cation exchangers **2**, 6
- Nitric oxide, nitrite/nitrate addition **31**, 73, 79
- , *N*-nitroso compounds and, fundamentals **31**, 62–64, 68
- , processing **31**, 90
- , reaction with hemoglobin in bacon **3**, 314
- Nitrite–ascorbate combination, reduction of *N*-nitrosamine formation in cured meat **29**, 61–62
- Nitrite ions, reaction with folates **33**, 44–45
- Nitrites, as *Clostridium botulinum* inhibitor **22**, 159
- , as meat preservatives **22**, 2–3
- , bacon flavor and **29**, 24–26
- , carcinogen risk assessment and **31**, 24
- , chlorine demand and **7**, 142
- , effect on bacteria in bacon **3**, 294–295
- , – on color of bacon **3**, 315, 316
- , – on “warmed-over” flavor **23**, 54
- , frankfurter flavor and **29**, 29–30, 32–33
- , ham flavor and **29**, 26–29
- , inactivation of enzymes by **1**, 383
- , inhibition of warmed-over flavor development in cooked meat **29**, 41–44
- , in meat curing, bacteriostatic action **29**, 13–14, 46–48
- , –, color stabilization **29**, 7–8, 10–12
- , –, effect on volatile compounds **29**, 64–70
- , –, flavor production **29**, 11–13
- , –, comparison with sodium chloride **29**, 30–32
- , –, myoglobin conversion to nitrosochromogen **29**, 10–12
- , microbial control **39**, 121, 122–123, 124
- , microbial mutations caused by **1**, 376
- , nitrosation of **22**, 8–10, 11

- , substitution by, alternatives, evaluation **29**, 56
- , –, fumarate esters **29**, 52
- , –, lactic acid-producing bacteria **29**, 55–56
- , –, radiation **29**, 52–55
- , –, sodium hypophosphite **29**, 52
- , –, sorbic acid **29**, 49–52
- , toxicity of **22**, 6
- Nitroanisole demethylase **15**, 37
- p*-Nitrobenzyl ester of acetic acid in coffee **2**, 282
- Nitrocatechol in respiration of potatoes **3**, 14
- Nitrogen, carcinogen risk assessment and **31**, 39
 - , chocolate and **31**, 220, 223, 246, 258, 297
 - , dietary fiber and **31**, 173
 - , dose-response **40**, 157–160, 164–166
 - , effect on ascorbic acid content of plants **1**, 308–309
 - , – on calcium absorption by plants **1**, 311–312
 - , endogenous proteolytic enzymes and **31**, 410
 - , extractable **14**, 121–122
 - , free amino **14**, 211–213
 - , fundamentals **31**, 59, 60, 62–67
 - , in biomass **32**, 205, 210, 211, 222, 223
 - , in cheese ripening **16**, 235ff
 - , in cocoa beans and nibs **6**, 38
 - , in muscle **14**, 51
 - , in passion fruit **12**, 262–263, 267
 - , in pectins **11**, 48
 - , in proteins **16**, 9ff
 - , in quaternary ammonium compounds **2**, 119, 126
 - , in tea **11**, 218–221
 - , in wheat flour **16**, 343ff
 - , nitrite/nitrate addition **31**, 78, 79
 - , olive oil and **31**, 460
 - , processing **31**, 89, 90, 93
 - , protein quality **40**, 160–162
- Nitrogen blanket, as oxidation preventive **10**, 196, 197
- Nitrogen compounds, contribution to meat flavor **18**, 40–43
 - , in cocoa **2**, 283
 - , in coffee **2**, 280
 - , in soy sauce **10**, 78–82
 - , of spoiling fish **2**, 375–376
- Nitrogen compounds in citrus fruits, amino acids **9**, 316–318
 - in –, analytical applications **9**, 319–320
 - in –, bases **9**, 316–318
 - in –, containing sulfur **9**, 318–319
 - in –, factors affecting **9**, 315–316
 - in –, proteins **9**, 319
- Nitrogen dioxide, *N*-nitroso compounds and **31**, 62, 79, 90
- Nitrogen equilibria, in heat treatment test for dry milk **3**, 54
 - , in milk products **3**, 60
 - , in packaging of milk products **3**, 86, 88
- Nitrogen gas, packaging dehydrated potatoes in **1**, 271–272
- Nitrogen oxides, as nitrosamine precursors **22**, 11–12
- Nitrogen supply, effects on fruit composition **9**, 298–299
- Nitrogen trichloride, microbial inhibition by **1**, 386
- Nitrogen trichloride in treatment of citrus fruits **3**, 465
- Nitroglycerin patch **44**, 314
- p*-Nitrophenyl phosphate, β -lactoglobulin binding **33**, 409
- Nitroprusside test in milk **3**, 75, 82
- Nitroreductase, fecal, lactic culture effects **37**, 99–101
- Nitrosamides **31**, 65
- N*-Nitrosamides **31**, 100
 - , fundamentals **31**, 58, 60, 64, 68
 - , nitrite/nitrate addition **31**, 76
- Nitrosamines, carcinogen risk assessment and **31**, 24
- N*-Nitrosamines **22**, 1–71; **31**, 55–57, 98–100
 - , adduct formation of **22**, 18–20
 - , analysis of **22**, 33–55
 - , –, methods **22**, 39–46
 - , animal studies on **22**, 29–32
 - , as carcinogens **22**, 27–32
 - , biochemical changes caused by **22**, 32–33
 - , biological properties of **22**, 27–33
 - , biosynthesis of **22**, 13
 - , chemistry of **22**, 8–27
 - , –, reactions **22**, 17–27
 - , colorimetric analysis **22**, 41–42
 - , cyclization of **22**, 24–25
 - , detectors for **22**, 43–45
 - , epidemiological studies on **22**, 27–29
 - , formation in cured meat, mechanism of **29**, 57–58
 - , – in –, reduction by ascorbate and its isomers **29**, 14–15, 59–60
 - , – in –, – by ascorbic acid long-chain acetals **29**, 60
 - , – in –, – by ascorbyl palmitate **29**, 60
 - , – in –, – by nitrite-ascorbate combination **29**, 61–62

- N*-Nitrosamines, formation in cured meat, reduction (*cont'd*)
- , – in –, – by α -tocopherol **29**, 60–61
 - , from nitrosation **22**, 8–10
 - , fundamentals **31**, 58–60, 62, 64–69, 71, 72
 - , gas–liquid chromatography of **22**, 42–43
 - , hydrogen bonding of **22**, 18–20
 - , hydrolysis of **22**, 17–18
 - , indirect contamination **31**, 93, 94, 96
 - , in foods **22**, 47–53
 - , in tobacco **22**, 53–55
 - , isolation of **22**, 34–39
 - , mass spectrometry of **22**, 16–17, 45–46
 - , nitrite/nitrate addition **31**, 74–76, 79–82, 84–86
 - , nonvolatile **22**, 46–47
 - , oxidation of **22**, 24
 - , photochemistry of **22**, 25–27
 - , polarographic analysis of **22**, 39–40
 - , processing **31**, 86, 87, 89–93
 - , properties of **22**, 13–14
 - , reduction of **22**, 21–24
 - , spectroscopy of **22**, 14–16, 40–41
 - , structure of **22**, 14–17
 - , synthetic routes for **22**, 10–13
 - , toxicity of, acute **22**, 29–30
 - , –, historical aspects, subacute **22**, 30–32
 - , transnitrosation of **22**, 20–21
- N*-Nitrosamino acids **31**, 99, 100
- , nitrite/nitrate addition **31**, 74, 76, 83
 - , processing **31**, 89
- Nitrosation, fundamentals **31**, 58–60, 62, 64–69, 71, 72
- , indirect contamination **31**, 95, 96
 - , nitrite/nitrate addition **31**, 77–79, 85
 - , *N*-nitroso compounds and **31**, 55, 99
 - , processing **31**, 90, 91
- N*-Nitrosation **31**, 99, 100
- , fundamentals **31**, 60, 61, 63
 - , nitrite/nitrate addition **31**, 78–83
 - , processing **31**, 89–91
- Nitrosoamines **32**, 157, 169–170
- Nitrosochloride of *a*-pinene in parsley oil **2**, 274
- Nitrosochromogen, conversion from myoglobin during meat curing **29**, 10–12
- N*-Nitroso compounds **31**, 54–57
- , analytical methods **31**, 66–69
 - , and cheese **31**, 85, 86
 - , and cured meats **31**, 84, 85
 - , and fish **31**, 86
 - , and fried bacon **31**, 74–84
 - , and function **31**, 72–74
 - , and fundamentals **31**, 60, 61, 66, 68
 - , and indirect contamination **31**, 94, 96
 - , and processing **31**, 92
 - , and regulation **31**, 84
 - , biological activity **31**, 64–66
 - , catalysis **31**, 60–64
 - , chemistry **31**, 58–60
 - , food surveys **31**, 69–72
 - , indirect contamination **31**, 95, 96
 - , –, microbial activity **31**, 97
 - , –, packaging **31**, 95
 - , –, rubber **31**, 93, 94
 - , inhibition **31**, 60–64
 - , nitrite/nitrate addition, cheese **31**, 85, 86
 - , –, cured meats **31**, 84, 85
 - , –, fish **31**, 86
 - , –, fried bacon **31**, 74–84
 - , –, function **31**, 72–74
 - , –, regulation **31**, 84
 - , processing, dried products **31**, 91, 92
 - , –, fish **31**, 92, 93
 - , –, malt **31**, 86–91
 - , relative exposure **31**, 97–99
 - , research trends **31**, 100
- N*-Nitrosodibutylamine **31**, 94
- N*-Nitrosodiethanolamine **31**, 64, 98
- N*-Nitrosodiethylamine **31**, 56, 78, 95
- N*-Nitrosodimethylamine **31**, 54, 55, 57, 98, 99
- , formation in malt, sulfites and **30**, 17
 - , fundamentals **31**, 61, 65, 67, 70, 71
 - , indirect contamination **31**, 93, 95, 96
 - , nitrite/nitrate addition **31**, 78, 80, 85
 - , processing **31**, 86, 87, 89–93
- N*-Nitrosodipropylamine **31**, 96
- N*-Nitrosoglycocholic acid **31**, 68
- N*-Nitrosoguanidine **31**, 68
- Nitrosohemoglobin **7**, 212
- N*-Nitrosomorphiline **31**, 74, 92, 95, 98
- Nitroso mutagens **32**, 164–165
- Nitrosomyoglobin, structure of **22**, 4
- Nitrosophenol, *N*-nitroso compounds and **31**, 61
- N*-Nitrosopiperidine **31**, 74
- N*-Nitrosoproline **31**, 76–79, 89, 99
- N*-Nitrosopyrrolidine fundamentals **31**, 70, 71
- , nitrite/nitrate addition **31**, 74, 76–78, 80, 82–85
 - , processing **31**, 87, 92
- N*-Nitrososarcosine **31**, 78
- N*-Nitrosothiol **31**, 79
- N*-Nitrosothiazolidine **31**, 74, 82–84
- N*-Nitrosureas **31**, 64, 65, 67
- Nitrosylhemochrome **16**, 150

- Nitrosyl radicals **31**, 67, 68, 79
 Nitrous acid **31**, 59, 60, 73
 Nixtamalization **43**, 236
 NLMIX software **40**, 275
Nocardia, as source of protein **18**, 91
 –, propagation of **18**, 94–95, 97
 Nomenclature **41**, 29
 Nomographs color **9**, 172–174
 2,6 Nonadienal in cucumber oil **2**, 276
 Non-digestible carbohydrate **43**, 2, 6
 –, intestinal microflora response **43**, 16, 19
 –, –, ENDO project **43**, 18
 –, potential physiological effects **43**, 27
 –, prebiotics **43**, 16
 Nonenzymatic browning, activation energies **35**, 196–197
 Nonfat dried milk solids, chocolate and **31**, 262, 263
 Nonfat dry milk (NFD), amino acid composition of **19**, 158
 –, lipids in **19**, 187
 –, preparation of **19**, 152–153
 –, –, flow diagram **19**, 153
 –, production and utilization of **19**, 150
 –, use in bakery and confectionery products **19**, 151
 Nonidentifiable parameter **40**, 311
 Nonlinear system, advantages **40**, 158, 317, 337
 –, chaos **40**, 324–326
 –, dimensionality **40**, 325–328
 –, identifiability **40**, 317
 –, linear differential equations **40**, 285–289
 –, neural networks **40**, 335–336
 –, nutrient response analyses **40**, 157–166, 228–229
 NONMEM software **40**, 275
 Nonmuscle proteins, thermal scanning rheological analysis **35**, 354–357
 Non-Newtonian fluids, classification of **32**, 45–47
 –, heat transfer characteristics **11**, 416–423
 –, –, heat transfer with turbulent flow **11**, 422
 –, –, power requirements for mixing **11**, 426–428
 –, –, time-dependent **11**, 393–394
 Non-Newtonian materials **9**, 177–179
 –, dilatants **9**, 187
 –, plastics **9**, 178
 –, pseudoplastics **9**, 177–178
 Non-Newtonian mixing **11**, 423–429
n-Nonoic acid in cocoa **2**, 283
 Nonpolar side chain, frequency, wheat proteins **36**, 8
 Nonprotein ingredients and additives, proteins **35**, 336
 Nonstarch polysaccharides, analysis **31**, 142–146
 –, content **31**, 146–150
 –, dietary fiber and **31**, 170
 Nonstarter lactic acid bacteria **39**, 198, 199, 211, 219–220, 230
 –, future research **39**, 295
 –, quality **39**, 250–251
 –, temperature **39**, 256–257
 Nonvolatile constituents of citrus oils, coumarin derivatives **9**, 340–342
 – of –, steroids **9**, 342
 – of –, triterpenoids **9**, 342
n-Nonylic alcohol in orange peel oil **2**, 265
 Nonylmethyl(methyl)-*a*-oxysulfide in coffee **2**, 281
 Noodles, Chinese buckwheat **44**, 413
 –, fried, nutritious, for developing countries **22**, 194
 –, Japanese buckwheat **44**, 412–413
 –, technology **44**, 410–411
 Norbixin, *see* Annatto extract
 Nordihydroguaiaretic acid **5**, 271
 –, effect on growth **3**, 203, 204
 –, – on mortality of rats **3**, 205
 –, in dehydrated bacon **3**, 319, 320, 321
 –, inhibition of lipoxygenase **33**, 307
 –, pathologic effects of **3**, 207
 –, toxicity of as an antioxidant **3**, 200
 Norfloxacin **44**, 291
 Normal stress **39**, 13–14, 23
 North America, buckwheat products **44**, 415
 –, IM meat **39**, 80–82
 Nortriptyline **44**, 312
 Nose, artificial **14**, 20–21
 Nosean, volume per oxygen atom in **2**, 3
 Nougats, chemical composition and properties of **6**, 10
 –, improved by sorbitol **6**, 11
 –, stability of fats in **6**, 12
 –, toughening of **6**, 7
 Noyes process **15**, 343
 Nozzles, as atomizing devices for spray dryers **2**, 439–445
 –, capacity and spray angle of pressure type **2**, 448
 –, effect of size on bulk density **2**, 472–473
 –, Hunkle type **2**, 452–454
 –, rules for liquids atomized by **2**, 446
 –, two-fluid nozzles **2**, 451–454
 NPfEM2 software **40**, 276
 NSLAB, *see* Nonstarter lactic acid bacteria

- Nuclear magnetic resonance (NMR) spectroscopy, deuterated folates **33**, 12–13
- , for muscle disease/disorders **37**, 345, 406
 - , high-molecular-weight glutenin subunits **45**, 272–273, 279, 282
 - , –, domain structures **45**, 236, 237, 239
 - , inositol phosphates **45**, 6
 - , –, whole raw seed studies **45**, 13
 - , meat endpoint temperature monitoring **44**, 175, 176
- Nucleation **13**, 224–247, 258–260
- , critical nuclei size **13**, 246–247
 - , heterogeneous **13**, 244–245
 - , homogeneous **13**, 244–245
- Nucleic acids, content, of mechanically deboned red meat **27**, 65–68
- , effect of X-rays on **3**, 165
 - , in wheat germ **23**, 220
 - , synthesis **40**, 81
- Nucleophiles, *N*-nitroso compounds and **31**, 59, 60, 65
- 5'-Nucleotidase, hepatic, *n*-3 PUFA effects **35**, 131
- Nucleotides, contribution to meat flavor **18**, 43–45
- , of abalone **23**, 157–160
- Nucleotide sugars, conversion to, cellulose **30**, 165
- , –, hemicelluloses **30**, 164
 - , plant, biosynthesis **30**, 162–163
- Nucleus of the solitary tract **44**, 252, 253
- Nusselt number **32**, 57, 58, 64, 67–68, 72, 73, 75, 79
- Nutrient-response curve **40**, 157–166, 227–241
- , biochemical systems theory **40**, 233, 236–238
 - , data analysis **40**, 238–240
 - , equation derivation **40**, 229–232
 - , graded level intake **40**, 157–166
 - , metabolic control theory **40**, 233–236
 - , perturbation response **40**, 285–289
 - , rational polynomials **40**, 228–229, 231
- Nutrients, loss of **17**, 81
- , variability in reaction to **1**, 140
- Nutrients in tea **11**, 224–226
- Nutrition **13**, 141–143
- , effects on gastrointestinal immunity **37**, 44–45
 - , improvements, new technologies and **30**, 378
 - , in poorest countries, new protein food production **30**, 380
 - , –, population growth limit and **30**, 380
 - , –, protein-rich food shipment **30**, 378–379
 - , in world, food products to improve **22**, 187–203
 - , of peanut protein **26**, 239–244
 - , undernutrition, and meat quality **26**, 116–119
 - , water requirements and **7**, 107–109
- Nutritional beverage models, industrialization and **30**, 358
- , milk partial replacement by soy or peanut protein **30**, 357
- Nutritional diseases, of connective tissue **37**, 387–389
- , smell perception effects **44**, 271
 - , taste perception effects **44**, 266
- Nutritional labeling, *see* Food labeling
- Nutritional quality, future research on **10**, 65
- Nutritional stress factors, destruction by processing **4**, 122–123
- , effect on food acceptance **4**, 124–126
 - , nature of **4**, 107–110
 - , normally found in foods **4**, 110–114
 - , not normally found in foods **4**, 114–117
 - , nutrient imbalance as **4**, 117–119
 - , produced in foods by processing and storage **4**, 120–122
- Nutritional stress factors and food processing **4**, 105–132
- Nutritional therapies, AIDS **37**, 51–52
- , immunosuppressed conditions **37**, 51–52
 - , intestinal diseases **37**, 51
- Nutritional value, of cheese **39**, 277–283
- , of heated proteins **4**, 233–280
 - , of IM meat **39**, 136–138
 - , of mechanically deboned fish **27**, 111–120
 - , of mechanically deboned poultry **27**, 110–120
 - , of mechanically deboned red meat **27**, 74–88
 - , –, protein quality **27**, 74–78
 - , of protein, chemical vs biological ratings **4**, 242
 - , of tea **17**, 278–279
- Nuts (*see also specific types*), in candies **6**, 29, 45, 47, 48
- , insects infesting **4**, 307
 - , selenium in **32**, 95
 - , used by the candy industry **6**, 3
- Oak root fungus (*Armillaria mellea*), kiwifruit killing **29**, 284
- Oat flour, extracts of **6**, 14

- Oat globulin, denaturation kinetics **35**, 344–345
 –, thermal characteristics, heat treatment effect **35**, 337
 –, –, reducing agent effect **35**, 329
 –, –, sodium dodecyl sulfate effect **35**, 327–328
 –, –, succinylation effects **35**, 330
 –, –, urea effect **35**, 327–328
 Oat plants, ascorbic acid content of, effect of soil properties on **1**, 308
 –, carotene content of, effect of soil properties on **1**, 309
 Oats **16**, 7
 –, analysis **31**, 142, 150, 152
 –, bitterness in **11**, 292–298
 –, –, differentiation of bitter substances **11**, 295–297
 –, –, enzyme content and taste changes **11**, 293
 –, –, inhibition of bitterness in **11**, 297–298
 –, –, moisture content and lipase inactivation temperature **11**, 294
 –, dietary fiber and **31**, 120, 140, 185
 –, inositol phosphate degradation during processing **45**, 21
 –, properties **31**, 168–171
 –, zinc absorption influence **45**, 33
 Obesity, and taste preferences **32**, 245
 –, impairment of food intake regulation **21**, 51–53
 –, low-fat diet effects **37**, 226–229
 Occupational asthma, carmine reactions **43**, 206–207
 Occupational hazards **32**, 215
 Occupational sensitivities **42**, 31
n-9-Octadecenyltrimethylbenzylammonium chloride, germicidal activity of **2**, 137
 9-Octadecenyltrimethylethylammonium bromide, germicidal activity of **2**, 137
 –, inhibitors of **2**, 166
 –, use as sanitizer for glasses **2**, 180
 –, use in brewing industry **2**, 175
n-9-Octadecenyltrimethylethylammonium bromide, germicidal activity of **2**, 137, 156–157
 9-Octadecenyltrimethyl γ -phenylpropylammonium bromide, germicidal activity of **2**, 137
 9-Octadecenyltrimethylpropylammonium bromide, germicidal activity of **2**, 137
 Octanol in Formosan black tea **2**, 287
 Octoic acid, in cocoa **2**, 283
 –, in tea **2**, 286
 Octopus **39**, 344
 Octyl alcohol, in tea **2**, 288
n-Octyl alcohol in manufactured tea **2**, 286
 Octyl ester of *n*-butyric acid in parsnip seed oil **2**, 274
 Ocular myopathies **37**, 361–362
 Odor, basic studies on, landmarks of advances **19**, 223–224
 –, chlorine and **7**, 165
 –, classification **14**, 26
 –, control **14**, 2
 –, detection, theory **14**, 2–5
 –, development of, in onion and garlic **22**, 73–133
 –, effect on scoring foods **2**, 243
 –, enzyme role **22**, 116–118
 –, evaluation, physical, chemical **14**, 18–22
 –, –, sensory **14**, 1–32
 –, fish spoilage and **7**, 44–45
 –, food **14**, 266–267
 –, from browning **14**, 235–245
 –, measurement **14**, 5–24
 –, philosophy of **7**, 35–37
 –, primary **14**, 3–4
 –, research **14**, 24–25
 –, technique interrelations **14**, 22–24
 Odor perception test **7**, 16
 Odor recognition series **7**, 16–17
 Off-flavor (*see also under* Flavors), cheese **39**, 236, 239–242
 –, fish **39**, 349
 Ofloxacin **44**, 291, 322
 Oiling-off test **34**, 180
 Oil phase, emulsifier interaction with oil/water interface **34**, 105–106
 Oils, aldehyde **14**, 225
 –, ascorbic acid protection of **18**, 241–248
 –, autooxidation **17**, 28–29
 –, color of **5**, 317–321
 –, content of canned orange juice **2**, 265
 –, decomposition on distillation of radish **2**, 274
 –, enzymatic changes during storage **11**, 278–280
 –, essential, in tea **11**, 228–231
 –, for frying oriental noodles **43**, 160
 –, from cocoa beans **8**, 279
 –, Ω -gliadins **45**, 222
 –, in apples **2**, 262
 –, in coconut **6**, 48
 –, in nutmeats **6**, 48
 –, nutrition **12**, 270–271
 –, oxidized **14**, 223–225
 –, passion fruit seed **12**, 268–271

Oils (*cont'd*)

- , peanut, mixtures of **8**, 26
- , percentage, in onion **2**, 273
- , –, in peach pulp **2**, 265
- , –, in tea **2**, 285, 287
- , physical and chemical constants **12**, 269–270
- , refining and bleaching **12**, 268
- , spoilage correlations **45**, 153
- , storage **12**, 270
- , structural studies **45**, 278
- , tests for rancidity in coffee **2**, 277–278
- , tocopherols in **33**, 159–164
- , ultrasonic analysis, particle sizing **45**, 150
- , used by the candy industry **6**, 3
- , vegetable, ascorbic acid as antioxidant synergist in **4**, 389
- , –, winterizing of **6**, 44
- , viscosity **39**, 45; **45**, 147
- , yellowness in **5**, 311
- Oilseeds, antinutritional factors in preparations **30**, 371
- , – in –, control during processing **30**, 371, 376
- , chemistry and technology **30**, 376
- , cottonseed **30**, 338–339
- , genetics **30**, 376–377
- , high-protein residues, in animal flesh model **30**, 358–359
- , peanuts **30**, 339
- , production by major producers **30**, 337
- , proteins, amino acid content **30**, 360–362
- , –, cereal enrichment with **30**, 356
- , –, digestibility **30**, 363
- , –, effects on blood lipids **30**, 372–375, 376
- , rapeseed **30**, 339
- , scanning electron microscopy of **22**, 286–287
- , soybeans **30**, 336, 338
- , soy protein, *see* Proteins, soybean
- , sunflower seed **30**, 339
- , utilization of **17**, 106–115
- Oil suspensions **15**, 261
- Oil/water emulsions, droplet size distribution **34**, 152
- Oil/water interface, interfacial tension, microemulsions **34**, 163
- , protein load **34**, 117–123
- , –, as function of concentration **34**, 117–118
- , –, multilayer adsorption **34**, 121–122
- , –, relation to emulsion droplet size **34**, 119
- , –, temperature dependence **34**, 119–120
- , SBA adsorption kinetics **34**, 114–116
- , small-molecule emulsifiers, adsorption thermodynamics **34**, 102–104
- Oleanolic acid, glycyrrhetic acid and **7**, 363–364, 366
- Oleate, by singlet oxygen **33**, 252
- , carbonyl compounds generated from, table **33**, 265
- , oxidation, autooxidation **33**, 241
- , –, free radical and photosensitized, distributions of isomeric hydroperoxides, table **33**, 254
- Olefinic acid, olive oil and **31**, 472
- Oleic acid, autooxidation **33**, 241–242
- , chocolate and, cocoa butter **31**, 250, 274, 278
- , –, milk **31**, 254
- , –, packaging **31**, 324, 325
- , desaturase activity, diet effects **35**, 35–36
- , Δ^6 -desaturase inhibition **35**, 40
- , desaturation, unsaturated fatty acids effects **35**, 31, 33
- , in natural fats **23**, 8
- , in poultry fat **1**, 212, 216, 217
- , olive oil and **31**, 463, 464, 474, 479
- , rate of esterification of butanol and **2**, 37
- Oleodipalmitin, in cocoa fats **6**, 39
- Oleodistearin, in cocoa fats **6**, 39
- , use of **6**, 15
- Oleopalmitostearin, in cocoa fat **6**, 39
- Oleoresin, multicomponent film incorporation **44**, 385
- Oleorosin **15**, 246
- Oleuropein, olive oil and **31**, 469
- Oleyldimethylethylammonium bromide, structure of **2**, 122
- Olfaction, and food preferences **32**, 243
- , enzymic **14**, 4
- , loss of **32**, 245–246
- , theory **14**, 2–5, 26
- Olfactometer **14**, 6–14
- , air dilution **14**, 11–13, 22
- , blast type **14**, 7–8, 22
- , electronic **14**, 9
- Olfactometry **14**, 6–14
- Olfactory bulb **44**, 254, 255
- Olfactory mucosa **44**, 253–254, 255
- Olfactory receptor cells **44**, 253, 254
- Oligofructose **43**, 5
- , anticancer activity **43**, 37
- , food sources **43**, 7, 9
- , intake **43**, 8
- , lipid metabolism effects **43**, 28, 29, 30, 31, 41
- , nutritional labeling **43**, 48

- , soluble dietary fiber properties **43**, 27
- Oligonucleotide-mediated mismatch mutagenesis **36**, 173–175
- Oligonucleotide-mediated mutagenesis **36**, 180–181
- Oligosaccharides **16**, 394
 - , formed by *Kluyveromyces lactis* **38**, 77, 79
 - , in apples and pears **8**, 312
 - , in cocoa beans **8**, 262
 - , in low-lactose milk and whey products **38**, 84–85
 - , production by transgalactosidation, lactose concentration **38**, 74–76
- Olive oil **31**, 453, 454, 478, 479
 - , adulteration **31**, 473, 474
 - , composition **31**, 463
 - , –, fatty acids **31**, 463, 464
 - , –, glycerides **31**, 464, 465
 - , –, nonglycerides **31**, 465–470
 - , constituents **31**, 458–460
 - , consumption **31**, 477, 478
 - , development **31**, 457, 458
 - , extraction **31**, 461–463
 - , fishy flavors in **4**, 191
 - , harvesting **31**, 460–461
 - , in diet of rats **1**, 112
 - , olive fruit **31**, 455, 456
 - , olive tree **31**, 454, 455
 - , packing **31**, 470, 471
 - , production **31**, 456, 457
 - , quality **31**, 474–477
 - , rancidity **31**, 471–473
 - , storage **31**, 461
 - , toxicity of DDT solution to man **2**, 212
- Olives, canned, use of ascorbic acid in **4**, 371
 - , effect of heat on peroxidase in **3**, 28
 - , – of salts and inhibitors on **3**, 30
 - , extract, catalytic effect of **3**, 8
 - , “oxidase,” effect of temperature on **3**, 27
 - , preparations from **3**, 25
- Omeprazole **44**, 299
- Oncorhynchus mykiss*, see Rainbow trout
- Onion oil, components of **22**, 110–111
- Onions (see also *Allium*), ascorbic acid content of, effect of fertilizers on **1**, 309
 - , composition and distillation of **2**, 272, 273
 - , dehydrated **6**, 315
 - , dicotyledonous plants **31**, 126, 127, 129, 131, 132
 - , dietary fiber and **31**, 146, 164
 - , flavones **5**, 270–283
 - , flavor and odor development in **22**, 73–133
 - , inositol phosphates content **45**, 23
 - , inulin **43**, 9
 - , lachrymatory factor in **22**, 96–97
 - , loss of thiamine **6**, 288
 - , ozone treatment **45**, 198
 - , parenchyma cells in **2**, 299
 - , threshold values of compounds of **22**, 113
 - , F value for industrial processing of **2**, 102
 - , volatile organic sulfur compounds **5**, 120
 - Oöspora lactis* in pickle spoilage **3**, 458
 - Opiates, smell sensation effects **44**, 323
 - , taste sensation effects **44**, 296
 - Opportunistic infection, probiotics in prevention **43**, 44–45
 - Optical microscopes **34**, 171
 - Optimal harvest time (O.H.T.) **9**, 63, 64, 69, 70, 114–116
 - Optimization, IM meat processing **39**, 138–143
 - Optimum frequency, of microwaves **15**, 292
 - Oral allergy syndrome **42**, 5, 7
 - Oral cavity, anatomy **29**, 163–164
 - , food responses **29**, 170–175
 - , sensitivity to pain **29**, 167–168
 - , – to temperature **29**, 168–169
 - , – to temperomandibular joint position **29**, 169–170
 - , – to touch pressure **29**, 166–167
 - , somesthetic receptors **29**, 164–166
 - Oral immunization, for IgA responses **37**, 21–22
 - Oral leukoplakia **40**, 57
 - Oral sensitivities, flavors or flavoring substances **42**, 24–25
 - Oral tolerance, as specific response **37**, 22
 - , induction, autoimmune therapy by **37**, 50–51
 - Orange-G, collagen degradation and **7**, 256–257
 - Oranges **10**, 298, 305, 308, 313–314, 317, 322, 328, 331; **15**, 218, 350; **16**, 208
 - , ascorbic oxidase in **3**, 16
 - , cathode ray experiments with **3**, 170–174
 - , concentrate, minimizing browning in **1**, 362, 364, 366
 - , cytochrome oxidase in **3**, 16
 - , effect of temperature on **3**, 17
 - , iodine wrappings for **3**, 465
 - , juice, ascorbic acid content **4**, 373, 380–381
 - , –, browning in **1**, 328–329, 332–334, 336–341, 362, 365
 - , –, canned **2**, 265
 - , –, –, ascorbic acid content of **1**, 55
 - , –, –, composition and distillation of **2**, 264–265

Oranges, juice, canned (*cont'd*)

- , →, nutrients in **1**, 43, 46–50
 - , →, tin vs. glass containers for **1**, 98–100
 - , →, chemical changes in during browning **1**, 331, 346, 349–350, 352–359
 - , →, discoloration of **5**, 54
 - , →, drum-drying of **7**, 227
 - , →, effect of sound waves on **3**, 131
 - , →, effects of sulfur dioxide addition to **5**, 77
 - , →, fermentation in **3**, 452
 - , →, flavor/vitamin C content retention **44**, 17–20
 - , →, packaging materials influence **44**, 18–20
 - , →, folate bioavailability **33**, 74–75
 - , →, freeze-dried **7**, 174, 186, 189, 226–227
 - , →, stabilization of **7**, 228
 - , →, frozen **6**, 169
 - , →, bacterial count of **6**, 181
 - , →, germicidal effect **6**, 202
 - , →, infrared dehydration of **3**, 146
 - , →, iodine-reducing substances in **5**, 63
 - , →, lactose-fermenting yeast occurring in **6**, 182
 - , →, loss of thiamine **6**, 295, 304
 - , →, microbial inactivation **44**, 12–13
 - , →, pectin in **1**, 398
 - , →, puff-drying of **7**, 227
 - , →, pulsed electric field (PEF) processing **44**, 26, 27
 - , →, shelf-life **44**, 15–16
 - , →, spray-drying of **7**, 227
 - , →, sterilization of by cathode rays **3**, 166, 167
 - , →, survival of bacteria in **6**, 164
 - , →, use of SO₂ for inhibiting browning **5**, 85
 - , juice concentrate, SO₂ binding power **5**, 126
 - , →, yeast infections **5**, 79
 - , marine transport **12**, 185–187
 - , oil, use of ascorbic acid in **4**, 405–406
 - , ozone/carbon dioxide/argon mixed gas treatment **45**, 201
 - , peel, brining **5**, 144
 - , →, pectin in **1**, 400
 - , pH of **3**, 432
 - , pulp, pectin in **1**, 400
 - , soft rot of **6**, 181
 - , sour, astringency **5**, 273
 - , temperature **12**, 187
 - , treatment of, with 2-amino pyridine **3**, 464
 - , →, with sodium orthophenylphenate **3**, 464
 - , X-ray fluoroscopy of **3**, 159
- Orbitort **32**, 60–65
- Oregano, health implications **42**, 264–267
- Organelles, expression specific to **41**, 128–129
- , transporting **41**, 143–144
- Organic acids **15**, 128
- , in kiwifruit, composition **29**, 296
- , →, during growth and ripening **29**, 291–292
- , →, fresh, frozen, canned **29**, 294
- , →, seasonal changes **29**, 295–297
- , shoyu flavor and **30**, 264–265
- Organic bases, in soy sauce **10**, 81–82
- Organic matter, chlorination and **7**, 152–156
- Organisms, competing **13**, 357–358
- , food poisoning **13**, 349–396
- Organoleptic spoilage of fishes **2**, 373–375, 377
- Organs, SH content of **24**, 52–55
- Oriental noodles **43**, 141–189
- , alkaline salt content **43**, 143, 146, 148, 158–159, 187
- , antioxidants **43**, 160
- , buckwheat **43**, 159
- , classification **43**, 143–148
- , color **43**, 162
- , →, evaluation **43**, 173–175
- , →, factors affecting **43**, 178–183
- , differences from pasta **43**, 143
- , egg content **43**, 161
- , emulsifiers **43**, 162
- , flour, color determinants **43**, 178–180, 181
- , →, protein quantity/quality **43**, 181, 187
- , →, specification **43**, 154–156
- , formulation **43**, 148, 149
- , historical aspects **43**, 142–143
- , ingredients **43**, 156–162, 187–188
- , oil content **43**, 160
- , polyphosphates **43**, 161
- , preparation procedure **43**, 143
- , preservatives **43**, 161–162
- , processing **43**, 146, 147, 148, 188
- , →, evaluation **43**, 172
- , production **43**, 162–171
- , →, air drying **43**, 168–170
- , →, compounding/sheeting **43**, 165–166
- , →, cooking **43**, 167
- , →, deep frying **43**, 170
- , →, dough resting **43**, 165
- , →, drying **43**, 168–171
- , →, mixing **43**, 162, 164–165
- , →, slitting/waving **43**, 166
- , quality evaluation **43**, 171–178
- , →, scoring factors **43**, 172, 173, 175–181

- , raw materials 43, 143, 146
- , salt (white; common salt) content 43, 143, 146, 157–158
- , size (width) 43, 146, 147, 166
- , stabilizers 43, 161
- , starch 43, 159, 183–186, 187–188
- , –, amylose content 43, 185
- , –, pasting properties 43, 156, 184–185
- , –, swelling power/volume 43, 185–187
- , texture, evaluation 43, 175–178
- , –, factors affecting 43, 183–188
- , vital gluten powder 43, 161
- , water content 43, 157
- , wheat 43, 150–156
- , –, ash 43, 154, 155
- , –, color 43, 154, 156
- , –, millable wheat value index (MWVI) 43, 152–153
- , –, protein content 43, 153–154, 155, 159
- , –, single kernel characteristics 43, 153
- , –, soundness 43, 153
- , –, source 43, 150–151
- , –, test weight 43, 152
- , –, thousand-kernel weight 43, 152
- Ormer, *see* Abalone
- Orotidine-5-phosphate pyrophosphorylase, in wheat germ 23, 240
- Orthoclase, volume per oxygen atom in 2, 3
- Orthophosphates 39, 268–269
- , effect on appetite 1, 133
- Ortho-(*a*)-selinene in celery seed oil 2, 272
- Osazone, crystalline 12, 25
- Osborne classification, proteins 34, 267–269
- Osborne procedure 36, 17–18
- Oscillating can, heat transfer to 32, 73–74
- Oscillation of molecules 15, 280
- Oscillatory shearing 39, 20–23
- Osmoregulatory capacity 39, 119
- Osmosis of living plant cells 2, 307
- Osmotic dehydration, as food technological method, for developing countries 22, 200
- Osmotic pressure, calculation of 7, 87
- Osmotic treatment 39, 96–97, 101, 110–113, 149–150
- Osones, *cis* 12, 25–26
- , *trans* 12, 25–20
- Ossein, acid processing of 7, 242
- , gelatin manufacture and 7, 238
- , liming of 7, 240
- Osteogenesis imperfecta 37, 394–396
- , classification system 37, 395
- Osteophagia caused by phosphorus deficiency 1, 119
- Osteoporosis, calcium intake and 36, 217–218
- , calcium supplements and 33, 144–145
- , phytoestrogen health protective effects 44, 227–229
- , prevalence in women on low-cholesterol diets 37, 225–226
- , prevention, inulin 43, 43–44
- , risk factors 33, 104
- Ostwald ripening 34, 145–146
- Ouabain resistance assay 34, 395–396
- Outer membrane polymers 43, 322–323
- Ovalbumin 1, 150; 10, 35, 40, 41–42
- , egg proteins 34, 255–257
- , gels, degree of aggregation 34, 209–210
- , Maillard reactions 35, 199
- Ovarian cancer, carcinogen risk assessment and 31, 17
- Ovoglobulins 1, 150
- Ovomucin 10, 36, 39–41, 42
- Ovomucoid 1, 150; 10, 36
- Ovomucoidase in egg albumen 1, 183
- Oxalacetic carboxylase, in wheat germ 23, 241
- Oxalate, deposition of, from xylitol infusion 25, 172
- , inhibition of enzymes by 1, 384, 388
- Oxalic acid, cathode ray experiments on 3, 170
- , effect on adhesive properties of pea coats 2, 315
- , – on browning in fruit products 1, 358
- , – on calcium absorption 33, 142–143
- , in rhubarb 3, 346
- , in wheat germ 23, 237
- , reaction with tin 3, 340
- Oxaprozin 44, 297
- Oxazoline compound, in meaty aroma 18, 60
- Oxidants, dough development and 29, 237–238
- Oxidases 16, 431
- , amine 17, 13
- , ascorbate 17, 13, 17
- , cytochrome 17, 10–11, 20, 258
- , *o*-diphenol 17, 12, 17
- , –, reactions of 17, 11–12
- , –, thermal inactivation 17, 43
- , *p*-diphenol 17, 12
- , glycollate 17, 13–14
- , in food deterioration 17, 18
- , in tea 17, 256
- , in wheat germ 23, 239, 240
- , polyphenol 17, 239, 244
- , –, chromatography of 17, 257
- , –, in fermentation 17, 265
- , –, in oxidation 17, 267

Oxidases, polyphenol (*cont'd*)

-, -, in tea 17, 229, 256, 258-259

Oxidation 14, 9-10

-, antioxidants, ascorbic acid 33, 15, 310

-, -, butylated hydroxyanisole 33, 309-310

-, -, butylated hydroxytoluene 33, 309-310

-, -, classes 33, 309

-, -, flavonoids 33, 311-314

-, -, inhibitory effects on fish gill

12-lipoxygenase, table 33, 308

-, -, naturally occurring 33, 310

-, -, tocopherols 33, 310

-, cardiolipin 37, 275

-, during meat storage 23, 51-53

-, effect on "off-flavor" of oranges 2, 265

-, - on stability of DDT 2, 205

-, - on staleness of coffee 2, 277-278

-, fish lipids, enzyme-catalyzed 33, 291-297

-, -, factors affecting 33, 287-289

-, -, metal catalysis of 33, 289-291

-, -, volatile compound generation 33, 298-302

-, folate resistance to 33, 45

-, folates, energies of activation, table 33, 50

-, 10-formyl-tetrahydrofolate 33, 46

-, freeze-dried beef and 7, 211-213

-, 4 α -hydroxy-5-methyl-tetrahydrofolate 33, 46

-, IM meat 39, 133-136

-, in fermentation of tea 11, 240, 241

-, lactate 39, 199

-, 5-methyl-tetrahydrofolate 33, 45-47

-, of lipids 23, 39-48

-, of phospholipids 23, 45-46

-, olive oil and 31, 467, 469-473

-, periodate 12, 13

-, plant substrates 3, 18-22

-, -, pigment formation in 3, 22-24

-, polyunsaturated fatty acids, acid-catalyzed decomposition 33, 278-280

-, -, autooxidation 33, 239-249

-, -, control, antioxidants 33, 309-310

-, -, -, flavonoids 33, 311-319

-, -, -, lipoxygenase 33, 306-309

-, -, -, microsomal enzymes 33, 305-306

-, -, -, peroxidase 33, 306

-, -, decomposition of acyl hydroperoxides 33, 270-273

-, -, enzyme-initiated 33, 256-270

-, -, oxygen activation 33, 234-238

-, -, peroxidation *in vivo* effects on DNA 33, 285-286

-, -, - on membranes 33, 283-285

-, -, - on proteins 33, 282-283

-, -, photosensitized singlet oxygen 33, 249-256

-, -, reactants and inhibitors, active oxygen species 33, 302-303

-, -, -, metals 33, 303-405

-, -, -, oxygen 33, 302

-, -, secondary products 33, 276-278

-, -, volatile compounds from acyl hydroperoxides 33, 273-275

-, -, volatile compounds in food 33, 280-281

-, role in meat off-flavors 23, 38

-, sugars 14, 252-253

-, tetrahydrofolic acid, mechanism 33, 42-43

-, α -tocopherol antioxidant functions in membranes 33, 207-211

-, unsaturated fatty acids 35, 23

N-Oxidation, meat mutagens 34, 409-410

α -Oxidation 17, 25-26

β -Oxidation 17, 25

-, dietary fatty acids 35, 5

-, α -linolenic acid 35, 34

Oxidation potentials, folates, electrochemical detection in reversed-phase HPLC systems 33, 30-32

Oxidative metabolism, mitochondrial disorders 37, 379-381

Oxides, carcinogen risk assessment and 31, 39

-, *N*-nitroso compounds and, nitrite/nitrate addition 31, 78-80

-, -, processing 31, 89, 90, 93

Oxidizers, carcinogen risk assessment and 31, 24

Oxidizing agents, for SH groups 24, 8

-, inhibition of enzymes by 1, 381-382

Oxy acid in rye bread 2, 276

Oxybutynin 44, 298

Oxyfedrine 44, 314

Oxygen 14, 190

-, carcinogen risk assessment and 31, 24

-, chlorination and 7, 133

-, chocolate and, alkalization 31, 247

-, -, cocoa butter 31, 251, 252

-, -, milk 31, 260

-, -, milk crumb 31, 291

-, -, packaging 31, 314, 316-319

-, effect on canned foods 3, 345, 346

-, - on carotenoids 15, 257

-, - on dough 16, 418

-, endogenous proteolytic enzymes and 31, 344

-, equilibria in milk powder 3, 60

-, in wines 8, 153

-, levels, control 33, 302

- , microbial control 39, 121
- , *N*-nitroso compounds and 31, 62, 79, 89
- , olive oil and 31, 467
- , on fruits 15, 155
- , relation to sugar–protein reaction 3, 102
- , removal of to prevent tallowiness in dried milk 3, 93
- , role in browning reaction 32, 133
- , uptake in lipid deterioration 3, 93, 94
- , water requirements and 7, 109
- Oxygen-18, energy metabolism 40, 173–178
- Oxygen absorption by dehydrated potatoes 1, 275–276
- Oxygenase in plant tissues 3, 3, 4
- Oxygen scavengers, for lipid oxidation control 33, 302
- Oxyhemoglobin in poultry meat 1, 209
- Oxytetracycline 16, 180
- Oysters, decomposition 16, 175
- , loss of thiamine in 6, 280
- , use of ascorbic acid on 4, 391
- Ozone 45, 167–208
- , analytical methods 45, 204–205
- , as banana preservative 12, 190
- , atmospheric 45, 170–171
- , biological oxygen demand (BOD) of water 45, 170
- , carcinogen risk assessment and 31, 7, 39, 40
- , chemical oxygen demand (COD) of water 45, 170
- , chemistry/physics 45, 170–177
- , cycloaddition reactions 45, 175
- , decomposition 45, 176–177
- , –, catalysis by inorganic compounds 45, 177
- , –, free radical species generation 45, 176
- , –, inhibition 45, 177
- , –, initiation 45, 177
- , –, promotion 45, 177
- , effect on fruits 15, 68, 134, 156
- , electrophilic reactions 45, 175
- , in storage atmosphere 12, 101
- , microbial inactivation 45, 170
- , –, biofilms 45, 187, 198–199
- , –, effect of oxygen demand of medium 45, 181, 182
- , –, food characteristics influencing efficacy 45, 190, 191
- , –, food sanitizing applications 45, 189
- , –, kinetics 45, 187–188
- , –, mechanisms 45, 187–188
- , –, pulsed electric field combined treatment 45, 188, 203–204
- , –, relative humidity/microbial cell hydration 45, 179
- , –, residual ozone values 45, 180–181
- , –, spores 45, 186, 187
- , –, targeted micro-organisms 45, 186–187
- , *N*-nitroso compounds and 31, 67
- , nucleophilic reactions 45, 175
- , oxidation of sulfhydryl enzymes by 1, 381
- , oxidation–reduction potential 45, 171
- , pesticide residue reduction 45, 170, 189, 199
- , physical properties 45, 171
- , processing equipment interactions 45, 183–185
- , –, materials compatibility 45, 184
- , –, metals 45, 184–185
- , –, plastics 45, 185
- , –, rubber 45, 185
- , production methods 45, 204
- , reactivity 45, 175–177
- , –, inorganic compounds oxidation 45, 177
- , –, molecular ozone 45, 175
- , solubility 45, 172–173
- , stability 45, 173–175
- , structure 45, 171
- , toxicity 45, 206–207
- , transfer from gas to liquid phase (contacting systems) 45, 182–183
- , treatment chambers 45, 182
- , treatment medium 45, 178–181
- , –, oxygen demand 45, 170, 181, 182
- , –, relative humidity 45, 178–180
- , –, residual ozone 45, 180–181
- , –, temperature 45, 178
- , treatment of molds with 3, 465, 466
- , water requirements and 7, 110
- , workplace exposure thresholds 45, 207–208
- Ozone sanitization, combination treatments 45, 200–204
- , –, carbon dioxide 45, 201–202
- , –, chlorine 45, 201
- , –, heat 45, 202
- , –, hydrogen peroxide 45, 200–201
- , –, pulsed electric field 45, 188, 203–204
- , –, ultraviolet radiation 45, 202–203
- , dry foods/ingredients 45, 198
- , equipment treatment 45, 192
- , filtration of treatment water 45, 183
- , fish 45, 197–198
- , food processing applications 45, 186–199
- , –, chlorine treatment alternative 45, 188–189

Ozone sanitization, food processing applications (cont'd)

- , environmental contaminants reduction 45, 192
- , food characteristics influencing ozone-demand 45, 190–191
- , food surface structure 45, 190–191
- , limitations 45, 206
- , safety issues 45, 207
- , fruit 45, 190, 191, 192, 194–195
- , meat 45, 186, 189, 190, 191, 192, 193–194
- , metal contaminants removal from drinking water 45, 177
- , packaging materials 45, 192, 198–199
- , pesticide residue reduction 45, 170, 189, 199
- , poultry carcasses 45, 183, 190, 192, 193–194, 201
- , raw products/ingredients 45, 191–192
- , regulatory status 45, 206
- , shelf-life extension 45, 193
- , storage applications (ozone gas) 45, 178
- , surface decontamination 45, 178
- , food contact surfaces 45, 198–199
- , vegetables 45, 190, 191, 194, 195–196

p53 44, 251

pl ester transfer protein, activity, *n*-3 PUFAs 36, 326

→, *n*-6 PUFAs 36, 293–295

pABG, *see para*-Aminobenzoylglutamate

Packaging 15, 182

→, chocolate and 31, 313, 314

→, dried milk products 3, 85

→, evaluation 31, 319, 320

→, flavor and 7, 25

→, mango fruits for shipment 21, 285–286

→, materials, insect penetration by 4, 314–315

→, ozone treatment 45, 192, 198–199

→, PEF treated orange juice flavor/vitamin C retention 44, 18–20

→, meats 5, 38, 39

→, microwave foods 43, 67, 106–109, 131

→, requirements 31, 314–319

→, role in chlorophyll formation in potato 21, 328, 332

→, sorghum brewed products 43, 245–246

→, systems 32, 27–30

Packera candidissima 45, 77–78

PAGE, *see* Electrophoresis

PAH, *see* Polycyclic aromatic hydrocarbons

Pahutoxin, properties and pharmacology of 18, 151–154

Pain, oral cavity sensitivity to 29, 167–168

Paired sensory difference tests 2, 222–224

Palatability, of mechanically deboned red meat 27, 88–93

Pale, soft, and exudative pork, *see* Pork

Palmitic acid, chocolate and 31, 250, 254, 275, 324, 325

→, in carrot seed oil 2, 271

→, in celery seed oil 2, 271

→, in cocoa fat 6, 39

→, in coffee 2, 279, 281

→, in natural fats 23, 8

→, in parsley oil 2, 273

→, in poultry fat 1, 212

→, in tea leaves 2, 286, 287

→, olive oil and 31, 463, 464

→, plasma lipid/lipoprotein response 36, 269

Palmitoleic acid, in natural fats 23, 8

→, olive oil and 31, 463, 464

Palmitostearin, in cocoa fats 6, 39

Palm kernels 16, 15

Palm oil, lauric fats in 6, 32

→, tocopherol losses due to processing 33, 160

→, tocotrienols in 33, 160

Panama, Incaparina use in 22, 198

Pancreas, dietary fiber and 31, 170, 171

→, endogenous proteolytic enzymes and 31, 345

Pancreatic amylase 41, 158

→, effect on starch 2, 328

→, inhibition by antienzymes 1, 385

Pancreatic cancer, carcinogen risk assessment and 31, 14

Pancreatin, digestion 35, 220

Panels, formal sessions of 7, 28–30

→, operation of 7, 20–22

→, orientation of 7, 23

→, scheduling of 7, 21

→, selection of 7, 15–18

Panel tests 14, 69–73

→, consumer 14, 135–136

→, laboratory 14, 130–133

→, texture profile 14, 133–135

Pantothenic acid, effect of cathode rays on 3, 168

→, in apples and pears 8, 368

→, in wheat germ 23, 209

Pantothenic acid content, inability of rats to recognize 1, 118

→, in eggs 1, 153

→, inhibition of enzyme functioning in synthesis of 1, 387

→, of canned foods 1, 41–47

- , –, effect of storage on 1, 93–95, 97–98
- , of foods, effect of heat sterilization on 1, 87–88
- Papain, as allergen 42, 7–8
- , endogenous proteolytic enzymes and 31, 345, 355
- , freeze-dried beef and 7, 211
- , in papaya 17, 184, 188
- , in poultry meat 1, 210
- Papaw, juice of 8, 233
- Papaya, flavor of 17, 176
- , juice, in preparation of fish paste 4, 219
- Paper, licorice root and 7, 346–347
- Paphia stamina 10, 145
- Paprika 15, 246
- , color range for 5, 320
- Paraffin, solubility of DDT in 2, 204
- Parallel-plate viscometers 11, 371, 374
- Paramagnetism 10, 325
- Paramecium* phytase 45, 11
- Parameter (see also Kinetic parameter distribution), classification 40, 310–311
- , definition 40, 34
- , estimation 40, 311–312
- , evaluation 40, 40–43
- , identifiable 40, 311
- , insensible 40, 311, 319
- , nonidentifiable 40, 311
- , sensible 40, 311, 320
- Parameter sharing 40, 159–160
- Paramyosin, melting 35, 322
- Paramyotonia congenita 37, 384
- Parasites, gastroenteritis-producing 37, 39
- , radiation disinfection of 24, 198–199
- Parathyroidectomy, effect on rats 1, 123
- Parenchymal cell 40, 15–17, 40
- Parenchymatous tissues, cellulose 31, 126–128
- , components 31, 120, 122, 124–126
- , dietary fiber and 31, 151, 190
- , hemicellulosic polymers 31, 128, 129
- , intestinal bacteria 31, 181, 184
- , in vegetable matter, effect of blanching on 2, 301
- , –, in white potato 2, 323
- , –, method and rate of killing, effects of 2, 301, 309
- , –, protoplasm in 2, 309
- , –, size and shape of 2, 298–301
- , –, turgidity of 2, 307–309
- , monocotyledonous plants 31, 136–138
- , pectic substances 31, 129–132
- , properties 31, 159, 161–166
- , seeds 31, 135
- Parenteral fat emulsions, ultrasonic particle sizing 45, 150
- “Parent gelatin”, structure of 7, 260–261
- Parmesan cheese, contamination 39, 287
- , flavor 39, 243, 245
- , lipolysis 39, 205
- , peptides 39, 230–231
- , ripening 39, 255
- , texture 39, 254
- Paroxetine 44, 312
- Parsley, constituents of oil of 2, 273
- Parsnips, blanching of 2, 323
- , constituents of seed oil from 2, 274
- , effect of blanching on 1, 68
- , – of steaming on pectic substances of 2, 311
- , inositol phosphates content 45, 23
- , loss of thiamine on processing 6, 288
- Particles in dried milk, action of glycerol on 3, 50
- in –, form and appearance of 3, 49
- in –, size distribution and air cell volume of 3, 48
- Particle-streak method 32, 50
- Particulate matter, and heat transfer 32, 74–76
- Particulate products, aseptic processing of 32, 30–32
- Passiflora edulis* forma *flavicarpa* 12, 204, 207
- Passiflora edulis* Sims. 12, 203, 207
- Passiflora* quadrangularis 12, 207
- Passion fruit, flavor of 17, 176
- , iodine wrappings for 3, 465
- Passion fruit juice, composition 27, 259–265
- , –, acids 27, 262–263
- , –, alkaloids 27, 263–264
- , –, amino acids 27, 264
- , –, carotenoid pigments 27, 264
- , –, cyanogenic constituents 27, 265
- , –, enzymes 27, 265
- , –, sugars 27, 262
- , concentration of 27, 265–267
- , –, by reverse osmosis 27, 268
- , –, evaporators, selection of 27, 265–266
- , –, powders 27, 268–269
- , –, quality 27, 267
- , –, volatile flavoring, recovery of 27, 267–268
- , development, research needs 27, 288–290
- , from pulp 27, 251–252
- , preservation 27, 257–259
- , starch, properties of 27, 255–257
- , –, removal of 27, 252–255

Passion fruit juice (*cont'd*)

- , volatile flavors **27**, 269–281
- , →, carotenoids **27**, 277–281
- , →, →, edulans **27**, 277–279
- , →, →, ionone derivatives **27**, 281
- , →, →, megastigmatrienes **27**, 279–281
- , →, effect of fruit maturity **27**, 287
- , →, → of fruit variety **27**, 285–287
- , →, → of processing **27**, 287–288
- , →, esters **27**, 277
- , →, flavor impact values **27**, 282–287
- , →, sulfur compounds **27**, 281–282
- Passion fruit pulp, extraction **27**, 247–251
- , →, by centrifugal extractor **27**, 247
- , →, by converging cone extractor **27**, 247–250
- , →, by passypress extractor **27**, 250–251
- , preservation **27**, 257–259
- Passive diffusion **40**, 248–251
- Pasta-making **44**, 411
- , buckwheat products **44**, 415
- Pasta products, nutritious, for developing countries **22**, 195
- Pastes, choline content **11**, 300
- , lecithin reversion in **11**, 298–301
- Pasteurization (*see also* Heat treatment) **10**, 50, 79, 115–119
- , by ultrahigh-temperature methods, effects on folate activity **33**, 51
- , cheese products **39**, 259–277
- , effect of cathode rays in **3**, 165
- , effect on enzymes in milk **3**, 53, 54
- , IM meat **39**, 121
- , in spray-drying **3**, 73
- , microwave heating **43**, 125–126
- , milk, effect on folate binding **33**, 76
- , of wine and beer by radio-frequency waves **3**, 133
- Pasting behavior **41**, 165–166
- Pastirma **39**, 74–75, 123
- Pastries, flavor scores with different fats **5**, 181–183
- , reverted fats used in **4**, 194, 199
- , toughness of **8**, 35
- , wheat germ use in **23**, 284
- Patch tests **42**, 36
- Pathogens **15**, 135
- , effect of radiation on **15**, 150
- , microbial, control **37**, 47–48
- , postharvest **15**, 168
- Patterson's Curse (*Echium plantagineum*) **45**, 72
- Patulin, degradation by sulfiting agents **30**, 17

- , from *Byssoschlamys* spp. **25**, 272–276
- PC, *see* Parenchymal cell
- PCPs, *see* Cheese, processed products
- PDS index **35**, 215, 218
- Peaches **15**, 223
- , air spaces in **2**, 333
- , barrelling **5**, 144
- , branded, cost reduction report for preparing **4**, 62
- , browning of **3**, 26
- , canned, corrosion characteristics of **3**, 336
- , →, nutrients in **1**, 43, 46–50
- , →, use of ascorbic acid in **4**, 367
- , →, vitamin retention in **1**, 83, 92
- , →, with added sulfur **3**, 352
- , carbon dioxide in transportation of **3**, 468
- , composition and distillation of **2**, 265
- , dehydrated **6**, 316
- , dried, chemical changes during browning in **1**, 351
- , →, effect of temperature on browning in **1**, 329, 334
- , →, enzymic changes in **11**, 290
- , effect of pH on phenolase activity of **3**, 24, 26
- , → of sound waves on enzymes in **3**, 36
- , Elberta **3**, 29
- , firming agent **5**, 145
- , freestone, blanching of **3**, 136
- , →, canned with added sulfur **3**, 354
- , frozen, ascorbic acid content **4**, 384
- , →, discoloration of **5**, 87
- , →, removal of gases from **3**, 36
- , →, retarding enzymic browning in **3**, 31
- , →, thiourea in **3**, 32
- , hair cells in **2**, 304
- , inactivation of polyphenol oxidase in **3**, 29
- , iodine wrappings for **3**, 465
- , loss of thiamine in canned **6**, 296
- , lye *vs.* steam peeling, effect on ascorbic acid content of **1**, 83
- , micro-organisms in frozen **6**, 179
- , pH of **3**, 432
- , polyphenols and enzymic browning in **19**, 116–117
- , substrate activity in **3**, 16
- , Sunbeam **3**, 16, 36
- , tannin **5**, 281
- , test for “organic peroxide” in **3**, 31
- , use of SO₂ in dried **5**, 141
- , vitamin B in **1**, 42, 44, 45
- Peach juice, ascorbic acid loss in bottling **1**, 63

- Peach nectar, canned, ascorbic acid content
4, 375
- Pea flour, inositol phosphate degradation during processing 45, 21
- Peak temperature dynamic method
35, 343–344
- Pea legumin, expression in micro-organisms
36, 160–161
- Peanut aflatoxin, chemical inactivation
26, 251–256
- , criteria for 26, 252
 - , in concentrates 26, 254–256
 - , in isolates 26, 254–256
 - , in meal 26, 253–254
 - , ozone treatment reduction 45, 198
 - , reagents 26, 252–253
- Peanut butter, in candy 6, 45
- , use of ascorbic acid in 4, 389
- Peanut concentrates 26, 224–226, 232–233
- , beverages 26, 259–260
 - , cereal foods 26, 257–258
 - , enriched bread and pasta 26, 258–259
 - , flour, defatted and grits 26, 220–223
 - , foods containing 26, 257–260
 - , full-fat 26, 219–220
 - , quality specifications 26, 223
 - , textured proteins 26, 260
 - , types of 26, 218–219
- Peanut foods in India 26, 260–264
- in –, Bal Ahar 26, 262
 - in –, fortified atta 26, 262
 - in –, multipurpose food 26, 262
 - in –, peanut butter 26, 264
 - in –, protein beverages 26, 263
 - in –, protein-enriched biscuits 26, 263
 - in –, tapioca macaroni 26, 263–264
- Peanut leuco-anthocyanins 5, 288
- Peanut meal, deficiencies of 17, 107
- Peanut protein 40, 231–232, 238–240
- Peanuts 16, 11, 52ff
- , antinutritional properties 26, 239–242
 - , as allergens 42, 27
 - , effect of storage on biological value of protein in 4, 269
 - , functional properties 26, 244–251
 - , –, baking properties 26, 248–249
 - , –, flavor and color 26, 249–250
 - , –, solubility 26, 246–247
 - , –, viscosity 26, 247–248
 - , globoid composition 28, 9
 - , in candies 6, 29, 45
 - , isolates 26, 226–228
 - , isolation of 26, 223–224
 - , nutritional properties 26, 239–244
 - , oils, mixtures of 8, 26
 - , oleic–linolenic fats in 6, 32
 - , phytate content 45, 13
 - , processing by-products 26, 234
 - , production 26, 217–228
 - , –, forms of 26, 217–218
 - , products, acylated 26, 238–239
 - , –, coisolates 26, 239
 - , –, hydrolyzates 26, 237
 - , –, partially defatted 26, 236–237
 - , –, succinylated 26, 238
 - , –, texturized 26, 237–239
 - , protein quality 26, 242–244
 - , –, amino acid composition 26, 243–244
 - , –, nutrient composition 26, 242–243
 - , research needs 26, 264–267
 - , roasted, Maillard reactions 30, 112
 - , thiamine content of 6, 293, 299, 304
 - , toxic properties 26, 239–242
 - , –, aflatoxin 26, 239–240
 - , –, goitrogens 26, 240
 - , –, hemagglutinin 26, 240
 - , –, phytic acid 26, 241–242
 - , –, protease inhibitors 26, 240
 - , –, saponins 26, 241
 - , used by the candy industry 6, 3
 - , volatiles, identification 30, 112
 - , wet-milling 26, 228–232
 - , –, advantages and disadvantages of 26, 233–234
 - , –, Berg process 26, 230
 - , –, C.F.T.R.I. process 26, 230
 - , –, Chayen process 26, 231
 - , –, commercial operations 26, 234
- Peanut starch, gelatinization of 2, 327
- Pear juice, canned, use of ascorbic acid in
4, 378
- , combining with sulfur dioxide 5, 79
 - , pectin in 1, 398
 - , preparation of 17, 94
 - , wastes 17, 94–95
- Pears, canned, corrosion characteristics of
3, 336
- , –, nutrients in 1, 43, 48–49
 - , –, use of ascorbic acid in 4, 367
 - , color in stewed 5, 272
 - , composition of 8, 300
 - , dehydrated 6, 316
 - , dietary fiber and 31, 127, 139, 187
 - , dried, browning 1, 335, 365
 - , –, effect of temperature 1, 329
 - , –, influence of oxygen on deterioration of 1, 342

Pears (*cont'd*)

- , effect of temperature on sensory difference tests **2**, 248
- , frozen, retarding enzymic browning in **3**, 31
- , fruit, biochemistry of **8**, 297
- , gas storage of **3**, 468
- , mineral elements in **8**, 369
- , nitrogen content of **8**, 299
- , oxidase activity in **3**, 18
- , oxidizing enzymes in **8**, 354
- , pH of **3**, 432
- , polyphenols and enzymic browning in **19**, 115–116
- , respiration in **3**, 17
- , stone cells of **2**, 300
- , test for “organic peroxide” in **3**, 31
- , treatment against storage rots in **3**, 464
- , treatment of by radio waves **3**, 144
- , use of SO₂ in dried **5**, 141
- , vitamin content of **8**, 360
- , X-ray use in grafting **3**, 159
- Peas (*see also* Carrots and Peas) **16**, 9, 67
- , ascorbic acid content of, effect of fertilizers on **1**, 310
- , →, of sunlight on **1**, 310
- , bacterial counts during preparation for freezing **6**, 186
- , →, decrease in bacterial content by blanching **6**, 184
- , →, frozen **6**, 175
- , →, micro-organisms in **6**, 179, 186
- , →, thiamine destruction in **6**, 258, 285, 288, 296
- , blanching of **8**, 66
- , branching enzymes **41**, 100–101
- , canned **8**, 63
- , →, anaerobic bacteria in **2**, 71, 88
- , →, brine-packed **3**, 441
- , →, corrosion characteristics of **3**, 336
- , →, dielectric constant of **3**, 125
- , →, nutrients in **1**, 43, 46–50
- , →, pH of **3**, 432
- , catalase activity in **8**, 84
- , changes affecting color and flavor **8**, 64
- , →, in chlorophyll during blanching of **8**, 82
- , →, in unblanched frozen **8**, 96
- , changes of cellular adhesion in **2**, 315
- , dietary fiber and **31**, 133, 154, 170, 181
- , dried, enzymatic changes in **11**, 288, 289
- , dry, insects infesting **4**, 308
- , dry storage **9**, 62
- , effect of blanching on vitamin content **1**, 68–72
- , →, of calcium, potassium on skins of **2**, 310
- , freeze-dried, storage stability of **7**, 229
- , freezing of **8**, 64
- , gelatinization of starch in **2**, 323
- , green, blanching **9**, 65, 70, 71, 73, 75, 76, 81, 83, 88, 91, 93, 132–134
- , →, chemical composition **9**, 62–92
- , →, relation to maturity **9**, 62–63
- , →, cleaning **9**, 128–129
- , →, color **9**, 75–76
- , →, drying **9**, 139–141
- , →, effect of heat processing on protein value in **4**, 247
- , →, field transport **9**, 126–128
- , →, flavor **9**, 73–74, 75, 87
- , →, freezing **9**, 90, 92, 93, 138–139
- , →, grade standards **9**, 111–113
- , →, harvesting methods **9**, 122–126
- , →, maturity **9**, 95–122
- , →, →, measurement of **9**, 96–122
- , →, →, prediction of **9**, 113–122
- , →, nutritive value **9**, 93–95
- , →, research needs **9**, 141–142
- , →, scheduled planting **9**, 121–122
- , →, size grading **9**, 129–130
- , →, specific gravity **9**, 99–101, 134–138
- , →, texture **9**, 72–73, 75, 78, 87
- , →, water content **9**, 63–67
- , →, yield prediction **9**, 122
- , greenness of **5**, 326–328
- , leucoplasts in **2**, 306
- , loss of ascorbic acid during blanching of **8**, 76, 89
- , →, of carotene during blanching of **8**, 72
- , →, of riboflavin during blanching of **8**, 75
- , →, of thiamine during blanching of **8**, 74
- , parenchyma tissue in **2**, 300
- , pectic material in coats of **2**, 310
- , phytic acid content, effect of cooking **28**, 42–43
- , sampling for flat sour contamination of **18**, 191
- , schleroids in **2**, 304
- , spore counts of **8**, 92
- , SSS in **41**, 84–85
- , sugar content of frozen **8**, 102
- , thermal resistance of spores in **2**, 71
- , thiamine content of **1**, 66
- , F value for industrial processing of **2**, 102
- , vitamin B in **1**, 42, 44, 45
- Pea vicilin **36**, 114
- , expression in micro-organisms **36**, 161
- Pecans **16**, 16

- Pecan trees, mineral composition of foliage **5**, 197
- Pectase, deesterification of pectinic acids by **1**, 411–412
- , use of cation exchanger for removal of **2**, 37
- Pectates, use in gelling reactions **1**, 421
- Pectic acid, molecular shapes and interactions **42**, 169, 171
- , possible formula for **11**, 5
- Pectic compounds, effect of changes on softening plant tissue **2**, 310
- , effects of blanching on **2**, 322
- , – of steaming on **2**, 311
- , in collenchyma **2**, 304
- , in pea coats **2**, 315
- , in vegetable tissue, effect on parenchyma tissue **2**, 301
- Pectic polysaccharides, arabinogalactans **30**, 145
- , binding to xyloglucan **30**, 150–151
- , galactans **30**, 144–145
- , homogalacturonan **30**, 143
- , links between fractions **30**, 149–150
- , plant cell wall, arabinans **30**, 143–144
- , rhamnogalacturonan I **30**, 142–143
- , rhamnogalacturonan II **30**, 143
- Pectic substances, changes during ripening of apples and pears **8**, 347
- , in apples **8**, 337
- , in dehydrated mashed potatoes **25**, 73–79
- , in fruits **17**, 182
- , in tea **17**, 233–234
- , reviews of chemistry of **11**, 5
- Pectinases, of *Byssoschlamys* spp. **25**, 264–266
- Pectinates, composition of **1**, 402
- , mixtures, use of to gel milk **1**, 421
- , rate of demethylation of **1**, 409–410
- , use in freezing fruits **1**, 421
- Pectinesterase **17**, 22
- , in fruits **17**, 184
- Pectinic acids, commercial production of **11**, 29–30
- , –, extraction **11**, 13–15
- , –, sugars liberated by partial acid hydrolysis **11**, 13
- , composition of **1**, 397, 399
- , molecular shapes and interactions **42**, 169–172
- Pectin methylesterase **17**, 52
- , during ripening **30**, 175
- , in bananas **17**, 50
- , in fruits, galacturonosyl residue deesterification **30**, 175
- , multiple forms **30**, 175
- , of tea **24**, 236
- , role in potato tubers **25**, 79
- Pectins **12**, 264–265; **15**, 80, 118
- , acetylated **1**, 398
- , action in gelation **8**, 35
- , analysis and characterization **11**, 45–61
- , apple, molecular weight of **1**, 398
- , araban content **11**, 73–80
- , ash and nitrogen contents **11**, 48
- , beet, molecular weight of **1**, 398
- , bulk density in drying **2**, 473, 500
- , changes in, during storage of fruit pulps **1**, 401
- , changes in growing fruit **1**, 402
- , – in softening pickles **2**, 315
- , chemistry **6**, 26; **10**, 10–11; **11**, 12–61
- , choice of plant tissue to use **11**, 12–13
- , chromatographic fractionation **11**, 47
- , citrus, effect on calcium absorption **33**, 141–142
- , –, molecular weight of **1**, 398
- , combination with lignins **11**, 82
- , content of apples and pears **8**, 300
- , deesterification of **1**, 406–412
- , dietary fiber and **31**, 118, 190, 191
- , –, analysis **31**, 142, 146, 148, 150, 152, 153
- , –, components **31**, 121–124, 140, 141
- , –, dicotyledonous plants **31**, 124, 126, 129–133, 135
- , –, intestinal bacteria **31**, 172, 175, 176, 182, 185–187
- , –, monocotyledonous plants **31**, 136, 137
- , –, properties **31**, 154, 155, 158, 163–171
- , effect of steaming on **2**, 311
- , effects on tocopherol bioavailability **33**, 171–172
- , enzymes in extraction **11**, 38–45
- , ester formation, between cellulose and **11**, 66–70
- , –, between hemicelluloses and **11**, 70–80
- , extent of acetylation **11**, 61
- , extracted from cocoa **8**, 263
- , extraction for study of **11**, 9–12
- , extraction procedures for analysis **11**, 11
- , extractives and extraction procedures **11**, 21–45
- , fractional extraction **11**, 26–36
- , fruit, substitution for animal gelatins **1**, 418
- , gelation, by low-ester pectins **1**, 416–420
- , –, high-solids, preparation of **1**, 415–416

Pectins, gelation (*cont'd*)

- , -, low-solids, calcium requirement for **1**, 416–418, 419–420
- , -, -, changes in, with aging **1**, 420
- , -, -, pectinate requirement for **1**, 418–419
- , -, optimum pH of **1**, 413, 415, 416
- , -, speed of **1**, 413, 415, 416
- , grades of, in relation to deesterification **1**, 413, 415
- , high and low methoxyl **6**, 28
- , highly polymerized **1**, 399–405
- , -, composition of **1**, 396–399
- , histological and histochemical studies **11**, 9
- , in cocoa beans and nibs **6**, 38
- , in gels **17**, 195–196
- , in gum drops **6**, 29
- , in inhibition of corrosion **3**, 343
- , in kiwifruit after storage and canning **29**, 295
- , in plant tissues **11**, 61–93
- , in tea **11**, 222–223
- , jelly grade, and arabinose content **11**, 76
- , -, and galactose content **11**, 75
- , -, and galacturonic acid content **11**, 74
- , jellying power of **1**, 407
- , low-ester, effect of acidity changes on viscosity of **1**, 413–414
- , -, - of heavy metal ions on viscosity of **1**, 414–415
- , -, properties of **1**, 413–420
- , -, uses of **1**, 420–421
- , manufacture of **17**, 95
- , methods of drying **1**, 405
- , mineral constituents **11**, 49–50
- , molecular shapes and interactions **42**, 167, 169–172
- , -, calcium pectate **42**, 169–172
- , -, pectic acid **42**, 169, 171
- , -, pectinic acid **42**, 169–172
- , -, sodium pectate **42**, 169–170
- , molecular sizes **11**, 63–66
- , nitration **1**, 398; **11**, 25
- , nomenclature for **1**, 395–396, 397
- , non-uronide constituents associated with **11**, 47–52
- , non-uronide contents **11**, 50–52
- , olive oil and **31**, 460, 463
- , orange, molecular weight of **1**, 398
- , photomicrograph of spray-dried **2**, 515
- , plant tissues for investigations **11**, 12–21
- , polymerization of in commercial products **1**, 401
- , polyvalent ion bridges in **11**, 83–93
- , possible enmeshing linkages between molecules **11**, 7
- , precipitation of **1**, 399, 416–418
- , preparation of apple marc for **11**, 17–21
- , - of plant materials for extraction **11**, 16–21
- , purification of **11**, 52–56
- , reference books on **11**, 6
- , role in fruit firmness **11**, 30–33
- , salt linkages with protein **11**, 80–82
- , sequestering agents **11**, 36
- , spectroscopic characterization **11**, 60–61
- , starch in **11**, 52
- , transformation to pectic acid **1**, 406
- , uronide contents **11**, 50, 58
- , use of enzymes in analyzing **11**, 38–45
- , - of Swenson dryer for **2**, 420
- , variation in water solubility **11**, 63
- , viscosity **1**, 405–406
- , viscosity and arabinose content **11**, 77
- Pectolytic enzymes **17**, 52
- Pediatrics, effects of lactic cultures on diarrhea **37**, 87–89
- Pedicularis* (betony) **45**, 77
- Pediococcus*, heat destruction of **3**, 436
- , salt-tolerant, in mash **30**, 230, 232
- Peebles atomizer, operation of **2**, 455
- Peebles spray dryer, operation of **2**, 423–425, 498
- Peeling, *see* Casings, removal of
- Pegaso near isogenic line **45**, 252–253
- Pelagic fish **39**, 351
- Pelargonidin, structure of **19**, 79
- Pemmican **39**, 81
- Penetration devices **14**, 81–86
- Penetrometer **14**, 85–86
- n-Penicillamine **44**, 297
- Penicillin, as food allergen **42**, 8
- , cathode ray sterilization of **3**, 187
- , in control of *Salmonella* infection **3**, 231
- , in foods **37**, 43
- , inhibition of cell division by **1**, 375
- , ribonucleic acid dissimilation by **1**, 375
- , therapeutic action of **2**, 143
- , treatment of by radio-frequency radiations **3**, 143, 144
- Penicillium*, ascospores, destruction rate curve for **3**, 434
- , effect of ultraviolet radiation on **3**, 148
- , exposure to radio waves **3**, 144
- , germination of **7**, 95
- , growth rate of **7**, 98
- , heat resistance **3**, 436, 456
- , -, curves for **3**, 438

- , in bacon 3, 298
- , in canned blueberries 3, 443
- , inhibition of by carbon dioxide 3, 444
- , sterilization of 3, 134
- , survival of at low temperatures 3, 446
- , thermal death time curves for 3, 439
- , X-ray mutations in 3, 160
- Penicillium digitatum* 15, 176
- , control of by ammonia 3, 465
- , ethylene production 12, 126, 189–190
- , in lemons 12, 107
- , in oranges 12, 107
- Penicillium expansum* 15, 178; 45, 191
- Penicillium glaucum* 12, 110
- , control of by ozone 3, 466
- , in rancidification of fats 3, 311
- Penicillium italicum* 15, 176
- Penicillium sclerotia*, destruction rate curve for 3, 434
- Peniophora lycii* phytase 45, 10, 11
- Pentachlorophenols (PCPs), carcinogen risk assessment and 31, 19, 20
- , fish preservation and 7, 67
- Pentamidine 44, 292, 322
- Pentanol in potato oil 2, 275
- Pentazocine 44, 297
- Pentosans 16, 389ff
- , in cocoa beans and nibs 6, 38
- , in mash, shoyu color formation and 30, 245
- , in mature peas 2, 310, 314
- , –, effect of cooking on 2, 311
- Pentose, dietary fiber and 31, 172, 175
- , shoyu color intensity and 30, 248
- Pentoxifylline 44, 317
- Peppergrass, composition of oil of 2, 275
- Pepperoni 39, 78
- Peppers 15, 234
- , ascorbic acid content of, effect of light on 1, 299
- , bacterial contamination of pork sausage by 6, 189
- , canned, nutrients in 1, 43, 46–49
- , dehydrated 6, 315
- , ozone treatment 45, 198
- , red Hungarian, in capillary resistance 5, 276
- , Spanish, in fish paste 4, 221
- Pepsin, endogenous proteolytic enzymes and 31, 345
- , inactivation of 1, 383
- Pepsin digest-dialysate method 35, 215
- Pepsin digest residue method 35, 214–215, 218
- Pepsin inhibitor, effect on enzyme 1, 385
- Pepsin in poultry meat 1, 210–211, 251
- Pepsin pancreatin digest-dialysate method 35, 214–215, 218
- Pepsin-pancreatin digest method 35, 214–215, 218
- Peptidases 16, 291ff; 39, 215, 216–218, 220, 223–225
- , endogenous proteolytic enzymes and 31, 387, 389
- , in tea 24, 234–235
- Peptide bonds, endogenous proteolytic enzymes and 31, 344
- , endopeptidases 31, 353, 354, 356, 357, 360–362
- , exopeptidases 31, 346–348
- , hydrolysis, measurement 35, 223
- , meat technology 31, 410, 411
- , thermal inactivation 35, 247
- Peptides (*see also* Emulsification peptides) 16, 239ff, 270
- , amphiphilic design 42, 99–100
- , –, graphical representations 42, 99–102
- , chocolate and 31, 224, 226, 270, 297
- , collagen hydrolysates and 7, 270
- , computer-aided design 42, 103–104
- , endogenous proteolytic enzymes and, endopeptidases 31, 352, 360
- , –, exopeptidases 31, 350
- , –, meat technology 31, 410–413
- , gelatin hydrolysates and 7, 267–270
- , *N*-nitroso compounds and 31, 79
- , reaction with glucose 3, 255
- , secondary structure 42, 95–99
- , –, aliphatic side chains 42, 98–99
- , –, amino acid sequences 42, 96–97
- , –, helix formation 42, 97–99
- , –, hydrophobic and hydrophilic residues 42, 96
- , –, β -sheet formation 42, 98
- Peptidyl lysyl hydroxylase defect, in Ehlers–Danlos syndrome 37, 392–393
- Peptidyl lysyl oxidase defect, in Ehlers–Danlos syndrome 37, 392–393
- Peptization 39, 265
- Peptone solutions, use in testing thermal bacterial resistance in foods 2, 66
- PER, *see* Protein efficiency ratio
- Peracetic acid food sanitization 45, 189
- Perch 39, 340
- Perchloroethylene, carcinogen risk assessment and 31, 20
- Perennial buckwheat (*Fagopyrum cymosum*) 44, 396, 397

- Pergolide mesylate **44**, 310
- Perhydroxyl radical, formation **33**, 237
- Periandra dulcis*, glycyrrhizin and **7**, 343
- Peridinium polonicum*, toxin from **18**, 158
- Perilla oil, DHA levels in brain phosphoglycerides **35**, 125–126
- Perimysium **9**, 3; **14**, 35
- Periodic paralysis, hyperkalemic **37**, 385–386
- , hypokalemic **37**, 384–385
- Periodontal disease, in Ehlers–Danlos syndrome **37**, 392–393
- , xylitol and **25**, 152–153
- Permanganate, dietary fiber and **31**, 153
- , oxidation of sulfhydryl enzymes by **1**, 381
- Permanganate reduction, fish freshness and **7**, 61–62
- Permeability, evaluation **31**, 315–318
- , membranes to ions/small molecules, α -tocopherol effects **33**, 218
- Permeability coefficient **39**, 185–186
- Permittivity **43**, 69, 78
- Peroxidase **16**, 432; **17**, 59
- , biological role **10**, 7–8
- , control of oxidative activities **33**, 306
- , effect of temperature on **3**, 27–29
- , fish lipid oxidation **33**, 293
- , inactivation, time–temperature relationships **3**, 53
- , in eggs **1**, 183
- , –, microbial inhibition by **1**, 386
- , in food deterioration **17**, 18
- , in milk, effect of cathode rays on **3**, 175
- , in papaya **17**, 183
- , in plant tissues **3**, 3–8
- , in processing **17**, 5
- , in tea **17**, 231, 256; **24**, 234
- , in wheat germ **23**, 240
- , lipid oxidation **33**, 259–261
- , oxidation mechanisms **17**, 14–16
- , oxidation of pyrogallol by **3**, 22
- , properties of **17**, 8–9
- , pseudo- **17**, 9
- , regeneration of **17**, 53–56
- , test for in fruits **3**, 31
- , thermal inactivation of **17**, 39–42
- , time–temperature indicator **44**, 180, 181
- , with H_2O_2 , meat mutagen modulation **34**, 429
- Peroxidase activity, as blanching index **17**, 3, 5
- Peroxidation, lung and heart microsomes, α -tocopherol effects **33**, 213
- , membrane, inhibition by α -tocopherol **33**, 210
- , membrane lipids, α -tocopherol role **33**, 213
- Peroxides **14**, 305–307
- , conversion from unsaturated fat **3**, 96
- , determination of in dry milk **3**, 94, 95
- , formation of **17**, 27
- , –, in yellowing of bacon **3**, 312, 316
- , linolenate and linoleate **17**, 29
- , olive oil and **31**, 467
- Perphenazine **44**, 312
- Persimmon **15**, 226
- Perturbation response **40**, 285–289
- Pesticide residues, in foods **37**, 43
- , reduction by ozone treatment **45**, 170, 189, 199
- Pesticides **14**, 310–311
- , carcinogen risk assessment and **31**, 6
- , chocolate and **31**, 225, 226
- , *N*-nitroso compounds and **31**, 95–97
- Petasitenine **45**, 66, 67
- Petasites officinalis* **45**, 76
- Pet food production **39**, 83–85, 118, 126
- Petroleum ether, solubility of DDT in **2**, 203, 204
- Petunia* seeds, transgenic **36**, 171
- Petzholdt conche, chocolate and **31**, 304
- Petzold integrator **40**, 297, 299–303
- Peyer's patches, accessory cells **37**, 15
- , characterization **37**, 15
- , components **37**, 10
- , gut antigen uptake **37**, 14–15
- PGE, *see* Pregastric esterase
- PGE_2 , immunological function effects **35**, 99–100
- PGSR response **14**, 21–22
- pH **14**, 123–124, 100–191
- , adjustment, proteins **35**, 335–336
- , changes, during storage of apples **8**, 327
- , changes in value in fish muscle **2**, 362–363, 372, 373
- , cheese, *see* Cheese, pH
- , chlorination and **7**, 148–149
- , coalescence stability and **34**, 143, 145
- , effect of cation exchanger on sugar beet juice **2**, 25–26
- , – of fish fatigue on **2**, 361
- , effect on bacterial growth in fish **2**, 361
- , – on browning in potato powder **1**, 272
- , – on calcium binding by fiber **33**, 136
- , – on cocoa seeds **8**, 249
- , – on discoloration of meat **5**, 30
- , – on dissociation of sulfurous acid **8**, 167
- , – on enzymes **17**, 47–48
- , – on folate absorption **33**, 53–54

- on folates, behavior 33, 5–6
- on –, intestinal absorption 33, 67
- on –, stability during extraction 33, 15–16
- on galactose and glucose bisulfite equilibrium constants 5, 67–71
- on gelatin 8, 35
- on germicidal activity 2, 133–134, 136, 149
- on glucose–alanine reaction 3, 253
- on growth of micro-organisms 3, 431
- on heat destruction values 3, 437–440
- on metabolism of micro-organisms 11, 333–336
- on micro-organisms in fruit juices 9, 226–228, 252–257
- on phenolase activity in fruits 3, 24–26, 27–30
- on preservative action of SO₂ 5, 124
- on protein thermal behavior 35, 323–325
- on rancidity 5, 30
- on relief from stomach ulcers 2, 32
- on salt tolerant yeasts 3, 453
- on sugar–amino acid reaction 3, 250
- on thermal death point of micro-organisms 3, 438–440
- on thermal resistance of bacteria 2, 67
- on thiamine destruction 6, 259, 272
- on whey proteins, binding of flavor compounds to 33, 411–412
- on –, film-forming properties 33, 394
- on –, foams 33, 401, 403
- on –, functional properties 33, 369
- on –, gelling properties 33, 386–387
- on –, gelling time 33, 387
- on –, heat treatment 33, 376–378
- on –, solubility 33, 375
- on –, thermal denaturation behavior 33, 379–381
- emulsifying activity index and 34, 154
- emulsion coalescence 34, 136
- fish freshness and 7, 62
- for adsorption of citrulline 2, 38
- of pectase 2, 37
- IM meat 39, 121, 123, 124, 126, 148
- in cheese ripening 16, 234, 251
- in eggs 10, 39
- in fermenting cocoa 8, 245, 273
- in fresh cocoa bean pulp 8, 241
- inhibition of enzymes by 1, 380–381
- in water-holding capacity of meat 10, 368–373, 375, 379–380, 381, 386, 391–392, 393–395, 424, 431
- isoelectric, whey proteins, table 33, 349
- , lactase 38, 65, 69–71
- , β -lactoglobulin changes as function of 33, 351
- , of apples and pears 8, 300, 372
- , of buffer in thermal resistance tests 2, 81
- , of canned foods, relative to vitamin losses 1, 92
- , of dehydrated potatoes, relation to fluorescence 1, 276
- , of grape juice 8, 145
- , of limed pineapple juice 2, 18
- , of muscle of meat animals 6, 122
- , of must and wine 8, 157, 158
- , of phemerol 2, 154
- , of wines 5, 416; 6, 83; 8, 187
- , primary plant cell wall growth and 30, 160, 166–167
- , protein emulsifier modification 34, 150
- , relation to IQ-like compound formation 34, 435
- , – to pectin extraction 1, 402–406
- , selection and 38, 33
- , SO₂ liberation and 30, 21
- , sulfite antimicrobial efficacy and 30, 11–12
- , test for quality 2, 381–382
- , values, in canned foods 3, 337–340
- , –, in fresh fruits 3, 432
- , –, in fresh vegetables 3, 432
- , –, in soy sauce 10, 80, 112, 114
- , –, in sugar–sulfur dioxide reaction 3, 461
- , water requirements and 7, 109–110
- Phage vectors, gene cloning 36, 138–139
- Pharmacokinetics, graph theory 40, 339
- , population analysis 40, 265–278
- Phase inversion temperature (PIT), emulsifiers 22, 326
- , small-molecule emulsifiers 34, 101–102
- Phaseolin (see *also* French bean phaseolin) 36, 114–115
- Phaseolus vulgaris* L., iron availability of low-phytic acid varieties 45, 34–35
- Phase transition, at superlow temperatures 27, 344–349
- , –, recrystallization 27, 348–349
- , –, vitrification 27, 344–348
- , during freezing and rewarming of foods 27, 326–343
- , – of –, conditions during freezing 27, 329–343
- , – of –, eutectic temperature 27, 326–329
- , during freezing and thawing of model systems 27, 315–326
- , – of –, antemelting and recrystallization 27, 324–326

- Phase transition, during freezing and thawing of model systems (*cont'd*)
- , – of –, eutectic freezing 27, 316–320
 - , – of –, vitreous structures 27, 320–324
- Phase transition temperature, in fruit and vegetable juices 27, 339
- Phase–volume ratio 34, 84
- pH-drop initial rate assay 35, 221
- Phemerol, effect on influenza virus 2, 138
- , film formation of 2, 144
 - , neutralization by anion agent 2, 132
 - , structure of 2, 121, 154–155
 - , therapeutic action of 2, 143
 - , toxicity of 2, 130, 131
- Phendimetrazine 44, 314
- Phenformin 44, 307
- Phenindione 44, 288
- Phenmetrazine theovalate 44, 324
- Phenobarbital 44, 298
- Phenolases, *see* Oxidase, *o*-diphenol and Polyphenol oxidase
- Phenolic acids 44, 196
- , chocolate and 31, 233
 - , cinnamic acid based 42, 252
 - , olive oil and 31, 467
- Phenolic esters, analysis 31, 148, 152, 153
- , dietary fiber and 31, 119, 122, 190
 - , intestinal bacteria 31, 175, 182, 187, 189
 - , monocotyledonous plants 31, 137, 138
- Phenolics, chocolate and 31, 297
- , dietary fiber and 31, 140, 148
 - , –, components 31, 121, 123
 - , –, dicotyledonous plants 31, 127, 129, 130
 - , –, intestinal bacteria 31, 178, 186, 188
 - , –, monocotyledonous plants 31, 137, 138
 - , olive oil and 31, 467, 469
- Phenolic substances, in apples and pears 8, 352
- , in tea 17, 220–231
 - , in wheat germ 23, 237
 - , non-phenolic substances, in tea 17, 231–248
- Phenolic substrates, chemical investigations of 3, 11
- Phenols (*see also* Ellagic acid, Flavonoid, Gallic acid, Hydroxycinnamate, Lignin, Tannin), activity as surface-active agents 1, 378, 385–386
- , and fruit astringency 13, 179–227
 - , –, hydroxylation pattern change 13, 208
 - , animal adaptation to 27, 157–158
 - , animal consumption of 27, 162–210
 - , –, ellagic acid 27, 170–172
 - , –, flavonoids 27, 173–191
 - , –, gallic acid 27, 170–172
 - , –, hydroxycinnamate 27, 167–170
 - , –, lignins 27, 208–210
 - , –, tannins 27, 191–208
 - , animal metabolism of 27, 158–162
 - , as nutrients 27, 166–167
 - , biosynthesis 27, 151–153
 - , chlorine and 7, 165
 - , chocolate and 31, 221
 - , classification and structure 29, 118–121
 - , coefficient test for germicidal action of quaternary ammonium compounds 2, 158–159
 - , compounds, in bread 2, 276
 - , –, in coffee 2, 280, 281
 - , –, in maple syrup 2, 277
 - , –, in tea 2, 286
 - , concentration to destroy staphylococci 2, 135
 - , effect on mortality of rats 3, 206
 - , evolution 27, 153–154
 - , formation in curing smoke, from cellulose pyrolysis 29, 123
 - , – in –, from lignin pyrolysis 29, 121–123
 - , – in –, temperature effects 29, 124–125, 140
 - , from plants 27, 154–157
 - , gel-rigidity and 7, 297
 - , in beech smoke 29, 124–127
 - , –, temperature effect 29, 124–125
 - , in celery seed oil 2, 271
 - , in cherries 2, 264
 - , in curing smoke, antimicrobial effect as antioxidants 29, 144–146
 - , –, content 29, 123–127
 - , –, effect on flavor 29, 140–144
 - , –, mutagenic activity 29, 150
 - , inhibition of lipoxygenase 33, 307
 - , inhibitory effects on fish gill 12-lipoxygenase table 33, 308
 - , in liquid smoke preparations 29, 127–130
 - , in parsley oil 2, 274
 - , in primary plant cell wall 30, 152
 - , in smoke and smoked ham 29, 133
 - , in smoked products 29, 130–132
 - , in solid smoke preparations 29, 130
 - , *N*-nitroso compounds and 31, 60, 61
 - , of plant origin, in foods 27, 149–221
 - , olive oil and 31, 466, 467, 469
 - , pathologic effects of 3, 207
 - , pyrolysis products 27, 163–166
 - , shoyu flavor and 30, 278–280
 - , simple type, in food browning 19, 81–82
 - , therapeutic action of 2, 144

- , toxicity, carcinogenicity 27, 216–218
- , –, mimic-interaction with metabolism 27, 211–212
- , –, mutagenicity 27, 216–218
- , –, nutritional load 27, 212–214
- , –, penetration effects 27, 214–215
- , –, protein binding 27, 215
- , –, uncoupling of oxidative phosphorylation 27, 216
- , –, when used as antioxidants 3, 201
- Phenoxyl radical, α -tocopherol 33, 208–210
- Phentermine 44, 314
- Phenylacetic acids, flavor profile and 7, 12
- , in Formosan black tea oil 2, 297
- , in seisin-oolong black tea oil 2, 287
- Phenylalanine ammonia lyase, of tea 24, 234
- Phenylbutazone 44, 297
- Phenylenediamine, combination with *o*-quinone 3, 20
- , oxidation by oranges 3, 16
- Phenylethyl alcohol, in Formosan black tea 2, 287, 288
- , in manufactured tea 2, 286
- , in oranges 2, 264
- , in raspberries 2, 269
- Phenylethyl isothiocyanate, in water cress 2, 285
- Phenylethyl thiocyanate, in mushroom oil 2, 277
- Phenylphenol in fruit wrappings 3, 465
- Phenylpropionic acid nitrile in water cress 2, 275
- Phenylpropyl alcohol, in Formosan black tea 2, 288
- Phenytol 44, 312
- Pheophytin, formation of 17, 32
- Pheophytin *a* 17, 242
- , olive oil and 31, 460, 469
- Pheophytin *b* 17, 242
- , olive oil and 31, 460, 469
- Phloem, desirability in foods 2, 306
- , dietary fiber and 31, 122
- , fibers in 2, 304–305
- Phloretin 40, 208–209, 211; 44, 197
- Phlorizin 40, 208–209
- Phloroglucinol, condensation of 17, 258–259
- , in tannin formation 17, 225
- Phonons 45, 103
- Phosphatases 16, 294; 45, 24
- , inactivation of 17, 36–37
- , in egg yolk 1, 184
- , in honey 24, 330
- , in wheat germ 23, 239
- , time-temperature relationships for inactivation of in milk 3, 53, 54
- Phosphate buffer, use in blanching carrots 2, 330
- Phosphate carrier protein, cardiolipin association 37, 280–281
- Phosphate changes in fish muscle 2, 363–364
- Phosphate esters, appearance in destruction of cell membrane 1, 378
- , role in carbohydrate metabolism 1, 131–133
- Phosphate groups, effect on salting-out and salting-in 34, 316–320
- Phosphates 39, 269
- , absorption, inulin effects 43, 32
- , effect on calcium absorption 33, 143–144
- , – on “warmed-over” flavor 23, 54–55
- , inhibition of warmed-over flavor development in cooked meat 29, 41, 44
- , in meat curing, color improvement 29, 16
- , –, flavor development 29, 32
- , –, water binding increase 29, 15–16
- , inorganic, determination of 19, 324–325
- , in wines 8, 137, 153
- , loss of in blanching 8, 65
- Phosphate solutions, use in testing thermal resistance of bacteria in foods 2, 65, 66, 81
- Phosphatides, in nonenzymic browning 17, 33
- , structure of 23, 6
- , –, in wheat germ, effect on baking quality 23, 274
- Phosphatidylcholine liposomes, α -tocopherol transfer to rat liver mitochondria 33, 194
- Phosphatidylglycerol, degradation 37, 274–275
- , in animals 37, 263
- , in micro-organisms 37, 262
- , in plants 37, 262–263
- , synthesis, intracellular location 37, 267–270
- , –, pathway 37, 265–266
- Phosphoarginine, in abalone 23, 157
- Phosphoglucumutase, in wheat germ 23, 240, 241
- 6-Phosphogluconate isocitric dehydrogenase, in wheat germ 23, 240
- Phosphoglucose isomerase mutants 41, 146
- 3-Phosphoglycerate 41, 145–148
- Phosphoglycerate mutase as endpoint cooking temperature indicator 44, 172
- Phosphoglycerides, platelet, fatty acid composition 35, 55–56

- Phosphoglycerol phosphatase, in wheat germ **23**, 241
- Phosphoinositide transduction pathway, role in taste induced by saccharin and SC45647 sweeteners **42**, 224–227
- Phospholipase A₂, cardiolipin association **37**, 284–285
- , platelet, α -tocopherol effects **33**, 219–220
- Phospholipase C **45**, 27
- , activity, sweetener-induced taste **42**, 224–226
- Phospholipases, eicosanoids synthesis **35**, 93–94
- Phospholipid bilayers, α -tocopherol effects **33**, 215–216
- Phospholipid fraction of dried egg yolk, effect of storage on **2**, 249
- Phospholipid-hydrolytic activity in barley malt flour as a function of relative humidity **11**, 305
- Phospholipid monolayers, α -tocopherol effects **33**, 215
- Phospholipids **15**, 33
- , as factors in fat reversion **4**, 197
 - , biosynthesis of **23**, 12–13
 - , brain, DHA levels **35**, 124–126
 - , breakdown of **17**, 25, 32
 - , chocolate and **31**, 283, 324
 - , effects on quaternary ammonium compounds **2**, 131–132
 - , – on wheat germ **23**, 280
 - , endogenous proteolytic enzymes and **31**, 380
 - , fatty acid changes **35**, 56–58
 - , in abalone **23**, 162
 - , in egg yolk **1**, 150–151
 - , in milkfat **37**, 150
 - , in off-flavor production **17**, 33
 - , in oxidation **17**, 32–33
 - , interconversion of **23**, 14
 - , in wheat flours, breadmaking and **29**, 253, 257
 - , –, cookie quality and **29**, 259
 - , in wheat germ **23**, 223, 224
 - , olive oil and **31**, 466, 469
 - , oxidation of **23**, 45–46
 - , *n*-3 PUFA effects **35**, 149
 - , structure of **23**, 9–15
 - , warmed-over flavor development in cooked meat and **29**, 39–41
- Phosphomonoesterase, inhibition of **1**, 388
- , in wheat germ **23**, 210–211
- Phosphopeptides, calcium absorption and **36**, 217
- Phosphoric acid, in grape waste **2**, 16
- , in rye bread **2**, 276
- Phosphorus **16**, 239ff
- , content of apples and pears **8**, 371, 386
 - , determination in phosphate rock **2**, 39
 - , in tea **17**, 247
 - , radioactive **3**, 156
 - , removal from milk **2**, 35
- Phosphorus and phosphorus compounds, in wheat germ **23**, 233, 234
- Phosphorus compounds, in peas, loss in processing **9**, 72–73
- , –, relation to maturity **9**, 71–72
 - , –, – to texture **9**, 72–73
- Phosphorus content, deficiency in rats **1**, 119–120
- , of canned foods **1**, 44, 48, 49
 - , of plants, effect of fertilizers on **1**, 312–313
- Phosphorus starch granules **41**, 30
- Phosphorus supply, effects on fruit composition **9**, 299
- Phosphorylase (*see also* Glycogen phosphorylase metabolism), endogenous proteolytic enzymes and **31**, 379
- , mechanisms **41**, 159–160
 - , starch degradation **41**, 135–136, 153–154
- Phosphorylase-stimulation assay **41**, 89
- Phosphorylation, endogenous proteolytic enzymes and **31**, 359, 374
- , fruit ripening and **30**, 173
 - , protein emulsifier modification **34**, 153–155
 - , whey protein modification by **33**, 419
- Phosphohexonate, acceleration of trimethylamine oxide reduction by **2**, 369
- Photooxidation, polyunsaturated fatty acids **33**, 249–251
- , products **33**, 251–256
- Photosynthesis cells **41**, 139–140
- pH-stat assay **35**, 221
- o*-Phthalaldehyde, reactive lysine measurement **35**, 193
- Phthalein value, fish freshness and **7**, 64
- Phycin **17**, 184
- Phycoerythrin as time–temperature integrator **44**, 184–185
- Phycomyces blakesleeana* **15**, 212
- Phycomycetes **15**, 167
- Phylase, in wheat germ **23**, 210–211
- Physiologic rhythm (*see also* Bioperiodicity) **40**, 217
- Physiology, of normal vegetable tissues, effect of death on **2**, 308–309
- , –, normal cells turgidity **2**, 307–308

- , post-harvest 12, 116–127
- Phytases 45, 8–9
- , activation in seeds/grains before cooking 45, 9
- , animal cell lines 45, 24
- , animal digestive tract 45, 24
- , cell/tissue activity 45, 9–10
- , classification 45, 11
- , phytate degradation during food processing 45, 16, 20, 21
- , purified enzymes activity 45, 10
- Phytate, *see* Inositol hexakisphosphate and Phytic acid
- Phytic acid, activity, cereal 28, 63
- , –, wheat 28, 62
- , autolysis of, effect of pH 28, 64
- , –, of temperature 28, 64
- , beans, cooking and canning, effect of 28, 46–47
- , bioavailability of 28, 23–28
- , –, calcium 28, 30–31
- , –, copper 28, 41–42
- , –, iron 28, 33–36
- , –, magnesium 28, 31–33
- , –, manganese 28, 41–42
- , –, zinc 28, 36–41
- , biological function 28, 7
- , biological value, in laying hens 28, 26
- , –, in swine 28, 25
- , breadmaking and 28, 55–60
- , characterization of 28, 21–23
- , content, bran 28, 14
- , –, bread 28, 15
- , –, flour 28, 14
- , –, soybean 28, 60
- , –, tempeh 28, 60
- , –, whole grain 28, 14
- , cooking, effect on 28, 42–48
- , destruction during breadmaking 28, 55–60
- , –, fermentation 28, 55–60
- , determination analytical methods 28, 15–18
- , digestion of 28, 23–28
- , effect on calcium absorption 33, 134–142
- , – on mineral bioavailability 28, 29–42
- , – on retention of ingested phosphorus 28, 27
- , fermentation and 28, 55–60
- , germination and 28, 48–54
- , –, in cereals 28, 49–50
- , –, in legumes 28, 51–52
- , –, phytase activity changes 28, 53–54
- , –, phytate phosphorus changes 28, 53–54
- , globoid composition 28, 9
- , historical background 28, 1–4
- , hydrolysis 28, 24–28, 65–67
- , –, and baking 28, 57
- , –, effect of preheating 28, 65
- , –, of soaking 28, 66
- , –, in calves and steers 28, 24
- , –, in chicks and laying hens 28, 27
- , –, in rats 28, 28
- , in Iranian flat breads 28, 37
- , in legumes 28, 1–91
- , in rice, effect of cooking 28, 48
- , in seeds, effect of soaking 28, 66
- , in sesame meal effect of autoclaving 28, 45
- , in soy isolates 28, 70
- , interference with calcium absorption 1, 124
- , monoferric, purification from wheat bran 28, 34
- , occurrence 28, 7–12
- , pH and protein–mineral interactions 28, 18–21
- , phytase and, in wheat 28, 62
- , phytate–protein–mineral interactions 28, 18–21
- , phytin–protein complex, dissociation of 28, 73
- , processing effect of 28, 42–48
- , removal 28, 67–74
- , –, from soybean meal 28, 68
- , –, from soy protein 28, 68–74
- , –, at pilot plant 28, 69
- , –, by diafiltration 28, 72–74
- , –, by dialysis and anion exchange 28, 72
- , –, by ultrafiltration 28, 74
- , –, with calcium and barium ions 28, 68
- , research needs 28, 75
- , structure 28, 4–6
- Phytic acid phosphorus, content in cereals and legumes 28, 10–13
- Phytin, dietary fiber and 31, 165
- , in bread, adaptation of man to 1, 129
- , in cocoa beans 8, 262
- Phytoene 15, 206
- Phytoestrogens 44, 195–234
- , analytical methods 44, 201–203
- , antioxidant activity 44, 225–226
- , assays 44, 196
- , bioavailability/metabolism 44, 218–222
- , chemistry 44, 197–199
- , definition 44, 196–197
- , effects of processing 44, 212–218
- , estrogen receptor actions 44, 222–223
- , estrogen-related effects, *in vitro* 44, 223

Phytoestrogens, estrogen-related effects (*cont'd*)

- , –, *in vivo* **44**, 224–225
- , health protective effects **44**, 227–234
- , –, bone **44**, 227–229
- , –, cancer **44**, 229–232
- , –, cardiovascular **44**, 232–234
- , metabolism prior to absorption **44**, 199, 207
- , physiological effects **44**, 222–227
- , role in plants **44**, 200
- , sources **44**, 203–212
- , structural aspects **44**, 197, 198
- , toxicity **44**, 226–227
- Phytofluene **15**, 126, 132, 206
- Phytohemagglutinin, *see* Lectin
- Phytohormones **15**, 85
- Phytomonas phaseoli*, effect of pH on thermal death point of **3**, 438
- Phytophthora* **15**, 176, 180
- Phytophthora parasitica* **45**, 181
- Phytosterols **44**, 196
- Pichia* *miso*, for polyalcohol production **12**, 77, 80–83
- Pickles, brine (gherkins), corrosion characteristics of **3**, 336
- , –, *Oöspora lactis* in **3**, 458
- , –, study of yeasts in **3**, 453
- , –, tests on during pasteurization **3**, 437
- , softening by hydrolysis **2**, 315
- Pickling, use for developing countries **22**, 201
- Picolines in cyclic type of quaternary ammonium **2**, 125, 128
- Pies, alginates in fillings **11**, 152
- , carrageenan in fillings **11**, 128–129
- , gelatin and **7**, 324
- , gum tragacanth in fillings **11**, 185
- Pigmentation **15**, 132
- Pigments **14**, 185–191
- , aspects of formation of in fruit products **3**, 22–24
- , brown **12**, 39–45
- , derivatives of myoglobin **5**, 20
- , formation **12**, 42–45
- , –, factors affecting **12**, 43–45; **14**, 189–191
- , –, intermediates **12**, 42–43; **14**, 186–189
- , from model systems **12**, 39–41
- , –, absorption **12**, 41
- , –, dialyzable **12**, 39
- , –, insoluble **12**, 40–41
- , –, nondialyzable **12**, 40
- , –, soluble **12**, 40–41
- , from natural systems **12**, 41–42
- , –, darkened dried apricots **12**, 41–42
- , –, isolated by dialysis **12**, 42
- , –, maple syrup **12**, 42
- , heme **5**, 2, 14
- , hemoglobin, oxidation of **5**, 22
- , in abalone **23**, 163–164
- , in apples and pears **8**, 379
- , in citrus fruits, blood oranges **9**, 328
- , –, grapefruit **9**, 328
- , –, –, limes **9**, 328–329
- , –, –, oranges and tangerines **9**, 324–328
- , in cocoa beans and nibs **6**, 38
- , in cured meats **5**, 17
- , infrared spectra **14**, 185
- , in fruits **17**, 174
- , in meat **5**, 12, 13
- , in passion fruit **12**, 212–213, 228, 239, 259–260
- , in tea **11**, 226–227; **17**, 241–243
- , in wheat germ **23**, 237
- , oxidation products of heme pigments **5**, 13
- , oxyhemoglobin, absorption spectrum **5**, 28
- , preparation **14**, 185–186
- Pigmenturia **37**, 3–44
- Pig protein and amino acid **35**, 212–213
- Pigskins, acid processing of **7**, 242
- Pimentos, canned, nutrients in **1**, 43, 46–49
- , distribution of pH measurements **5**, 168
- Pimozide **44**, 312
- Pineapple, adsorbability on cation exchangers **2**, 12
- , ascorbic acid content of, effect of iron on **1**, 308
- , bran, as animal feed **17**, 95–96
- , bromelin in **17**, 188
- , calcium content of, effect of fertilizers on **1**, 311–312
- , canned, corrosion characteristics of **3**, 336, 338, 346
- , –, nutrients in **1**, 46–49
- , –, vitamins in winter vs. summer packs **1**, 82
- , –, in –, retention during storage **1**, 92
- , comparison of summer and winter fruits **2**, 265
- , composition and distillation of **2**, 265–269
- , flavor **17**, 176–177
- , –, components **1**, 135–136
- , fractionation of volatile oil of **2**, 266–267
- , industry, use of ion exchange resins in **2**, 18–20
- , iron content of, effect of fertilizers on **1**, 313–314

- , juice, ascorbic acid content of, correlation of total acidity with **1**, 303–304
- , –, –, effect of light on **1**, 303, 305
- , –, –, of temperature on **1**, 303
- , –, canned, ascorbic acid content **4**, 375, 380
- , –, –, nutrients in **1**, 43, 46–50
- , –, effect of headspace on shelf-life of **3**, 348
- , –, in control of browning **3**, 24, 33
- , –, in preparation of fish sauce **4**, 216, 219
- , –, usage of **17**, 95
- , –, vitamin retention during storage **1**, 92
- , loss of thiamine in **6**, 296
- , percentage of volatile oil in **2**, 266
- , phosphorus content of, effect of fertilizers on **1**, 313
- , wastes **17**, 95–96
- Pinene, in carrot seed oil **2**, 271
- , in parsley oil **2**, 274
- Pink discoloration, in foods **19**, 128–129
- Pipe fouling, ultrasonic detection **45**, 153
- Piperacillin **44**, 292
- Piperidine **12**, 29–30
- , fish spoilage and **7**, 45
- , maltose or maltulose **12**, 34
- Pirbuterol acetate **44**, 302, 322
- Piroxicam **44**, 297
- Piston pump, for thermoprocessed food filling **23**, 367
- Pi theorem **32**, 49
- Pitting, in fruit **10**, 319–320, 336
- Pituitary, glycyrrhizin and **7**, 258
- Pituitary hormone, effect on appetite **1**, 122
- Placeable filler, for thermoprocessed food **23**, 368–369
- Plaice, aerobic bacteria in **2**, 350
- , rigor mortis in **2**, 366
- Planck's constant **17**, 38
- Plank's formula **20**, 237
- Plant cell, primary wall, components, cellulose **30**, 147
- , –, –, glycoproteins **30**, 147–149
- , –, –, hemicellulose **30**, 145–147
- , –, –, pectic polysaccharides **30**, 141–145
- , –, models (*see also* Cell wall, plant, models) **30**, 152–168
- , –, structure, glucuronoarabinoxylan and **30**, 151
- , –, –, hydroxyproline-rich glycoproteins and **30**, 151–152
- , –, –, links between, pectic fractions **30**, 149–150
- , –, –, xyloglucan and cellulose **30**, 150–151
- , –, –, xyloglucan and pectin **30**, 151
- , –, –, phenols and **30**, 152
- , structure **30**, 140–141
- , walls (*see also* Acid phosphatase) **34**, 344
- , –, isolation **34**, 345–346
- Plant-derived food, selenium in **32**, 91–95
- Plant extracts, meat mutagen modulation **34**, 429
- Plant flavonoids, effect on “warmed-over” flavor **23**, 55–56
- Plant foods, contents of linoleic and linolenic acids **35**, 16–17
- Plant products **13**, 306–311
- Plant proteins (*see also* Dietary fatty acids), future research on **10**, 67
- , versus animal proteins **36**, 91
- Plant pyrrolizidine alkaloid sources **45**, 62–65
- Plant residues, utilization of **17**, 96–106
- Plants (*see also specific species*), *C*₄ **41**, 148–150
- , acyl composition of phosphatidylglycerol **37**, 299
- , aquatic, consumption of **20**, 193
- , ascorbic acid as spray for **18**, 295–296
- , as protein food, cereals **30**, 335–336
- , cardiolipin **37**, 263–264
- , chilling requirement of **25**, 199–202
- , chilling sensitivity of **25**, 194–199
- , legumes **30**, 336
- , new forms, *see* Protein foods, new, based on plant sources
- , oilseeds (*see also* Oilseeds) **30**, 336–339
- , parts used as food **25**, 212
- , phosphatidylglycerol **37**, 262–263
- , regeneration **36**, 165; **41**, 128
- , scanning electron microscopic studies on **22**, 250–252
- , starch degradation pathway **41**, 155–156
- , survival of, at low temperatures **25**, 193–211
- , transformation **41**, 131–134
- , winter hardiness of **25**, 202–208
- Plant seed oils, fatty acid composition **35**, 18
- Plant tissues, confocal scanning laser microscopy **43**, 355
- , microbial attachment **43**, 344–347
- , moisture distribution **27**, 303–307
- , surface structural aspects **43**, 344
- , water content **27**, 299
- Plaque, dental, biochemistry of **25**, 140–141
- , –, xylitol effects on **25**, 149
- Plasma, calcium concentrations **33**, 112–114

Plasma (*cont'd*)

-, folate concentrations 33, 60

-, gelatin and 7, 326-327

Plasma lipids (*see also* *n-3* Polyunsaturated fatty acids *and* *n-6* Polyunsaturated fatty acids), dietary fat quantity and 36, 306-307

-, α -linolenic acid conversion 35, 66-72

-, monounsaturated fatty acids 36, 295-305

-, *n-3* PUFA effects 35, 133-134

-, response to saturated fatty acids 36, 266, 268-271

Plasma lipoproteins (*see also* *n-3*

Polyunsaturated fatty acids *and* *n-6*

Polyunsaturated fatty acids) 36, 256-260

-, apoproteins 36, 258

-, cardiovascular disease risk 36, 260-261

-, characteristics and function 36, 256-257

-, chylomicrons 36, 258

-, dietary fat, quantity versus quality 36, 305-315

-, genetics and 36, 328-331

-, HDL 36, 259-260

-, intravascular processing, *n-6* PUFA effects 36, 291-295

-, LDL 36, 259

-, monounsaturated fatty acids 36, 295-305

-, response to saturated fatty acids 36, 266, 268-271

-, tocopherol distribution 33, 174-177

-, VLDL 36, 259

Plasmalogens, structure of 23, 10

Plasma membrane, sweet taste receptors 42, 217-219

Plasma proteins, blood proteins 34, 260-261

Plasmid vectors, gene cloning 36, 137-138

Plasmin 39, 213-214

Plasmolysis of plant tissue, theory of 2, 308

Plastein, synthetic, effect of sound waves on 3, 131

Plasticization, by sugars 38, 156-159

-, by water 38, 150-159, 187-188

-, -, breakfast cereals, crispness and 38, 185

-, -, distinguished from presence of water 38, 156-157

-, -, unfreezability 38, 170

-, effect on glass transition temperature 38, 118, 120-125

Plasticizer, effect on curing and vitrification 38, 214

Plastic pouches, ultrasonic leak detection 45, 154

Plastids, amylase in 2, 328

-, types in parenchyma vegetable tissue 2, 306

Plate heat exchanger 32, 15

Platelets, aggregability, EPA effects 35, 85

-, -, linoleic acid 35, 89-90

-, -, linseed oil 35, 136

-, -, *n-3* PUFA 35, 137

-, -, thromboxane and 35, 97

-, anti-cardiolipin antibody binding 37, 307

-, function 35, 97

-, membrane fluidity, α -tocopherol effects 33, 217-218

-, phospholipase A_2 activity, α -tocopherol effects 33, 219-220

-, tocopherol association with 33, 177

-, α -tocopherol concentrations 33, 212

-, α -tocopherol content, vitamin E status and 33, 189-190

Plate-plate geometry 39, 29-31

Pleospora herbarum 15, 177

Plexiglas, use in nozzles for spray-drying 2, 452

PLP, *see* Pyridoxal phosphate

Plug flow, temperature distribution for 11, 422

Plum juice, pectin in 1, 398

Plums, canned with added sulfur 3, 353

-, - with citric acid 3, 342

-, effect of pectin in spray-drying of 2, 500

-, egg, storage of 3, 468

-, pH of 3, 432

Poisoning, fish sausage and ham 12, 414-415

-, food 13, 349-396

-, -, effect of nitrofurazone 12, 415

Poisson flow 40, 247

Polarimetry 41, 167

Polarity index, of emulsifiers 22, 325

Polarity ratio, wheat proteins 36, 8

Polarized light microscopy, anhydrous milkfat 44, 61, 65

-, fat crystal network microstructure 44, 75-80

-, -, crystallization process 44, 80, 81, 82

-, palm oil 44, 62-63, 65

Polarizing microscope 34, 170

Polar lipids, in microemulsions 34, 163-164

Pollen, of tea, chemistry of 11, 232

Pollinators, passion fruit 12, 208

Pollock, correlation between pH and spoilage of 2, 381

-, organoleptic spoilage of 2, 377

Pollution, and corn production 32, 188, 201, 221-224

Polyacrylamide gel electrophoresis, cheddar cheese ripening 34, 363

- , meat endpoint temperature monitoring **44**, 175
- Polyalcohol production by osmophilic yeasts **12**, 76–83
 - by –, by *Pichia miso* **12**, 77, 80–83
 - by –, by *Saccharomyces rouxii* **12**, 82
- Polyarthritis **37**, 398–399
- Polychlorinated biphenyls, carcinogen risk assessment and **31**, 20
 - , in foods **37**, 43
- Polycyclic aromatic hydrocarbons (PAH), in curing smoke **29**, 99, 101, 104–106, 110, 112, 113, 117, 134–136, 140, 147–148, 150
 - , smoked meat product contamination **29**, 147–149
- Polycycline **16**, 180
- Polydextrose, chocolate and **31**, 272
- Polyethenoxyethers **14**, 354–355
- Polyethylene **12**, 232
- Polyethylene film, bacterial rot of mango **21**, 273
 - , chlorophyll development in potato **21**, 328–329
- Polyethylene glycol, preferential hydration and thermal stability **35**, 293
- Polygalacturonase **17**, 22
- Polygalacturonic acids, in pectin **1**, 399
 - , in pectinic acid **1**, 399
- Polyglutamate **40**, 97, 99
- Polyglutamylolation **40**, 91, 103
- Polyglutamyl folates, affinity chromatography **33**, 38
 - , bioavailability **33**, 64–65
 - , C-9–N-10 bond **33**, 34–38
 - , chain length determination with HPLC methods **33**, 34–38
 - , chiral stability **33**, 13
 - , deuteration **33**, 11–12
 - , dietary, deconjugation **33**, 54–55
 - , enzymatic deconjugation **33**, 18
 - , HPLC methods **33**, 34–38
 - , ion-exchange separations **33**, 33–34
 - , long-chain reduced (6S), biological synthesis **33**, 11–12
 - , separation by gel filtration chromatography **33**, 33
 - , synthesis **33**, 6–8
 - , –, liquid-phase methods **33**, 7
 - , –, pteric acid preparation **33**, 7–8
 - , –, solid-phase methods **33**, 6–7
- Polyglycerol polyricinoleate, chocolate and **31**, 283
- Polyglycerophospholipids, abundance **37**, 261–262
 - , degradation **37**, 274–275
 - , discovery **37**, 261
 - , synthesis, intracellular location **37**, 267–270
 - , –, pathways **37**, 264–267
- Poly(α -L-guluronic acid), molecular shapes and interactions **42**, 173–175
- Polyhydric alcohols, protein stability effects **35**, 290–294
- Polyisobutylene, local viscosity **38**, 192
- Poly(β -D-mannuronic acid), molecular shapes and interactions **42**, 172–173
- Polymer hydration, ultrasonic analysis **45**, 151–152
- Polymeric proteins, genetic control **36**, 32–37
 - , glutenins **36**, 22–25
 - , HMW albumins **36**, 26–27
 - , peak I, composition **36**, 52, 54
 - , structure in native state **36**, 39–44
 - , – in –, experimental measurements **36**, 41–43
 - , – in –, glutenin subunit arrangement **36**, 42, 44
 - , – in –, molecular weight distribution **36**, 40–41
 - , triticans **36**, 24, 26
 - , wheat proteins **36**, 22–27
- Polymerization, by transglutaminase **34**, 160
 - , gelatin and **7**, 328
- Polymer mixtures, compatibility and molecular weight **34**, 271
 - , Flory–Huggins expression **34**, 265
 - , in solution, thermodynamics **34**, 265–272, 266
 - , Osborne classification **34**, 267–269
 - , polymer–polymer interaction parameters **34**, 266
 - , polymer–solvent interaction parameters **34**, 265–266
 - , protein compatibility **34**, 267–272
 - , proteins belonging to different classes **34**, 269–271
 - , ternary systems **34**, 266–268
- Polymer–plasticizer blends, glass transition temperature **38**, 145–147, 149–150
- Polymer–polymer blends, diffusional motion **38**, 174–175
 - , glass transition temperature **38**, 145–147, 149–150
- Polymers, amorphous, curing **38**, 213–214
 - , –, thermosetting **38**, 212–226
 - , –, wheat gluten, *see* Gluten
 - , chocolate and, cocoa bean chemistry **31**, 229

Polymers, chocolate and (*cont'd*)

- , –, cocoa butter **31**, 252
- , –, packaging **31**, 317, 319
- , –, processing **31**, 215, 222
- , –, sweeteners **31**, 272
- , crystalline melting enthalpies **38**, 190
- , dietary fiber and **31**, 190, 191
- , –, analysis **31**, 142, 146, 148, 150
- , –, components **31**, 120–124, 138–141
- , –, dicotyledonous plants **31**, 124, 126–129, 131–133
- , –, intestinal bacteria **31**, 172, 182, 186, 189
- , –, monocotyledonous plants **31**, 136–138
- , –, properties **31**, 155, 157, 158, 160, 163, 164, 166–168, 170, 171
- , glass-forming, T_m/T_g ratio **38**, 191–192
- , highly flexible, equation of state **34**, 56
- , junction zone **39**, 42
- , partially crystalline, fringed micelle model of crystalline–amorphous structure **38**, 129, 133
- , –, viscoelastic behavior **38**, 183–184
- , –, rheological properties **39**, 48–53
- Polymethylgalacturonase, in ripening fruits, pectin degradation and **30**, 179
- Polymorphonuclear leukocytes **35**, 103, 108–109
- Polymyositis **37**, 362
- Polyols, in apples and pears **8**, 312
- , protein thermal behavior effects **35**, 327
- , stabilizing effect, α -amylase **35**, 293
- , –, chymotrypsinogen **35**, 291–292
- Polyox **12**, 349–357
- , applications **12**, 353–357
- , –, cosmetics **12**, 355–356
- , –, pharmaceuticals **12**, 356–357
- , –, water soluble films **12**, 354–355
- , background **12**, 349–350
- , preparation **12**, 350–351
- , properties **12**, 351–353
- , –, plasticity **12**, 352–353
- , –, toxicology **12**, 353
- , –, viscosity **12**, 351
- Polyoxyethylene sorbitan monostearate, in chocolate bars **6**, 44
- Polypeptide chain, configurations **34**, 55–56
- Polypeptide fraction, adsorption of by cation exchangers **2**, 12
- Polypeptides, chocolate and **31**, 222–224
- , endogenous proteolytic enzymes and, endopeptidases **31**, 352, 358, 359
- , –, exopeptidases **31**, 349, 351, 352
- , –, meat technology **31**, 397, 399–401, 406
- , –, nonmuscle cathepsins **31**, 364
- , *N*-nitroso compounds and **31**, 79
- Polyphenolase, activity in ripe apples and pears **8**, 367
- , spraying potatoes with **8**, 356
- Polyphenolic compounds, *N*-nitroso compounds and **31**, 60, 61
- Polyphenolics, analysis **31**, 150, 151
- , dicotyledonous plants **31**, 124, 126, 128
- , dietary fiber and **31**, 119, 123
- , intestinal bacteria **31**, 182, 188
- , monocotyledonous plants **31**, 138
- Polyphenol oxidases (*see also* Oxidase, polyphenol), activation of **19**, 108–109
- , catecholase activity of **19**, 90–91
- , copper role in **19**, 91–94
- , cresolase activity of **19**, 88–90
- , inactivation of **19**, 104–108
- , –, by heat **19**, 105
- , –, by miscellaneous chemicals **19**, 107–108
- , –, by sulfur dioxide **19**, 106–107
- , in enzymic food browning **19**, 82–97
- , –, individual foods **19**, 109–123
- , in fruit products **3**, 7–8
- , –, effect of temperature on activity of **3**, 26, 30
- , inhibition by sulfiting agents **30**, 10
- , isolation and assay of **19**, 84–88
- , of tea **24**, 233–234
- , substrate specificity of **19**, 94–97
- Polyphenols **12**, 240, 259
- , bactericidal activity of **17**, 218
- , changes during fermentation and drying of cocoa **8**, 269, 270
- , chocolate and, cocoa bean chemistry **31**, 226, 229, 233
- , –, processing **31**, 215, 221, 222
- , –, *Theobroma cacao* L. **31**, 325, 326
- , in enzymic browning (of), apples **19**, 114–115
- , –, apricots **19**, 119
- , –, bananas **19**, 118–119
- , –, beets **19**, 121–122
- , –, cocoa **19**, 112–114
- , –, dates **19**, 119–120
- , –, grapes and wine **19**, 117–118
- , –, pears **19**, 115–116
- , –, potatoes **19**, 120–121
- , –, tea **19**, 109–112
- , –, tomatoes **19**, 120
- , in food browning **19**, 75–145
- , in fresh cocoa cotyledons **8**, 264
- , in nonenzymic food browning **19**, 123–131
- , –, leucoanthocyanidins and **19**, 128–130

- , –, metal–polyphenol complexing 19, 123–127
- , –, turbidity in beer 19, 131
- , in tea 17, 218; 24, 236–240
- , olive oil and 31, 467, 479
- , polymerization in enzymic food browning 19, 102–104
- , precursors of aroma 8, 279
- , radioprotective effects of 17, 218
- Polyphenols in tea 2, 284, 285, 286
- Polyphosphates 39, 267–269; 43, 161
- , making gels from pectic acid 1, 415
- , pectin extraction 1, 400, 404–405
- , use in gelling reactions with pectic acid and pectates 1, 421
- Polypodium*, glycyrrhizin and 7, 343
- Polysaccharide dispersion 39, 46
- Polysaccharide–lipid edible films 44, 351–371
- , applications 44, 369–371
- , –, fruit ripening retardation 44, 370
- , oxygen barrier properties 44, 364–365, 366–367
- , –, relative humidity effects 44, 365
- , –, temperature effects 44, 365, 368
- , solute barrier properties 44, 368–369
- , –, relative humidity effects 44, 369
- , –, temperature effects 44, 369
- , water barrier properties 44, 351–359, 360–362
- , –, relative humidity effects 44, 363–364
- , –, surfactant effects 44, 359, 363
- , –, temperature effects 44, 364
- Polysaccharides (*see also specific types*) 42, 131–204
- , chocolate and 31, 221
- , collagen and 28, 261–265
- , crystal systems 42, 136
- , degradation 41, 160
- , dietary fiber and 31, 118–120, 191
- , –, analysis 31, 142, 150–152
- , –, components 31, 122–124, 139–141
- , –, dicotyledonous plants 31, 124, 126, 128, 129, 131–135
- , –, intestinal bacteria 31, 172, 174–182, 186, 187, 189
- , –, monocotyledonous plants 31, 136
- , –, properties 31, 154, 155, 158, 167, 168, 171
- , electron density 42, 143
- , endogenous proteolytic enzymes and 31, 403
- , equator and meridian 42, 142
- , for production of gums 12, 285
- , helical 42, 144
- , importance 42, 131–132
- , in apples and pears 8, 330
- , in cocoa bean pulp 8, 240
- , in spoiled table wines 6, 78
- , in tea 11, 221–222
- , mixed 42, 200, 202
- , model building and refinement techniques 42, 145–146
- , molecular shapes and interactions 42, 146–201
- , –, alternating (1 → 3) and (1 → 4)-linked polysaccharides 42, 180–185
- , –, agarose 42, 184–185
- , –, carrageenans 42, 180–184
- , –, arabinan 42, 198–201
- , –, branched polysaccharides 42, 194–199
- , –, *Rhizobium trifolii* CPS 42, 194–197
- , –, xanthan 42, 196–199
- , –, gellan family 42, 185–194
- , –, potassium native gellan 42, 186–188
- , –, welan 42, 191–194
- , –, (1 → 3)-linked polysaccharides 42, 175–180
- , –, β-glucan 42, 175–179
- , –, scleroglucan 42, 179–180
- , –, (1 → 4)-linked polysaccharides 42, 147–175
- , –, alginic acid 42, 172–175
- , –, amylose 42, 156–168
- , –, cellulose 42, 148–153
- , –, galactomannans 42, 155–156
- , –, mannan 42, 152–155
- , –, pectin 42, 167, 169–172
- , –, potassium gellan 42, 187–191
- , morphology to macroscopic properties 42, 202–203
- , natural 12, 287
- , ordered molecules 42, 137–144
- , plant cell wall, synthesis from nucleotide sugars 30, 162–165
- , reactions with proteins 3, 277–278
- , reserve 41, 4–6
- , single crystals, oriented fibers, and powder specimens 42, 134–137
- , structure factor 42, 143
- , structure–function–property correlations 42, 132–133
- , unit cell 42, 135–136, 138
- , utilization by spoilage bacteria in wine 6, 91
- , X-ray diffraction 42, 133–146
- Polysorbate 20, *N*-nitroso compounds and 31, 81
- Polysorbate 60, chocolate and 31, 312

- Polystyrene 12, 156
- n*-3 Polyunsaturated fatty acids 35, 132–148
- , atherogenesis 36, 327–328
 - , atherosclerosis and heart disease 35, 133–138
 - , $\text{Ca}^{2+}/\text{Mg}^{2+}$ ATPase 35, 129–131
 - , cancer 35, 143–146
 - , CETP 36, 326
 - , chylomicron metabolism 36, 318–319
 - , deficiency 35, 114
 - , –, irreversible visual defects 35, 118–119
 - , –, learning ability effects 35, 122
 - , desaturation rates 35, 78–81
 - , dietary 35, 107–109
 - , –, requirements 35, 151–155
 - , encephalomalacia 35, 127–128
 - , essentiality, humans 35, 113–115
 - , –, marine species 35, 112–113
 - , –, monkeys 35, 115
 - , –, rodents 35, 115–116
 - , HDL, metabolism 36, 324
 - , –, receptor expression 36, 327
 - , hepatic 5'-nucleotidase 35, 131
 - , HTGL 36, 325
 - , immune cell effects 35, 109–111
 - , inflammation 35, 139–143
 - , insulin receptor 35, 132
 - , intravascular lipoprotein metabolism and lipoprotein receptors 36, 325–327
 - , LCAT 36, 325–326
 - , LDL, metabolism 36, 322–324
 - , –, receptor 36, 326–327
 - , LPL 36, 325
 - , macrophages and immune function 35, 146–148
 - , mechanisms 35, 148–151
 - , –, cyclooxygenase 35, 150–151
 - , –, desaturases 35, 148–150
 - , –, lipoxigenase 35, 151
 - , membranes and enzymes 35, 129
 - , Na^+/K^+ ATPase 35, 131–132
 - , nerve tissue and learning ability 35, 120–127
 - , patients with hyperlipidemia 36, 316–317
 - , plasma lipid/lipoprotein responses 36, 315–328
 - , plasma triacylglycerol response 36, 316–317
 - , reproduction 35, 128–129
 - , studies 36, 315–316
 - , tissue composition effects 35, 122–123
 - , VLDL metabolism 36, 319–322
- n*-6 Polyunsaturated fatty acids, chylomicron metabolism effects 36, 273–275
- , desaturation rates 35, 78–81
 - , dietary 35, 106–107
 - , equations to estimate effects 36, 271–272
 - , HDL metabolism effects 36, 285–291
 - , hypocholesterolemic effect mechanisms 36, 272–273
 - , intravascular processing of lipoproteins 36, 291–295
 - , LDL metabolism effects 36, 278–285
 - , plasma lipid/lipoprotein response 36, 271–295
 - , VLDL metabolism effects 36, 275–278
- Polyunsaturated fatty acids (PUFAs) 35, 5–6; 36, 265
- , *n*-3 37, 178–179
 - , *n*-6 and *n*-3 ratios 35, 157–159
 - , biosynthesis 35, 79
 - , desaturation 35, 26, 35–36
 - , dietary, eicosanoids and 35, 105–111
 - , effects of linolenate and linoleate 35, 38–39
 - , effects on serum lipoproteins and apolipoproteins 37, 159–170
 - , elongation 35, 26
 - , incorporation into cardiolipin 37, 291–294
 - , in fish lipids 33, 286
 - , in milk 37, 146
 - , membrane roles 35, 9–10
 - , –, metabolism 35, 22–23
 - , olive oil and 31, 477
 - , oxidation control, antioxidants 33, 309–310
 - , –, flavonoids 33, 311–314
 - , –, –, antioxidant action 33, 314–316
 - , –, –, effects on lipoxigenase 33, 316–317
 - , –, lipoxigenase 33, 306–309
 - , –, microsomal enzymes 33, 305–306
 - , –, peroxidase 33, 306
 - , oxidation mechanisms, enzyme-initiated 33, 256–270
 - , –, free radical oxidation 33, 239–249
 - , –, oxygen activation 33, 234–238
 - , –, photosensitized singlet oxygen 33, 249–256
 - , oxidation of fish lipids, enzyme-catalyzed 33, 291–297
 - , – of –, factors affecting 33, 287–289
 - , – of –, metal catalysis of 33, 289–291
 - , – of –, volatile compound generation 33, 298–302
 - , oxidation products, acid-catalyzed decomposition 33, 278–280
 - , –, decomposition of acyl hydroperoxides 33, 270–273

- , –, secondary products **33**, 276–278
- , –, volatile compounds from acyl hydroperoxides **33**, 273–275
- , –, volatile compounds in food **33**, 280–281
- , oxidation reactants and inhibitors, active oxygen species **33**, 302–303
- , –, metals **33**, 303–305
- , –, oxygen **33**, 302
- , peroxidation *in vivo* effects, on DNA **33**, 285–286
- , –, on membranes **33**, 283–285
- , –, on proteins **33**, 282–283
- , prostanoid-mediated mechanism **35**, 145–146
- , retina and visual function **35**, 117–120
- Polyvinylamine **14**, 221
- Polyvinylpyrrolidone (PVP) **12**, 333–340
- , applications **12**, 336–340
- , –, beer **12**, 336–338
- , –, dehydrated foods **12**, 339–340
- , –, fruit juices **12**, 339
- , –, low-calory sweeteners **12**, 340
- , –, oil-soluble vitamins **12**, 340
- , –, sausage casings **12**, 340
- , –, wines **12**, 338–339
- , background **12**, 333–334
- , properties **12**, 334–336
- , –, film forming **12**, 335
- , –, solubility **12**, 335
- , –, toxicology **12**, 335
- Pome fruits **15**, 177
- Pomegranate, anatomy of **17**, 169
- Pompe's disease **37**, 377
- Popov–Belevitch–Hautus tests **40**, 350–351
- Population kinetics, *see* Kinetic parameter distribution
- Porcine stress syndrome **37**, 379, 408
- , characterization **28**, 169–173
- , classification **28**, 170–171
- , etiology of, catecholamines **28**, 187–189
- , –, –, corticosteroids **28**, 190–192
- , –, –, thyroid **28**, 189–190
- , –, –, hormones **28**, 187–192
- , –, lactate production **28**, 215
- , –, muscle metabolism **28**, 192–211
- , –, –, contractile proteins **28**, 200–202
- , –, –, mitochondria **28**, 202–210
- , –, –, neuromuscular junction **28**, 193–195
- , –, –, sarcoplasmic reticulum **28**, 195–200
- , malignant hyperthermia **28**, 173–175
- , –, blood gases **28**, 174
- , –, electrolytes during epidodes **28**, 174
- , –, rectal temperature changes **28**, 175
- , pale, soft, exudative syndrome **28**, 175–177
- , predictive tests, genetics **28**, 178–179
- , –, halothane exposure **28**, 182–186
- , –, hematological test **28**, 181–182
- , –, muscle biopsies **28**, 182–186
- , –, post-mortem glycolysis **28**, 185–186
- , –, serological tests **28**, 179–181
- Porin **41**, 144
- Pork (*see also* Meat quality) **14**, 41; **39**, 75, 76, 79, 83
- , age **14**, 48
- , animal physiology and meat quality **21**, 71–155
- , canned, effect of storage on vitamin B content **1**, 97–98
- , dark, firm, and dry (DFD) **37**, 379, 408
- , dehydrated **7**, 218
- , –, thiamine destruction **6**, 261, 263
- , effect of heat treatment on nutritive value of protein in **4**, 249–250, 253
- , – of pH during curing **5**, 31
- , energy costs **39**, 145
- , extract, effect on fat **5**, 22
- , fat rancidity **5**, 4, 5
- , fatty acids **5**, 6
- , – in fat of **23**, 23
- , freeze-dried **7**, 218–220
- , –, rehydration of **7**, 220
- , –, storage stability of **7**, 219
- , grain **14**, 49
- , ground, effect of ascorbic acid on storage life **4**, 394
- , heat processing **2**, 82; **39**, 107
- , loss of thiamine **6**, 275, 281, 282, 304
- , luncheon meat, retention of vitamin B in **1**, 86–98
- , meat mutagens **34**, 423
- , microbial control **39**, 123–124
- , microbial count of frozen **6**, 188
- , pale, soft, and exudative (PSE) **37**, 379, 408
- , process techniques **39**, 90
- , sausage, rancidity **5**, 23
- , “sex odor” in **23**, 39
- , shear testing **14**, 77–78
- , structural alteration **39**, 93
- , texture **39**, 125
- , thiamine **6**, 300
- , –, decomposition in **6**, 258
- , –, retention in frozen **6**, 294
- Pork and beans, frozen, bacterial count of **6**, 199
- Porosity, friction-factor factor as a function of **11**, 430
- , IM meat **39**, 110

Porosity (*cont'd*)

→, Reynolds number factor as a function of 11, 430

Position on tree, effects on fruit composition 9, 296–298

Posterior distribution 40, 268

Postharvest diseases 15, 147ff

→, cause 15, 166

→, control of 15, 170ff

→, in berries 15, 171

→, in fruits 15, 173, 176

→, in tomatoes 15, 180

→, in vegetables 15, 179

Post-mortem factor and muscle composition 26, 129–151

→, biochemical changes 26, 132–135

→, cold shortening phenomenon 26, 137–138

→, influence of aging 26, 140–142

→, → of carcass characteristics 26, 131–132

→, → of cooking methods 26, 146–151

→, → of slaughtering methods 26, 129–130

→, → of tenderization 26, 142–146

→, ultrastructural changes 26, 135–136

Postprandial changes, in tocopherol content of lipoprotein fractions 33, 176

Potash, alcoholic, dehydrochlorination of DDT by 2, 203

Potassium, chocolate and 31, 246, 271

→, content of apples and pears 8, 371, 386

→, deficiency of 17, 247

→, dietary fiber and 31, 140, 141, 153

→, effect on ascorbic acid content of plants 1, 308, 310

→, → on calcium absorption by plants 1, 311–312

→, endogenous proteolytic enzymes and 31, 380

→, in ion exchange reactions 2, 10

→, in milk 36, 212–213

→, in wines 8, 137, 138, 139, 193

→, loss of, in blanching 8, 65

→, olive oil and 31, 459

Potassium chloride, in diet of rats 1, 112

→, use in regeneration of zeolite in milk industry 2, 23

Potassium deficiency 1, 120–121

Potassium gellan, molecular shapes and interactions 42, 187–191

Potassium iodide, combination with *o*-quinone in fruit products 3, 20

Potassium iodine 44, 317

Potassium ions, effects on β -galactosidase 38, 82

Potassium native gellan, molecular shapes and interactions 42, 186–188

Potassium salts, use of to form pectic acid 1, 406

Potassium supplements, for hypokalemic periodic paralysis 37, 385

Potassium supply, effects on fruit composition 9, 299–300

Potassium thiocyanate, gelatin manufacture and 7, 240

Potato chips 15, 293

→, deterioration in 1, 259, 273, 286

Potatoes 14, 268; 15, 231

→, ADPGlc PPase 41, 48–49

→, analyses for SO₂ 5, 59

→, ascorbic acid content of, effect of location and season on 1, 296–297

→, →, → of nitrogen on 1, 309

→, →, → of rainfall on 1, 304

→, →, → of sunlight on 1, 302

→, as starch model 41, 9–10

→, black heart in 3, 6

→, branching enzymes in 41, 93, 98–99

→, browning in during drying 1, 259–263

→, calcium content 10, 183, 194

→, calories per pound 6, 233

→, canned, calories per pound 6, 233

→, →, deterioration in 1, 259, 286

→, characteristics 41, 164

→, chlorophyll formation and glyco-alkaloid toxicity 21, 307–354

→, constituents of oil of 2, 275

→, consumer preferences for 3, 401, 402, 409

→, consumer survey study of 3, 422

→, cooked, freezing of 6, 237

→, cooking quality in relation to reducing sugars 1, 283

→, cortex of 10, 182

→, culture 10, 201–202

→, cytochrome oxidase in 3, 15

→, decrease in bacterial content by blanching 6, 184

→, dehydrated, as food staple 6, 232

→, →, browning during storage 1, 263–272, 273–279, 286

→, →, browning in, effect of raw material factors on 1, 261–263

→, →, → of sulfiting on 1, 260–261

→, →, calories per pound 6, 233

→, →, chemical changes during storage 1, 273–279

→, →, compression of 1, 271–272, 281

→, →, defects in 1, 257–286

- , development of defects in during storage **1**, 263–272
- , effect of moisture content on **1**, 263–266, 276, 280–281
- , – of packaging on storage life of **1**, 271–272
- , – of raw material factors on storage life of **1**, 268–271
- , – of sugars on **1**, 280–284
- , – of sulfiting on **1**, 266–268, 278–280
- , – of temperature on **1**, 263–266
- , factors influencing deterioration of **1**, 259–273
- , mashed **25**, 55–136
- , “off-flavors” developed in during storage **1**, 276
- , thiamine in **6**, 300
- , vitamin losses in **1**, 261
- , weight, space requirement **6**, 233
- dehydration of **3**, 143
- dicytyledonous plants **31**, 126, 127, 131, 132
- dietary fiber and, analysis **31**, 142, 146, 150
- discoloration during dehydration **5**, 89
- dried, enzymic changes in **11**, 288
- drying of **8**, 32
- effect of blanching on **1**, 68, 77
- of dehydration on **2**, 324
- of salts on tensile strength of **2**, 315–316
- of temperature and moisture content on browning in **1**, 259–260
- of variation on sensory tests **2**, 22
- flavonoids **5**, 282
- freezing, effects on **10**, 183
- French fried, deterioration in **1**, 259, 273, 286
- gelation in **10**, 182
- histological changes in processing **10**, 182–183
- , in beef stew, thiamine retention **6**, 284
- , in diet **1**, 109–110
- , inhibition of sprouting in **1**, 284
- , inositol phosphate content **45**, 23
- , leucoplasts in **2**, 306
- , life cycle **41**, 10
- , loss in blanching **8**, 66
- , loss of thiamine on processing **6**, 289
- , mashed, thiamine in **6**, 292
- , maturation **10**, 188
- , modification **41**, 129
- , non-waxy type **6**, 243
- , nutritional stress factor in **4**, 111–113
- , oxidation of phenol in **3**, 6
- , pectic materials in **10**, 183, 194
- , periderm **10**, 187, 202
- , phenolase obtained from **3**, 7
- , phosphorus content of, effect of fertilizers on **1**, 313
- , polyphenolase, spraying with **8**, 356
- , polyphenolase in **3**, 14
- , polyphenols and enzymic browning in **19**, 120–121, 124–125
- , preparation of prepeeled **5**, 128, 146
- , preservation of **6**, 231
- , processing for chipping **10**, 205–208
- , properties **31**, 155, 157–159, 170
- , protein crystals **10**, 185, 187
- , radio-frequency heating of **3**, 136
- , rate of oxidation in **3**, 14
- , raw, nutritive value of **2**, 327
- , reducing sugar content of **1**, 281–284; **10**, 187, 191
- , –, in relation to cooking quality **1**, 283
- , respiration of **3**, 9
- , riced, development of **6**, 233
- , silage made from **1**, 272
- , solamine in **1**, 124
- , specific gravity **10**, 185, 186, 187, 188–190, 200
- , spray-drying **2**, 454; **6**, 234
- , sprouting, inhibition of **10**, 203–204
- , starch in **41**, 3
- , –, gelatinization **2**, 317, 319
- , storage **10**, 204–205
- , sulfiting for drying **5**, 142, 143
- , sweet, canned, nutrients in **1**, 43, 46–50
- , –, loss of thiamine **6**, 290
- , –, processing of **6**, 290, 292
- , synthetic chips, alginates in **11**, 155
- , test for mealiness of **2**, 250
- , textural changes during cooking **2**, 311–314
- , texture **10**, 182–183
- , varieties **10**, 182–183, 202
- , vitamin C content of **6**, 249
- , weight, space requirement **6**, 233
- Potato flour, rate of darkening of **1**, 264
- Potato granules, add-back method of drying **6**, 238
- , calories per pound **6**, 233
- , characteristics of **6**, 232
- , color of **6**, 248
- , drying methods and equipment **6**, 245
- , effect of conveying system on quality of **6**, 240
- , – of specific gravity of **6**, 243

- Potato granules, effect (*cont'd*)
- , – of temperature of mixing and tempering on 6, 242
 - , nutritive value of 6, 249
 - , processes for manufacture 6, 236
 - , product quality of 6, 247
 - , quality evaluation of 6, 249
 - , weight, space requirement 6, 233
- Potato products, ascorbic acid addition to 18, 236–237
- , Maillard reactions 30, 113
 - , volatiles, identification 30, 113
- Potato pulp, composition of 17, 121
- , protein enriched 17, 122
- Potato shreds 6, 234
- Potato starch 17, 121–122
- Potato wastes 17, 87–88
- Potency, carcinogen risk assessment and 31, 36, 37
- Potential, action 40, 331–332
- Potential energy, excess 34, 31–32
- Poultry (*see also* Mechanically deboned poultry) 13, 164, 305–306, 321–322; 14, 96
- , bacterial flora on 6, 192
 - , by-products 17, 133–134
 - , carrageenan in 11, 133–135
 - , chemical composition of edible portion of 1, 206–207
 - , cooking for sensory tests 2, 229
 - , disintegration of fibers during aging of 1, 247–251
 - , effect of temperature 5, 38
 - , factors influencing flavor of 1, 219–224
 - , factors influencing juiciness of 1, 225–230
 - , factors influencing tenderness of 1, 230–232
 - , fat, changes in during storage 1, 213
 - , –, composition of 1, 211–212
 - , –, effect of diet on composition of 1, 213
 - , –, iodine value of 1, 212–213
 - , –, rancidity in 1, 214–215; 5, 4, 5
 - , –, stability of, *in-situ* 1, 214–218
 - , fatty acids 5, 6
 - , frozen, factors influencing flavor of 1, 222–224
 - , histological changes in during aging of 1, 236–251
 - , infrared radiation in rearing of 3, 147
 - , meat, post-mortem changes in 1, 232–234
 - , muscle, glycogen content of 1, 233, 253
 - , –, histology of 1, 209–211, 234–253
 - , –, proteins of 1, 207–211
 - , –, tenderness and histological changes during aging 1, 251–253
 - , radurization of 24, 189–192
 - , rigor mortis in 1, 232–234
 - , –, nodes in 1, 245–247
 - , *Salmonella* infection in 3, 222–224
 - , skin fat 5, 7
 - , storage of DDT in 2, 211
 - , temperature use for sensory tests 2, 247
 - , toughness and tenderness of 8, 13
 - , turbulence in fibers of 1, 244
 - , use of antioxidant 5, 26
 - , “warmed-over” flavor in 23, 1–74
- Poultry carcasses, hydrogen peroxide combined treatment 45, 201
- , ozone treatment 45, 190, 192, 193–194
 - , prefiltration of treatment water 45, 183
 - , residual ozone values 45, 180
- Poultry products, thermal processing, *see* Thermal processing
- Poultry skin, confocal scanning laser microscopy 43, 355
- , inhibition methods 43, 353
 - , mechanisms 43, 341, 342, 399
 - , microbial attachment 43, 339–343
 - , physical entrapment 43, 341, 347
 - , physicochemical detachment 43, 351
 - , process treatment effects 43, 341, 343
 - , properties of attached bacteria 43, 348
 - , structural aspects 43, 339, 340
- Power consumption of agitators 11, 424–425
- Power law, rheology 39, 5–6, 34, 46, 56
- Power-law model 32, 47, 48
- PPD index 35, 215, 218
- Prandtl number 32, 49, 64, 68, 69, 70, 72, 73, 75, 76, 79, 80
- Pravastatin 44, 288
- Prebiotics 43, 16, 18, 20, 21, 35
- , dose–response relations 43, 21
 - , estrogen recycling enhancement 43, 44
- Preblending 16, 136
- Precipitation, fish freshness and 7, 62
- , versus gelation 39, 183–184
- Prefabrication 14, 71
- Preferential hydration, glycerol 35, 291
- , proteins, neutral salts 35, 298–299
- Prefreezing 13, 320–322, 330
- , freeze-drying and 7, 217
 - , methods of 7, 175
- Pregastric esterase 39, 202
- Pregnancy 40, 86, 91, 112–113
- Prepacking, passion fruit 12, 232–233
- Prepared foods 41, 165
- Prephenic acid, in catechin synthesis 17, 225
- Prepyriform cortex 44, 255
- Prerigor processing, IM meat 39, 93

- Preripening in cheese **16**, 238
 Prescott, Samuel Cate **27**, 1–20
 –, –, books written by **27**, 15, 17–18
 –, –, Boston Bacteriological Club and **27**, 15
 –, –, career, early **27**, 5–7
 –, –, contemporaries **27**, 12–13
 –, –, contributions, to chemistry of coffee **27**, 10–11
 –, –, to refrigeration and freezing of foods **27**, 8–10
 –, –, to thermal processing **27**, 7–8
 –, –, education **27**, 3–5
 –, –, honors, awards, and public service **27**, 14–16
 –, –, Institute of Food Technologists, and **27**, 11–12
 –, –, Massachusetts Institute of Technology, and **27**, 16–18
 –, –, Underwood, William Lyman, work with **27**, 7–8
 –, –, World War I, during and after **27**, 8
 Preservation, additives, chemical **13**, 288–289
 –, by use of CMC **12**, 312–313
 –, of –, coatings **12**, 313
 –, of –, fresh fish **12**, 312–313
 –, commercial **13**, 317–329
 –, –, methods **13**, 318–319
 –, –, prefreezing **13**, 320–322
 –, –, quality **13**, 322–323
 –, –, selection **13**, 319
 –, –, storage **13**, 323–327
 –, –, thawing **13**, 327–329
 –, concentration nonaqueous constituents **13**, 270–271
 –, crystallization **13**, 244–259
 –, –, growth **13**, 247–252
 –, –, location **13**, 257–259
 –, –, nucleation **13**, 244–247
 –, –, re- **13**, 253–257
 –, –, size **13**, 252–253
 –, deterioration causes **13**, 311–317
 –, –, during freezing **13**, 311–315
 –, –, during storage **13**, 315–316
 –, –, during thawing **13**, 317
 –, effect on food **13**, 289–311
 –, freezing, diagrams **13**, 259–269
 –, –, rate **13**, 274–287
 –, IM meat **39**, 85–88, 93, 118–119
 –, low-temperature **13**, 219–347
 –, of abalone **23**, 168–173
 –, of passion fruit **12**, 245–252
 –, –, blends **12**, 251–252
 –, –, freezing **12**, 249
 –, –, microbiological aspects **12**, 250–251
 –, –, storage **12**, 249–250
 –, –, thermal processing **12**, 245–249
 –, –, of soy sauce **12**, 85–86
 –, –, water, and ice **13**, 221–235, 238–244
 –, –, pure, phase diagram **13**, 236–238
 –, –, volume changes **13**, 272–274
 Preservatives, effects of sterilization **12**, 407–410
 –, fish sausage and ham in combination **12**, 408–410
 –, – in –, germicidal effects **12**, 409
 –, –, oriental noodles **43**, 161–162
 –, permissible **12**, 407–408
 Preserves **15**, 342
 –, electronic cooking of **3**, 142
 Press-fluid determination **14**, 106–109
 –, Grau and Hamm **14**, 107–108
 Press method of measuring water in meat **10**, 365–377
 Pressometers **14**, 106–107
 Pressure, gas-flow and **7**, 193–194
 –, limiting for yeast growth **12**, 62–63
 –, –, tolerance of soy yeasts **12**, 62–63
 –, osmotic **12**, 53, 59, 61–63
 –, sugar concentration of **12**, 61
 –, vapor transport and **7**, 196–198
 Pressure drops, flow rate at various **11**, 388–393
 Primethamine, effects on folate absorption and metabolism **33**, 70
 Prion diseases (*see also* Bovine spongiform encephalopathy) **43**, 275–285
 –, genetics **43**, 285–287
 –, species barriers to transmission **43**, 290–292, 293
 Prion precursor protein (PrP) **43**, 272
 –, infective conformation (PrP^{Sc}) **43**, 272, 273, 274, 279
 –, –, nervous tissue damage **43**, 274–275
 –, –, pre-clinical detection **43**, 300, 301
 –, –, strains **43**, 288
 Prion precursor protein (PrP) gene **43**, 272–273, 285
 –, CJD susceptibility-associated polymorphism **43**, 282, 293
 –, knockout mice **43**, 273
 –, mutation **43**, 273, 274
 –, –, inherited human spongiform encephalopathies **43**, 280, 281, 285, 287
 –, –, spontaneous PrP^{Sc} formation **43**, 287
 –, –, scrapie susceptibility **43**, 286, 287
 Prions **43**, 272–275
 –, infectivity **43**, 294–295
 Prior distribution **40**, 268, 269–271, 273–276

- PROALCOOL **32**, 211–215
- Probes, radioactive, cardiolipin-derived **37**, 316–317
- , sampling **40**, 183–184, 185–186, 188, 190
- Probiotic cultures, adherence in human intestine **37**, 74–77
- , ingestion **37**, 48–49
- , lactic acid bacterial strains **37**, 115–116
- Probiotics **43**, 15, 21
- , anticarcinogenic properties **43**, 34
- , colonic survival **43**, 16
- , opportunistic infection prevention **43**, 44–45
- Probutol **44**, 288, 320
- Procainamide **44**, 306
- Procaine **44**, 287
- Procainesterase in eggs **1**, 183
- Processed cheese products **39**, 259–277
- Processed foods, effect on nitrogen metabolism **21**, 24
- Processing, effect on chlorophyll **17**, 5
- , – on proteins **16**, 27
- , high-temperature short-time **17**, 3–4
- , of bread **16**, 335ff
- , of cheese **16**, 231ff
- , of emulsions **16**, 145ff
- , of ham, fish **12**, 391
- , sausage, crushing **12**, 379–380
- , –, cutting finely **12**, 379
- , –, fish **12**, 379–484
- , –, grinding **12**, 379, 381–382
- , –, mixing in pork fat **12**, 384–385
- , –, seasoning **12**, 382–384
- , time calculation **12**, 403–407
- , –, heat penetration **12**, 404–405
- , –, lethality **12**, 406–407
- , –, safety factor **12**, 406
- Processing support, modeling **40**, 282–283
- Prochlorperazine **44**, 308
- Procollagen, *see* Collagen
- Procollagen endopeptidase, in Ehlers–Danlos syndrome **37**, 392–393
- Product holding tube **32**, 16
- Product inhibition, lactase **38**, 9–13
- Progressive myoclonus epilepsy **37**, 372
- Prolamins (*see also* Zeins) **36**, 93, 95
- , classification **36**, 95
- , corn **38**, 275, 277
- , HMW **36**, 100–101
- , relationship among prolamins **36**, 103
- , sequences and positions of prolamin box **36**, 97, 99
- , solubility **36**, 103
- , sulfur-poor **36**, 100
- , sulfur-rich **36**, 100
- , wheat **38**, 216
- , with sequenced cDNA and genes **36**, 97–98
- Prolidase, endogenous proteolytic enzymes and **31**, 349
- Proliferation, carcinogen risk assessment and **31**, 26
- Prolinase, endogenous proteolytic enzymes and **31**, 349
- Proline, endogenous proteolytic enzymes and, exopeptidases **31**, 348–350, 352
- , –, meat technology **31**, 410
- , gelatin structure and **7**, 268–270
- , *N*-nitroso compounds and **31**, 76–78, 80
- Promethazine **44**, 308
- Promoters **41**, 128–129
- , carcinogen risk assessment and **31**, 28
- Proosdij cheese **39**, 243
- Prooxidants, heme compounds as **23**, 45
- Propafenone **44**, 306, 321
- Propagation, olive oil and **31**, 471, 472
- , passion fruit **12**, 208, 272–273
- Propanal, as flavor component in onions **22**, 101
- Propanol, soybean protein denaturation **30**, 213
- Propantheline bromide **44**, 299
- S*-(1-Propenyl)-L-cysteine sulfoxide, as alliinase substrate **22**, 96–97
- , as odor principle in onion **22**, 91
- , structure of **22**, 96
- 1-Propenylsulfenic acid, structure of **22**, 97
- Propionaldehyde in onion oil **2**, 273
- Propionibacter* in bacon **3**, 308
- Propionic acid **16**, 185, 253
- , fish spoilage and **7**, 48
- , in decomposing salmon **2**, 371
- , microbial inhibition by **1**, 387, 390
- Propionic acid esters, in cocoa **2**, 283
- , in molasses **2**, 277
- , in parsnip seed oil **2**, 274
- , in tea leaves **2**, 285, 287
- Propofol **44**, 287
- n*-Propanol in apples **2**, 263
- Propranolol **44**, 306
- Propylaldehyde in black tea **2**, 287
- Propylallyl sulfides in *Allium scorodoprasum* L. **2**, 273
- Propylene oxide, esterification of carboxyl groups by **1**, 383
- , hydrolysis in foods **1**, 389
- , sterilization of dried fruits with **3**, 466

- Propyl gallate, effect of, on blood constituents **3**, 204
- , –, on growth **3**, 203
 - , –, on mortality of rats **3**, 205
 - , inhibition of, lipid oxidation by microsomes **33**, 306
 - , lipoxygenases **33**, 307
 - , pathologic effects of **3**, 207
 - , toxicity of as an antioxidant **3**, 200
- Propylthiouracil **44**, 299, 322
- Prosciutti **39**, 79
- Prostacyclin **35**, 97–98
- Prostaglandins **35**, 98–101
- , elevated synthesis, inflammation **35**, 140
 - , endogenous proteolytic enzymes and **31**, 380, 382
- Prostaglandin H synthase, eicosanoids synthesis **35**, 94–97
- Prostanoids, inflammation and **35**, 141
- , synthesis **35**, 91
 - , –, α -LNA effects **35**, 151
- Prostate cancer, carcinogen risk assessment and **31**, 14, 17, 22
- Prosthetic group, of enzymes **17**, 7, 34
- , protohematin IX, properties of **17**, 8, 10
- Protease inhibitors, composition **28**, 134–139
- , distribution in plants **28**, 133
 - , from beans **28**, 128–141
 - , medical importance **28**, 139–141
 - , nomenclature **28**, 129–133
 - , occurrence **28**, 129–133
 - , physicochemical properties **28**, 134–139
 - , significance in plants **28**, 133
- Proteases **16**, 430
- , amino acid sequence in **10**, 7
 - , endogenous proteolytic enzymes and **31**, 344, 345, 412
 - , in eggs **1**, 183
 - , meat technology **31**, 401, 404, 406–410
 - , muscle physiology **31**, 379, 381
 - , proteinase activity **31**, 384–387, 390, 392
- Pro-Teen, use in developing countries **22**, 196–197
- Δ -Protein, precipitation from muscle **19**, 326–328
- Proteinases **16**, 288; **39**, 211–225, 257–258
- , activity **31**, 383
 - , –, animal age **31**, 387
 - , –, endocrines **31**, 388, 389
 - , –, endogenous inhibitors **31**, 383–385
 - , –, muscle type **31**, 385, 386
 - , –, muscular dystrophies **31**, 389–391
 - , –, nerve system **31**, 387, 388
 - , –, nutrition **31**, 386, 387
 - , –, physical exercise **31**, 391–393
 - , –, weightlessness **31**, 393
 - , distribution **31**, 366–369
 - , endogenous proteolytic enzymes and **31**, 344, 346, 411–414
 - , in wheat germ **23**, 210, 239
 - , muscle physiology **31**, 369
 - , –, conflicting results **31**, 381, 382
 - , –, protein **31**, 369–373
 - , –, protein catabolism **31**, 377–381
 - , –, protein turnover **31**, 373–376, 382, 383
 - , of *Byssoschlamys* spp. **25**, 266–267
- Protein beverages, for developing countries **22**, 195
- Protein catabolism, calcium **31**, 380, 381
- , endogenous proteolytic enzymes and **31**, 377, 383
 - , lysosomes **31**, 377–379
 - , meat technology **31**, 410
 - , nonlysosomal proteinases **31**, 379, 380
 - , proteinase activity **31**, 388, 391, 392
- Protein concentrate, from soybeans **17**, 108
- Protein-containing conditioning films **43**, 326–327
- Protein content of foods as affected by preparation and cooking **4**, 245
- of vegetables, effect of blanching **1**, 68
- Protein deficiency, effects on connective tissue **37**, 388–389
- Protein efficiency ratio (PER) **16**, 37; **17**, 115; **39**, 137
- Protein emulsifiers, acylation **34**, 151–152
- , chemical modification **34**, 150–151
 - , covalent attachment of hydrophobic groups **34**, 156
 - , deamidation **34**, 155–156
 - , disulfide bond reduction **34**, 158
 - , enzymatic modification **34**, 158–159
 - , esterification **34**, 152–153
 - , glycosylation **34**, 156–157
 - , heat **34**, 147–150
 - , hydrophobic ligands **34**, 160–162
 - , modification **34**, 146–162
 - , partial hydrolysis **34**, 159–160
 - , pH **34**, 150
 - , phosphorylation **34**, 153–155
 - , polymerization, by transglutaminase **34**, 160
 - , reductive alkylation **34**, 158
 - , salt effect **34**, 161–162
- Protein films, interfacial rheology **34**, 124–126
- Protein food products, textured, for improved world nutrition **22**, 187–203

- Protein foods, consumption per capita, worldwide **30**, 334–335
- , interaction with energy foods **30**, 332–334
- , land animals (*see also* Animals, land) **30**, 339–349
- , marine animals (*see also* Animals, marine) **30**, 349–352
- , new, based on plant sources, animal flesh model **30**, 358–360
- , –, cereal–legume model **30**, 355–357
- , –, government regulations **30**, 377
- , –, nutritious beverage models **30**, 357–358
- , plants **30**, 335–339
- Protein gels, *see* Mixed protein gels
- Protein hydrolyzates **10**, 195
- Protein kinase C, cardiolipin association **37**, 285
- Protein–lipid edible films **44**, 371–382
- , applications **44**, 381–382
- , oxygen barrier properties **44**, 378
- , relative humidity effects **44**, 381
- , water barrier properties **44**, 372–378, 379–380
- Protein–lipid interaction, effect on baking quality **29**, 263–264
- Protein malnutrition **16**, 1ff
- Protein matrix **39**, 124, 125, 266–267
- Protein–propyleneglycol alginate composite films **44**, 383
- Protein–protein associations, thermal stability **35**, 266
- Protein–protein interactions, gel **34**, 208
- , protein thermal behavior effects **35**, 331–333
- Proteins (*see also* Amino acid sequence alignments, Casein, Food proteins, Glycogen phosphorylase metabolism, Retinol-binding protein, Seed storage proteins, Thermal analysis, Transthyretin metabolism) **36**, 91
- , adsorption at air–water interface **34**, 11–13
- , adsorption at fluid interfaces **34**, 1–2
- , affinity of surface-active ions for **1**, 379
- , aldoses and derivatives **14**, 219–220
- , aliphatic indices **35**, 258, 260
- , amino acid sequences **42**, 47–48
- , amyloid **40**, 150
- , and fructose **14**, 221–222
- , and oxidized lipids **14**, 225–226
- , animal, digestibility **30**, 363
- , –, effects on humans, blood lipids and **30**, 372–375
- , artificial fibers, carrageenan in **11**, 135
- , as cryostabilizers **35**, 345–348
- , as “dough softening factor” in milk **3**, 81–83
- , as emulsifiers **34**, 109–128
- , –, adsorption kinetics **34**, 114–117
- , –, competitive adsorption in mixed emulsifier system **34**, 126–127
- , –, equation of state, proteins at interfaces **34**, 111–113
- , –, hydrocarbon/water interface **34**, 121
- , –, interfacial pressure **34**, 123
- , –, interfacial properties **34**, 110–111
- , –, interfacial rheology of films **34**, 124–126
- , –, limiting interfacial area **34**, 113
- , –, load at oil/water interface **34**, 117–123
- , –, reversibility and thermodynamic consideration **34**, 123–124
- , –, surface pressures **34**, 112
- , –, surface viscosity **34**, 124–126
- , –, unfolding at interface **34**, 113–114
- , as emulsion stabilizers **22**, 339–340
- , as food allergens **42**, 6–7, 46, 64
- , binding **40**, 117, 122–127
- , biological utilization **35**, 185–186
- , bound carbohydrates **14**, 215–218
- , bread enriched with glycolipid–wheat flour interaction in baking of **20**, 178–184
- , cereal enrichment with **30**, 356
- , chocolate and, alkalization **31**, 220–225
- , –, milk **31**, 253–255, 257, 259–261, 263
- , –, milk crumb **31**, 285
- , –, sweeteners **31**, 271, 275
- , –, *Theobroma cacao* L. **31**, 323, 325
- , configuration and conformation at interfaces **34**, 55–60
- , –, adsorbed state **34**, 59
- , –, fibrinogen and factor XII **34**, 59
- , –, flexible polypeptides **34**, 55–56
- , –, highly flexible polymers **34**, 56
- , –, π - α plots **34**, 57–58
- , –, synthetic polypeptides **34**, 59–60
- , –, transferred monolayer **34**, 60
- , conformation, effect on functional properties of whey proteins **33**, 367–369
- , conformation role on adsorption **34**, 22–38
- , – on –, abnormalities in apparent diffusion coefficient **34**, 29–30
- , – on –, alcohols **34**, 30–31
- , – on –, apparent diffusion coefficients **34**, 27–29
- , – on –, attractive hydrophobic potential **34**, 32
- , – on –, BSA intermediates **34**, 30–31

- on –, correlation of molecular and conformational properties **34**, 23–24
- on –, electrostatic potential energy **34**, 32
- on –, excess potential energy **34**, 31–32
- on –, first-order kinetics **34**, 24–25
- on –, frictional coefficient **34**, 29
- on –, kinetics **34**, 22–34
- on –, $\ln(d\pi/dr)$ versus π plots **34**, 34–35
- on –, molecular rearrangement **34**, 34–38
- on –, optimum conformation **34**, 36–37
- on –, protein as surfactant, molecular properties **34**, 25
- on –, solute–solvent interaction **34**, 31
- on –, solution conformation **34**, 26–27
- on –, surface area cleared by surface penetration and molecular rearrangement **34**, 34–36
- on –, surface hydrophobic patches **34**, 33
- on –, surface pressure versus concentration **34**, 37–38
- on –, surfactants **34**, 33–34
- on –, time-dependent changes in surface pressure and concentration **34**, 22–23, 26–27
- connective tissue **14**, 38
- content, increasing in wheat **36**, 75
- decomposition **16**, 163ff
- denaturants, microbial inhibition by **1**, 380
- denaturation **17**, 36, 45; **39**, 100
- , agents **5**, 19
- , by freezing **6**, 164, 167
- , in fish flesh, during frozen storage **26**, 275–307
- , in frozen fish, dehydration **26**, 283–284
- , –, factors causing **26**, 281–306
- , –, ice crystal formation **26**, 281–283
- , –, lipid hydrolysis **26**, 294–295
- , interaction between factors **26**, 304–306
- , in water and sugar solutions **35**, 291
- , lipid oxidation **26**, 296–297
- , lipids **26**, 290–294
- , –, solute concentration **26**, 285–290
- , –, –, divalent cations **26**, 289–290
- , –, –, salt **26**, 286–287
- , –, TMAOase activity **26**, 298–304
- , research needs **26**, 306–307
- , desorption from air–water interface **34**, 52
- , desorption rates and surface pressures **34**, 53–54
- , dietary, effect on calcium absorption **33**, 143–144
- , dietary fiber and **31**, 119, 182
- , –, analysis **31**, 143, 150, 152, 153
- , –, components **31**, 122, 123, 141
- , –, dicotyledonous plants **31**, 124, 129, 132
- , –, monocotyledonous plants **31**, 137, 138
- , –, properties **31**, 155, 165, 169
- , diffusion coefficients **34**, 19–20
- , diffusion-controlled adsorption **34**, 16–20
- , digestibility **35**, 185–226
- , –, animal bioassays **35**, 211–213
- , –, carbonyl–amine reactions **35**, 189–201
- , –, change in melting temperature **35**, 226–287
- , –, decrease in Maillard reaction **30**, 121
- , –, future directions **35**, 226
- , –, immobilized digestive enzyme assay **35**, 222–225
- , –, in oilseeds **30**, 363
- , –, in roasted wheat **30**, 218–219
- , –, loss and LAL content **35**, 209–210
- , –, lysine loss and **35**, 224–225
- , –, Maillard reaction **35**, 200–201
- , –, optimal thermal processing **35**, 189
- , –, proteolysis **35**, 186–188
- , –, racemization and cross-linking **35**, 201–211
- , –, soluble enzyme assays **35**, 213–222
- , –, –, characteristics **35**, 216–217
- , –, –, classification **35**, 214
- , –, –, enzymatic digestion–dialysis technique **35**, 218–220
- , –, –, multienzyme, initial rate methods **35**, 220–221
- , –, –, pepsin digest–dialysate method **35**, 215
- , –, –, pepsin digest residue method **35**, 214–215, 218
- , –, –, pepsin pancreatin digest–dialysate method **35**, 214–215, 218
- , –, –, pepsin–pancreatin digest method **35**, 214–215, 218
- , –, –, pH drop assays **35**, 221
- , –, thermal unfolding and aggregation **35**, 189
- , dry processing **35**, 333–334
- , effect of heat on nutritive value **4**, 233–280
- , efficiency ratio **35**, 221
- , electrostatic effects **34**, 38–47
- , –, concentration versus surface pressure **34**, 41
- , –, ionic strength and rate of change of surface pressure **34**, 42–44
- , –, $\ln(d\pi/dr)$ versus π plots **34**, 43, 45

Proteins, electrostatic effects (*cont'd*)

- , →, net change and steady-state surface pressure **34**, 42–43
- , →, potential barriers **34**, 39
- , →, π - α relationship of β -caseins **34**, 40–41
- , →, steady-state surface pressure and ionic strength **34**, 43, 45
- , →, surface-active properties **34**, 42
- , →, surface area cleared during surface penetration and molecular rearrangement **34**, 45–46
- , →, surface pressure variation with time **34**, 42
- , endogenous proteolytic enzymes and, endopeptidases **31**, 353, 354, 357, 362
- , →, extracellular **31**, 371–373
- , →, intracellular **31**, 370, 371
- , →, meat technology **31**, 398, 406, 409–411
- , →, muscle physiology **31**, 369, 370
- , →, proteinase activity **31**, 385–387
- , energy barrier theory **34**, 20–22
- , engineering **36**, 91–92
- , →, thermal stability **35**, 280
- , expression **41**, 128–129
- , extraction **17**, 101–102
- , fish spoilage and **7**, 43–44
- , flavoring substance content **42**, 17–20
- , from tomato wastes **17**, 103–104
- , functional domains **42**, 65
- , functional properties **34**, 300
- , gel-forming **39**, 186–187
- , gels, thermal scanning rheological analysis **35**, 350–357
- , glucose reaction **14**, 218–219
- , heat transfer treatments **35**, 336–337
- , hydration, ultrasonic analysis **45**, 151–152
- , hydrophilic side chains **42**, 94
- , hydrophobic interactions **35**, 239–240
- , in abalone **23**, 151–156
- , in algae **16**, 16, 73
- , in aquatic food **20**, 189–216
- , in bread **16**, 340, 387, 421
- , in candies **6**, 30
- , in cereal grains **16**, 6ff, 19
- , in cheese **16**, 237ff
- , in cocoa beans and nibs **6**, 38
- , in connective tissue **20**, 264
- , in corn by-products **17**, 119
- , in cow's milk **2**, 21, 22
- , in dehydrated mashed potatoes **25**, 79–84
- , in dough **16**, 421
- , in dried milk products, chemical changes in **3**, 53–55
- , →, chemical treatment of **3**, 51
- , →, denaturation of **3**, 53–55
- , in foods, chemical properties **10**, 26–27
- , →, dehydration, effects on **10**, 30, 59
- , →, freezing, effects on **10**, 28–29, 52
- , →, heat, effects on **10**, 27–28, 48–49, 50–52
- , →, physical properties **10**, 26
- , →, radiation, effects on **10**, 49, 59, 66–67
- , →, role of **10**, 24, 25
- , →, salts, effects on **10**, 30
- , →, shear force, effects on **10**, 29–30, 41, 53
- , →, solvents, effects on **10**, 30
- , →, surface action, effects on **10**, 9–9
- , in fruits **17**, 183
- , in honey **24**, 305–308
- , injurious compounds in **1**, 127
- , in leaves **16**, 16, 72
- , in legumes **16**, 9ff, 24, 66ff
- , in meat emulsions **16**, 111ff, 133ff
- , →, denaturation **16**, 117ff
- , →, extraction **16**, 122ff
- , →, freezing **16**, 135
- , →, rigor **16**, 135
- , →, salt solubility **16**, 111
- , →, texture **16**, 149
- , in micro-organisms **16**, 18
- , in milk, *see* Milk proteins
- , in muscle **19**, 3–4
- , in nutmeats **6**, 48
- , in olive oil **31**, 458, 460, 463
- , in pears **8**, 392
- , in peas, loss in processing **9**, 71
- , →, relation to maturity **9**, 70–71
- , in plants, winter hardiness and **25**, 205–206
- , in seeds **16**, 11, 21, 44, 52
- , insolubilization of in milk **3**, 101
- , in tea **11**, 218–221; **17**, 236–241
- , in tomato seed **17**, 84
- , in vegetables **16**, 1ff
- , →, consumption **16**, 1ff
- , →, digestibility **16**, 26, 75
- , →, isolates **16**, 20, 53
- , →, production **16**, 22ff
- , →, supplemented **16**, 34, 44, 53, 66
- , →, toxicity **16**, 32
- , →, utilization **16**, 23, 43, 74
- , →, value **16**, 21, 74
- , in wheat **16**, 343
- , →, interaction with glycolipids in breadmaking **20**, 165–166
- , in wheat flours, breadmaking and **29**, 246–251
- , →, composition **29**, 241–243
- , →, dough properties and **29**, 243–246

- , gluten, *see* Gluten
- in wheat germ 23, 203, 205, 213–216
- in yeast 16, 18
- lipid oxidation effects 33, 282–283
- loss in blanching of vegetables 8, 71
- lysinoalanine content 35, 209
- melting points 35, 258, 260
- mesophilic and thermophilic, amino acid exchanges 35, 259, 261
- , substitutions 35, 267
- microbial sources of 18, 85–140
- milk, loss in browning 6, 31
- modifications of sugar properties produced by 6, 53
- moisture content adjustment 35, 335
- muscle 35, 339–341
- , and meat quality 26, 86–87
- myofibrillar (*see also* Myofibrillar proteins) 13, 115–120
- nitrogen content, of apples and pears 8, 300
- , of cocoa cotyledons 8, 263
- , *N*-nitroso compounds and 31, 65, 73, 92
- , nongluten 29, 242
- , nonprotein ingredients and additives 35, 336
- , nutrient-response 40, 231–232, 238–240
- , nutrition 39, 277
- , Osborne classification 34, 267–269
- , oxidation, freeze-dried beef and 7, 212–213
- , partial thermal denaturation, foaming properties 34, 71
- , peanut 40, 231–232, 238–240
- , milk partial replacement by 30, 357
- , pH adjustment 35, 335–336
- , preferential hydration, neutral salts 35, 298–299
- , quality 40, 160–162, 165–166
- , effect of storage on 4, 267
- , IM meat 39, 136–137
- , methods for determining 4, 234–237
- , microwave exposure effects 43, 92
- , of mechanically deboned fish 27, 117
- , of mechanically deboned poultry 27, 117
- , of mechanically deboned red meat 27, 74–78
- , oriental noodle flours/wheat 43, 153–154, 155, 159, 181, 187
- , sorghum 43, 223, 239
- , *o*-quinone complexing with, in enzymic browning 19, 98–102
- , radiation effects on 24, 169–170
- , reactions 14, 210–223
- , – with monosaccharides 3, 273–277
- , – with polysaccharides 3, 277–278
- , – with sulfites 30, 23–24
- , recombinant 40, 8
- , reversibility of adsorption 34, 52–55
- , role as flavor precursor in cocoa bean 8, 281
- , sarcoplasmic 13, 115–120
- , skeletal muscle 14, 37
- , solubility 34, 15–16
- , –, measurement, meat endpoint temperature monitoring 44, 175
- , solubility-related parameters 36, 7
- , solvent treatments 35, 334
- , source of 17, 100–104
- , soy, whipping agent 6, 22
- , soybean, denaturation for shoyu preparation 30, 211–217
- , –, digestibility after denaturation 30, 214–215
- , –, hydrolysate, sulfur-containing volatile compounds 30, 283
- , –, iron absorption, human, and 30, 364–368
- , –, iron metabolism, human, and 30, 364–368
- , –, meat product partial replacement by 30, 359–360
- , –, milk partial replacement by 30, 357
- , –, zinc absorption, human, and 30, 369–370
- , –, zinc metabolism, human, and 30, 369–370
- , stability 35, 239–249
- , –, acetamidation 35, 272–273
- , –, acylation 35, 270–271
- , –, aliphatic amino acids 35, 258–259, 261
- , –, amino acid, composition 35, 266–269
- , –, Arg residues 35, 266–268
- , –, correlation with α -helix and β -structure 35, 253
- , –, cross-linking 35, 274–276
- , –, Cys residues 35, 268
- , –, disulfide bonds 35, 284–290
- , –, flexibility indices 35, 262
- , –, Gibbs free energy, enthalpy, and entropy 35, 242
- , –, guanidination 35, 273–274
- , –, hydrogen bonds 35, 252–253
- , –, hydrophobic amino acids 35, 265
- , –, Leu content 35, 261
- , –, mutant proteins 35, 262–264
- , –, hydrophobic interactions 35, 257–266

Proteins, stability (*cont'd*)

- , -, immobilization **35**, 276–277
- , -, ligand binding **35**, 253–257
- , -, modification of functional groups **35**, 269–274
- , -, neutral salts **35**, 294–301
- , -, pyromellitic dianhydride effect **35**, 271–272
- , -, salt bridges **35**, 250–252
- , -, salt effects **35**, 325–326
- , -, site-directed mutagenesis **35**, 277–284
- , -, succinylation **35**, 272
- , -, sugars and polyhydric alcohols effects **35**, 290–294
- , -, thermal inactivation, irreversible **35**, 246–249
- , -, thermal stability curve **35**, 243–245
- , -, thermal unfolding, reversible **35**, 240–246
- , -, tritium-hydrogen isotope exchange measurement **35**, 274
- , -, two-state thermal transition **35**, 241
- , starch granules **41**, 31–32
- , storage **35**, 338–339
- , structure **34**, 13–16
- , -, disulfide bond **34**, 14
- , -, folding **34**, 13, 15
- , -, hydrophobic and hydrophilic amino acid ration **34**, 14–15
- , -, polypeptide backbone **34**, 14
- , -, secondary and tertiary **34**, 14
- , -, thermodynamic stability **34**, 13–14
- , structure-modifying agents, thermal behavior effects **35**, 327–329
- , sulfited, metabolism, rat **30**, 37
- , surface activity **34**, 2–3
- , surface area-to-volume ratio **39**, 195
- , surface hydrophobicity **34**, 127–128
- , surface pressure **34**, 16
- , synthesis **19**, 19
- , -, fruit ripening and **30**, 171
- , synthesis in apples **8**, 391
- , thermal characteristics, low-temperature **35**, 346–347
- , thermal denaturation **35**, 244
- , transferred **42**, 45–46
- , two-state model **35**, 240–241
- , unfolding **35**, 239
- , utilization, relationship of growth to **1**, 130
- , water structure role **34**, 47–52
- , -, alterations in structure **34**, 47–49
- , -, β -casein behavior **34**, 48–52
- , whipping agents **6**, 20, 53
- , with acetaldehyde **14**, 220
- Protein–solvent interactions, gel **34**, 208
- Protein-stabilized foams **34**, 60–71
 - , factors affecting foamability and stability **34**, 70–71
 - , stability **34**, 62–67
 - , -, disjoining pressure **34**, 64–65
 - , -, elasticity **34**, 65–66
 - , -, equation of state method **34**, 68
 - , -, film drainage rate **34**, 63
 - , -, foam collapse rate **34**, 68
 - , -, liquid drainage method **34**, 67–68
 - , -, measurement methods **34**, 67–70
 - , -, polyhedron-shaped cell **34**, 62–63
 - , -, rheological properties **34**, 66–67
 - , volume increase rate **34**, 61
- Protein–starch interaction **16**, 384
- Protein–sulfhydryl groups **16**, 363
- Protein turnover, endogenous proteolytic enzymes and **31**, 345, 411, 413
 - , for myopathy diagnosis **37**, 350
 - , in atrophic muscle **37**, 364
 - , muscle physiology **31**, 369, 373–377, 379–381
 - , proteinase activity **31**, 386–388, 390, 392
 - , research needs **37**, 406–407
- Protein vacuoles, chocolate and **31**, 220, 221
- Proteoglycans, dietary fiber and **31**, 121, 124, 128, 129, 132
 - , endogenous proteolytic enzymes and **31**, 403, 406
- Proteolysis **10**, 31
 - , as structural probe **35**, 186–188
 - , cheese **39**, 176–177, 209–234, 236, 255
 - , chocolate and **31**, 222, 223
 - , fish **39**, 337
 - , -, effect of storage temperature **2**, 361, 371
 - , -, spoilage **7**, 49
 - , IM meat **39**, 131
 - , tyrosine color test for **2**, 371, 382
- Proteolytic activity, in soy sauce production **10**, 108–111
- Proteolytic enzymes **17**, 22, 184
 - , rote in meat tenderness **20**, 273–274
- Proteose–peptones, bovine milk, structure **33**, 358
- Proteus*, in bacon **3**, 308, 309
 - , in pork **3**, 293
- Proteus* in Canadian haddock **2**, 350
- Proteus vulgaris*, germicidal action of CPCl on **2**, 152
 - , salicylic acid effect on oxidation of gluconate by **11**, 339–341

- , uptake of benzoic acid as function of pH 11, 335
- Protocatechuic acids, in respiration experiments with potatoes 3, 14
- , olive oil and 31, 467
- Protohematin IX, molecular properties of 17, 8
- Protomyosin 9, 6
- Proton-induced X-ray emission method of selenium detection 32, 88
- Protopectin, chemistry of 11, 1–107
 - , early evidence for 11, 21–23
 - , effects of steaming on 2, 311
 - , hydrolysis products of 11, 4
 - , in growing tissue 1, 401
 - , insolubility of 11, 61–93
 - , model of 11, 5
 - , penetrating tissue to reach it 11, 62
 - , possible linkages in 11, 3
 - , reviews on 11, 3
 - , structure 11, 4
 - , theories on its nature 11, 2
- Protoplasm in parenchyma vegetable cells 2, 306
 - in –, during osmosis 2, 307
 - in –, effect of quantity on water retention 2, 308
 - in –, effect on product of permeability change of 2, 308
- Protoplast transformation 41, 127–128
- Protozoa, hunger in 1, 133
- Protriptyline 44, 3 12
- Provitamin A 15, 209
 - , value in foods 15, 216
- Provitamins D, ultraviolet activation of 3, 153
- Prunes 15, 225
 - , air spaces in 2, 333
 - , corrosion characteristics of 3, 336–339
 - , dried, enzymic changes in 11, 290
 - , effect of sugar solutions on phenolase activity in 3, 34–35
 - , Italian, canned, nutrients in 1, 43, 46–49
 - , juice, canned, ascorbic acid content 4, 375, 377
 - , –, fresh, use of ascorbic acid in 4, 377
 - , –, irradiation of by cathode rays 3, 181
 - , –, spectra of 3, 178
 - , oxidase activity in 3, 10
 - , polyphenolase and peroxidase activity in 3, 29
- Prymnesin, as marine toxin 18, 157
- PSE pork, *see* Pork
- Pseudoephedrine 44, 289
- Pseudomonas* 32, 19
 - , as sources of protein 18, 91
 - , attachment, confocal scanning laser microscopy 43, 355
 - , –, detachment 43, 349, 350
 - , –, excreted substances 43, 323, 327, 329
 - , –, glass surfaces in milk 43, 332
 - , –, growth condition influences 43, 324
 - , –, inhibition methods 43, 353
 - , –, S layers 43, 323
 - , –, meat tissue 43, 334, 335, 336
 - , –, plant surfaces 43, 345, 346
 - , –, stainless steel surfaces 43, 330, 331, 333
 - , –, –, transfer from meat 43, 339
 - , effect of nitrites on 3, 295
 - , green discoloration of 7, 56
 - , growth rate of 7, 101–103
 - , in fresh fish 2, 350, 353
 - , –, enzyme action in 2, 369
 - , propagation of 18, 94
 - Pseudomonas aeruginosa* 45, 180
 - , germicidal action of CPCl on 2, 152
 - Pseudomonas fluorescens* 45, 180, 188, 199
 - , effect of benzoic acid 11, 346–347
 - , – of – on oxidation of acetate 11, 344
 - , in eggs 1, 186
 - , influence of temperature on growth 2, 360
 - , in pork 3, 293
 - , survival of at low temperatures 3, 446
 - , ultraviolet detection of in eggs 3, 154
- Pseudomonas putida* 45, 180
- Pseudoplastic behavior 39, 5, 6
- Pseudoplastic fluids 39, 56
 - , calculating mixing-power requirements 11, 428
 - , estimating turbulence onset in 11, 413–416
 - , heat-transfer coefficients in tubes 11, 417–420
- Pseudo-(B)-selinene in celery seed oil 2, 272
- Psilocybin 44, 312
- Psoriasis, EPA effects 35, 143
- Psychopharmacologic agents, smell sensation effects 44, 323
 - , taste sensation effects 44, 310–313
- Psychrometry, use in spray-drying 2, 497
- Psychrophiles 13, 349–350, 360–370, 382
 - , lowest growth temperatures 13, 362–370
 - , –, at $\leq -10^{\circ}\text{C}$ 13, 365–368
 - , –, in storage 13, 365–368
 - , –, on foods 13, 363–364
 - , –, on microbiological media 13, 366–367
- Psychrotroph 13, 361–362
- Pt, *see* Phloretin
- PTEN 45, 29

- Pterin 40, 86, 91
- Pteric acid, for polyglutamyl folate synthesis 33, 7–8
- Pteroylglutamate (*see also* Folate metabolism) 40, 81–82, 97, 99, 103
- Pteroylglutamic acid (*see also* Folic acid) 40, 82
- Pteroylpolyglutamate hydrolases, identification and properties 33, 55–56
- , in folate deconjugation 33, 17
- Pteroyltriglutamate, determination in conjugase assay by reversed-phase HPLC 33, 31
- Puddings, bag-in-box aseptic 32, 20–23
- , carrageenan in 11, 128–129
- , milk alginates in 11, 144–145
- Puerarin 44, 205
- Puff drying 10, 16, 17
- , advantages of 7, 174
- Puffer fish, intoxication from 18, 147–151
- Puffer poisoning 10, 157–138
- Pulp, passion fruit 12, 234–258
- Pulsed electric field (PEF) processing 44, 1–28
- , current flow 44, 10
- , electric field strength 44, 10, 11
- , engineering aspects 44, 2–10
- , fluid handling system 44, 6, 8–10
- , high-acid liquid foods, *see* Fruit juices
- , microbial inactivation 44, 10–15
- , –, determinant factors 44, 11–12
- , ozone-combined sanitization procedures 45, 188, 203–204
- , PEF Consortium for Technology Commercialization 44, 25, 26
- , physical properties of processed products 44, 21–25
- , – of –, density 44, 24
- , – of –, electrical conductivity 44, 22–23
- , – of –, specific heat 44, 24
- , – of –, viscosity 44, 23
- , pulse generator 44, 2–3
- , –, system diagrams 44, 3, 4, 5
- , system components 44, 2, 3
- , temperature control 44, 11, 12, 22, 23, 24, 25
- , total treatment time 44, 10, 11
- , treatment chambers 44, 4–6
- , –, co-axial 44, 5
- , –, co-field 44, 5, 7
- , treatment parameters 44, 10
- Pulsed mode ultrasonic measurements 45, 123–124
- Pulse generator 44, 2–3
- , bench-top scale 44, 4, 5
- , plant scale system diagram 44, 3, 4
- Pulses 16, 9ff, 67
- Pumping requirements, contraction and expansion losses 11, 409–412
- , friction factor 11, 409
- , generalized Reynolds number 11, 409
- , kinetic, potential, and flow energy losses 11, 409–412
- , mechanical energy balance 11, 408
- , rheology 11, 406–413
- Pumping systems, for applesauce 11, 407
- Pumpkin, canned, corrosiveness of 3, 340
- , –, in enameled cans 3, 374
- , loss of thiamine on processing 6, 290
- , protection of ascorbic acid in 5, 87
- , F value for industrial processing of 2, 102
- Pumps, freeze-drying and 7, 176–177, 209
- , in aseptic processing 32, 16
- , water removal and 7, 177–178
- Punctanecine 45, 77
- Puncture, in flexible-package leak studies 23, 414
- Pungency, development of, in onion and garlic 22, 73–133
- , enzyme role 22, 116–118
- Purées, frozen fruit 5, 87
- Purines 17, 234
- , in tea 11, 217–218
- Purothionin, characterization of 20, 154–156
- Purpurogallin, formation of 3, 22–23
- , structure of 19, 103
- Putrefaction, black spot 12, 395
- , detection 12, 395–396
- , –, discoloration 12, 395
- , –, keeping quality 12, 392
- , –, prevention 12, 410–414
- , –, relation to processing temperature 12, 392
- , –, signs of 12, 393
- , –, types of 12, 394–395
- , fish sausage and ham bacteria 12, 396
- Putrefactive anaerobe No. 3679, destruction rate curve for 3, 434
- Putrescine, cheese 39, 234
- , fish 39, 337–339, 341–346, 349–351, 353–356, 358
- , fish spoilage and 7, 46, 47
- , in putrid abalone 23, 166
- , *N*-nitroso compounds and 31, 76, 77
- Pyrazines, chocolate and 31, 235, 236, 251, 297
- , derivatives 32, 126–127, 135
- , formation in sugar-amine model system 30, 108

- , – in –, sugar role **30**, 108
- , in coffee **2**, 281
- , in potato products **25**, 105–108
- , meat flavor and **18**, 60
- , *N*-nitroso compounds and **31**, 56
- , shoyu flavor and **30**, 281–282
- , –, pasteurization and **30**, 282
- Pyridine, derivatives **32**, 135
- , in coffee gases **2**, 279
- , in cyclic type of quaternary ammonium **2**, 125, 128
- , in food and meat flavor **18**, 60
- , solubility of DDT in **2**, 203
- , use in separation of basic amino acids from cation exchanger **2**, 34
- Pyridinols **32**, 138–140
- Pyridoxal phosphate (*see also* Vitamin B6 metabolism) **40**, 121–122, 123, 135; **41**, 53–55
- , as phosphorylase cofactor **40**, 136–140, 142–145
- , reactions catalyzed by **22**, 98–99
- Pyridoxamine metabolism (*see also* Vitamin B6 metabolism) **40**, 121–122, 123
- Pyridoxic acid **40**, 112, 116, 117, 120–125, 127
- Pyridoxine, adsorption by anion exchanger **2**, 38
- , content of canned foods **1**, 42, 45, 47
- , effect of cathode rays on **3**, 168
- , in wheat germ **23**, 209
- , metabolism (*see also* Vitamin B6 metabolism) **40**, 121–122, 123
- Pyridoxine deficiency **1**, 117–118
- Pyrimethamine **44**, 292
- Pyrocatechol in coffee **2**, 281
- Pyrodictinium phoneus* **10**, 140, 174
- Pyrogallol, inhibition of lipoxygenase **33**, 307
- Pyrolysate mutagens **32**, 157–161
- Pyrolysis, in wood during curing smoke generation **29**, 93–98
- , of cellulose, phenol formation **29**, 123
- , of lignin, phenol formation **29**, 121–123
- , products, genotoxicity, *in vivo* **34**, 399
- , –, IQ-like compound formation role **34**, 434–435
- γ-Pyrones, shoyu flavor and **30**, 272
- Pyrophosphatase **41**, 130
- , thermal stability **35**, 255–256
- Pyrophosphates, effect on appetite **1**, 133
- Pyrore compounds, in food flavor **18**, 61
- Pyrrole pigments, meat mutagen modulation **34**, 431–432
- Pyroroles **32**, 138–140
- , effect on oil stability of coffee bean **2**, 278
- , in coffee **2**, 279
- Pyrrolidine, in carrot leaf **2**, 271
- , *N*-nitroso compounds and **31**, 61, 76, 77
- Pyrrolizidine alkaloids **45**, 61–93
- , carcinogenic potential **45**, 62, 66, 78, 81
- , chemical structure **45**, 65–66, 67, 71
- , consumer protection measures **45**, 69, 73–74, 91–93
- , food contamination **45**, 66, 68–73
- , –, cereal grains contaminated with weeds **45**, 68, 69–70, 91
- , –, eggs **45**, 73, 91
- , –, honey **45**, 72, 91
- , –, meat **45**, 73
- , –, milk **45**, 70, 72, 91
- , –, preventive measures **45**, 91
- , herbal medicine sources **45**, 66, 68, 73–78
- , –, adverse health effects awareness **45**, 91, 93
- , metabolism **45**, 81–83, 84–85, 86–87
- , –, dehydrogenation **45**, 82
- , –, detoxification **45**, 83
- , –, *N*-oxidation **45**, 82–83
- , plant sources **45**, 62–65
- , toxicity **45**, 62, 78–81
- , –, acute **45**, 78
- , –, cardiopulmonary **45**, 80–81
- , –, diagnostic problems **45**, 81
- , –, DNA cross-links formation **45**, 83, 88–90
- , –, DNA–protein cross-links **45**, 90, 92
- , –, hepatic veno-occlusive disease **45**, 69–70, 72, 75–76, 77, 79–80, 91
- , –, hepatotoxic synergism with copper **45**, 79
- , –, human poisoning incidents **45**, 62, 68, 73, 75–77
- , –, mechanism **45**, 83, 88–91
- , –, megalocytosis **45**, 88, 89
- , –, progressive nature **45**, 79–80
- , –, species differences in susceptibility **45**, 78–79
- , –, structural determinants **45**, 65
- , transplacental transmission **45**, 76
- Pyruvate decarboxylase **17**, 20–21
- Pyruvate dehydrogenase deficiency, in muscle **37**, 380
- Pyruvate kinase as endpoint cooking temperature indicator **44**, 171
- Pyruvic acid **16**, 216
- , abnormal metabolism of **1**, 113, 131
- Pythium debaryanum* **15**, 180
- PZ, *see* Phlorizin

- Quadriceps muscle, testing 37, 347
 Quadruple-effect evaporation, cost of 20, 90
 Quality, assurance of, in flexibly packaged foods 23, 404–417
 –, cheese 39, 184–193, 246–254
 –, fish 39, 350–352
 –, food, appearance 9, 157–197
 –, –, control methods 9, 156
 –, –, flavor 9, 209–212
 –, –, correlated measurements 9, 212
 –, –, odor 9, 211–212
 –, –, taste 9, 210–211
 –, –, human evaluation 9, 154–155
 –, –, instrumentation 9, 155–157
 –, –, sampling 9, 156
 –, –, kinesthetics 9, 197–209
 –, –, classification 9, 198–199
 –, –, instrumental measurement 9, 201–209
 –, –, principles of measurement 9, 199–201
 –, –, methodology 9, 213–214
 –, –, principles of measurement and control 9, 154–457
 –, –, of –, significant correlations 9, 155
 –, –, terminology 9, 213
 –, IM meat 39, 114–138
 Quantal response (endpoint procedure) 44, 179
 Quarg cheese 39, 178
 –, citrate 39, 201
 –, syneresis 39, 190
 –, ultrafiltration 39, 193
 Quasi-identifiability 40, 314
 Quaternary ammonium compounds, bacterial action 2, 137
 –, basic principles of application 2, 170–171
 –, commercially available compounds 2, 146–157
 –, commercial preparations 2, 145
 –, commercial products 2, 120–122
 –, compatibilities of 2, 133
 –, factors affecting germicidal activity 2, 133–137
 –, –, concentration 2, 136
 –, –, organic matter 2, 136
 –, –, pH 2, 133–134
 –, –, potentiation 2, 136
 –, –, temperature 2, 135–136
 –, film formation of 2, 144
 –, fungicidal action 2, 138
 –, general chemical structure of 2, 119–125
 –, general properties of 2, 129–130
 –, incompatibility of 2, 131–133
 –, industrial application of 2, 171–184
 –, mechanism of action 2, 144
 –, methods of estimating concentration of 2, 167–170
 –, – of evaluating germicidal action and toxicity of 2, 157–167
 –, – of –, inactivators in 2, 166
 –, relationship of chemical structure to germicidal activity 2, 138–143
 –, studies concerning structure 2, 125–129
 –, therapeutic effectiveness 2, 143
 –, toxicity of 2, 130–131
 –, virucidal action 2, 138
 Quazepam 44, 308
 Quenching, by α -tocopherol, oxygen- or carbon-centered fatty acyl radicals or active oxygen 33, 208–211
 –, singlet oxygen 33, 210, 303
 Quercetin, in browning 3, 12
 –, inhibition of soybean lipoxygenase-dependent linoleate peroxidation 33, 317
 –, percentage in green tea 2, 284
 –, structure 19, 80; 33, 311
 Quinine sulfate, temperature effect on taste intensity tests 2, 246
 Quinoa flour, inositol phosphates degradation during processing 45, 22
 Quinoline, in cyclic type of quaternary ammonium 2, 125
 –, in Formosan black tea 2, 287
 Quinone, formation of 17, 267–269, 273
 –, –, in oxidative deamination 17, 239
 –, –, in tea 17, 217
 –, in respiration experiments with potatoes 3, 14
 –, *o*-Quinone, complexing with amino acids and proteins 19, 98–102
 –, coupled oxidation 19, 97–98
 –, polymerization of polyphenols 19, 102–104
 –, secondary reductions of in enzymic food browning 19, 97–104
 –, *p*-Quinone, estimation of fish freshness and 7, 63

r gene 41, 100–101
 Rabbit muscle, rigor in 9, 19–20, 21
 Rabbits, distribution of DDT in 2, 210
 –, effects of DDT on skin of 2, 207
 –, stability of fat 5, 7
 –, toxicity of DDT to 2, 208
 –, use in toxicity tests for quaternary ammonium compounds 2, 130, 153

- Race, and food selection **32**, 258–260
- Racemization and cross-linking **35**, 201–211
- , chemistry **35**, 201–204
 - , essential amino acids **35**, 208
 - , factors affecting extent of **35**, 204–208
 - , mechanism **35**, 201–203
 - , protein digestibility and biological value effects **35**, 208–211
 - , protein stability **35**, 274–276
 - , protein structure effect **35**, 205–207
 - , rate constants **35**, 202–203
- Racks, for retorting **23**, 388–390
- Radiation (*see also* Irradiation) **15**, 71, 241
- , application rates **15**, 156
 - , carcinogen risk assessment and **31**, 41
 - , dose rates **15**, 67
 - , in meat curing as alternative to nitrite **29**, 52–55
 - , ionizing (*see also* Proteins in foods), on peroxidase activity **17**, 40
 - , laboratory data **31**, 33
 - , mechanisms **15**, 63
 - , sources **15**, 87
 - , statistics **31**, 13, 16, 24
 - , units **15**, 58
- γ -Radiation, mango fruit storage and preservation **21**, 280–281
- , potato storage **21**, 340–342
- Radiation-convection **13**, 253–257
- , accretive **13**, 254, 256
 - , irruptive **13**, 254–255
 - , migratory **13**, 254–256
- Radiation disease, prophylaxis of **17**, 218
- Radiation preservation, of fishery products **22**, 166–167
- Radical exchange, computation **40**, 248
- Radicals **15**, 65
- , free **17**, 17, 28–29
 - , in peroxidase oxidation **17**, 16
 - , peroxy **17**, 31
- Radioactive isotopes, application in agriculture **3**, 156
- , germicidal action of **3**, 155, 156
 - , use in foods **3**, 155, 156
- Radioactive probes, cardiolipin-derived **37**, 316–317
- Radioactive tracer (*see also* Stable isotope tracer) **40**, 64
- , by vitamin B6 **40**, 137–138
 - , for vitamin B6 **40**, 114–116
 - , glycogen phosphorylase **40**, 137–138
 - , membrane vesicles **40**, 200, 203
 - , transthyretin **40**, 150–152
- Radioactivity, carcinogen risk assessment and **31**, 15, 47
- Radiochemical yields **15**, 68
- Radio-frequency waves, economics of using **3**, 144–146
- , heating **3**, 132–145
 - , illustration of **3**, 124
 - , in dielectric and induction heating **3**, 123–125
 - , miscellaneous uses for **3**, 143–144
 - , sterilization by **3**, 132–133
 - , thermal requirements of **3**, 144
- Radioimmunoassays, for folate determination **33**, 26
- , phytoestrogens **44**, 202–203
- Radioisotope techniques **17**, 225
- Radiolabeling, calcium bioavailability **33**, 123–124
- , folate bioavailability **33**, 61–64
 - , folates **33**, 11–12
- Radiometric testing **32**, 15
- Radiotherapy, smell/taste perception changes **44**, 275, 276, 277, 278, 279, 323
- Radish, composition and distillation of **2**, 274
- , loss of thiamine in **6**, 296
 - , oil extraction by ether **2**, 274
- Radish juice, loss of thiamine **6**, 295
- Radium, in Russian wines **8**, 195
- Radurization, of food **24**, 188–197
- Raffinose, in cocoa beans **8**, 262
- Rainbow trout (*Oncorhynchus mykiss*) **39**, 349
- , culture, ozone water treatment **45**, 181, 190
- Raisins, chlorophyll in **5**, 104
- , use of SO₂ in golden bleach **5**, 141
 - , – of – in sulfur bleach **5**, 141
- Raleigh waves **45**, 104–105
- Raloxifene **44**, 223
- Ramifying aggregates, three types illustrated **11**, 6
- Ramipril **44**, 307
- Rancidity, effect of light **5**, 36
- , – of meat constituents **5**, 30
 - , effect on metals **5**, 33
 - , – on oxygen **5**, 36
 - , – on pH **5**, 30
 - , – on physical factors **5**, 36
 - , – on salts **5**, 31
 - , – on smoke **5**, 34
 - , – on spices **5**, 35
 - , – on temperature **5**, 37
 - , in dehydrated mashed potatoes **25**, 112–122

Rancidity (*cont'd*)

- , in fats **5**, 1, 4
- , –, as stress factor **4**, 116
- , in meats **5**, 3
- , in olive oil **31**, 471–473
- , of candies **6**, 12
- , oxidative **5**, 4; **6**, 13
- Ranking tests, applications of **7**, 8–9
- , use in sensory difference tests **2**, 227
- Raoult's law **39**, 99
- Rapeseed meal **17**, 107
- Rapeseed oil, incorporation into cardiolipin **37**, 295–297
- , reversion problems in **4**, 192
- Raphanol in radish **2**, 274
- Raspberries, ascorbic acid content of, effect of sunlight on **1**, 301
- , composition and distillation of **2**, 269
- , influence of oxygen on deterioration of **1**, 341
- Raspberry juice, ascorbic acid loss in bottling **1**, 63
- , canned, use of ascorbic acid in **4**, 373
- , deterioration of **1**, 328, 333, 341
- , effect of temperature on changes in **1**, 333
- Rat, acute toxicity of DDT on **2**, 208
- , chronic toxicity of DDT on **2**, 209
- , – of –, effect on reproduction **2**, 210
- , distribution of DDT in **2**, 210, 211
- , effects of DDT on kidney and liver of **2**, 213
- , – of – on skin of **2**, 207
- , secretion of DDT in milk of **2**, 211
- , storage of DDT in **2**, 211
- , use in toxicity tests for quaternary ammonium compounds **2**, 130, 153
- Rate bioassays, compared with IDEA digestibility **35**, 223–224
- Rate of shear, in fluid consistency **11**, 368–371
- Rat granuloma pouch assay, 2-amino-3-methylimidazo[4,5-*f*]quinoline **34**, 407
- Rat liver, salicylic acid effect on incorporation of C¹⁴ by **11**, 345
- Rausing, Ruben **32**, 17
- Ravo-Rapid spray dryer, operation of **2**, 429–430
- Rayleigh number **32**, 80
- rbcS* gene **41**, 13232
- RBE (Relative biological efficiency) **15**, 60, 70
- RBP, *see* Retinol-binding protein
- RDAs, iodine **36**, 234
- , iron **36**, 221

Reactions, classes **14**, 293–301

- , mechanisms **14**, 287–301
- , order of **14**, 292–293
- , thermal unimolecular **14**, 301–315
- , –, catalysis **14**, 318
- , –, diagnostic tests **14**, 316–318
- , –, heterogeneous **14**, 318
- , –, homogeneous **14**, 318
- , –, theory **14**, 315–318
- , thermo-reorganization **14**, 300–301
- Reactive epitope, cardiolipin **37**, 312–314
- Rec assay system **32**, 156
- Receptors, olfactory **14**, 2–3
- Recombinant protein **40**, 8
- Recommended daily allowance, folate **40**, 83
- Recommended Dietary Allowance, calcium **33**, 105, 108–112
- , folate **33**, 52
- , tocopherols **33**, 167
- Recommended Dietary Intake, folates **33**, 52
- , tocopherols **33**, 166
- Recovery, analyte **40**, 187–190
- Recovery response, creep test **39**, 20
- Recrystallization **38**, 211–212
- Rectilinear approach (*see also* Linear system) **40**, 157–158
- , REDUCE software **40**, 330
- Red blood cells, anti-cardiolipin antibody binding **37**, 308
- Red char, aerobic bacteria in **2**, 350
- Redisposition, anti- **14**, 358–359
- Red meat, mechanical deboning of (*see also* Mechanically deboned red meat) **27**, 23–95
- Red muscle, *see* Muscle
- Redoxases **16**, 309
- Redox potential, effects on whey protein foams **33**, 401
- Red tide **10**, 139, 141
- , ciguatera and **18**, 147
- , saxitoxin and **18**, 155
- Reduced nicotinamide dinucleotide (NADH) **17**, 18–20
- , ubiquinone oxidoreductase, cardiolipin association **37**, 286
- Reducing agents, inhibition of enzyme activity by **1**, 382–383
- Reducing sugars, boiled with aqueous ammonia, mutagenicity **30**, 122
- , browning reactions with, HVP, artificial meat flavor **30**, 106–109
- , browning reactions with alkylamines **30**, 81
- , – with amino acids **30**, 89
- , – with *N*-glycoside formation **30**, 81

- , – with nitrogen compounds, chemical sequences **30**, 82–84
- , reactions with sulfites **30**, 23
- Reduction methods, chemical, for (6-ambo)-5,6,7,8-tetrahydrofolate **33**, 8
- , electrochemical, for (6-ambo)-5,6,7,8-tetrahydrofolate **33**, 9
- , enzymatic, for (6S)-5,6,7,8-tetrahydrofolate **33**, 9
- Reductive alkylation, whey proteins **33**, 421
- Reductive pentose phosphate pathway **41**, 140–141, 143
- Reductones **12**, 28–35; **14**, 181–183
 - , amino-hexose **12**, 33
 - , freeze-dried beef and **7**, 213
 - , gelatin and **7**, 271
 - , piperidino-hexose, radioactivity **12**, 32–33
 - , shoyu oxidative browning during storage and **30**, 252–253
- Ree–Eyring equation **39**, 34, 46
- Refining, chocolate and **31**, 330
- , –, amorphous sugar production **31**, 295, 296
 - , –, conching **31**, 307
 - , –, operation **31**, 292–295
 - , –, purpose **31**, 291, 292
 - , olive oil and **31**, 463
- Refractive index, gelatin testing and **7**, 249–250
- Refrigerants, secondary **12**, 165–166
- Refrigerated foods, processing of **25**, 211–228
- Refrigeration, effect on folate in human milk **33**, 51
 - , on ships, automatic controls **12**, 192–193
 - , –, distribution **12**, 165–166
 - , –, research **12**, 193
 - , plants, designing of **20**, 128–150
 - , –, efficiency factors **20**, 129–130
 - , –, evaporators in **20**, 130–138
- Regeneration **41**, 128
- Regulatory proteins, endogenous proteolytic enzymes and **31**, 395, 398–400
- Reindeer meat, life sustained by **1**, 109
- Relative humidity (*see also* Water activity) **39**, 98, 108, 109
 - , and phospholipid-hydrolytic activity in barley, malt flour **11**, 305
 - , equilibrium **39**, 115–116
- Relaxation, diffusion-limited, rate defined by WLF equation and Arrhenius equation **38**, 205–206
 - , enthalpic **38**, 172–173
- α Relaxation **38**, 199
 - β Relaxation **38**, 199–200
- Relaxation test, rheology **39**, 19–20, 58
- Relishes, carrageenan in **11**, 135–136
- Renal solute load, cow's milk **36**, 213
- Rendering practices **43**, 270, 271
 - , tallow production **43**, 297
- Rennet **16**, 237, 289
 - , addition **39**, 188
 - , coagulation **39**, 169–178, 249–250, 293
 - , inactivation **39**, 197
 - , lipases **39**, 202
 - , substitutes **39**, 172
- Rennin **10**, 48–50
 - , induced clotting of casein **34**, 334–337
- Repair, membrane proteins by α -tocopherol **33**, 210–211
- Replacement therapy, for Duchenne and Becker's muscular dystrophies **37**, 358
- Reproduction, effects of DDT on **2**, 210
 - , *n*-3 PUFA effects **35**, 128–129
- Reptation **39**, 39–40
- Reptiles, *Salmonella* in **3**, 228
- Repulsion forces **14**, 370–371
 - , potential energies in colloidal suspensions **11**, 368
- Resazurin, fish freshness and **7**, 63–64
 - , reduction test for egg pulp **1**, 186–187
- Reserve glucans **41**, 5
- Reserve polysaccharides **41**, 4–6
- Residence time, β -carotene **40**, 44–46, 61
 - , folate **40**, 88–89, 90
 - , transthyretin **40**, 152–155
- Resinous cation exchangers, chemical constitution **2**, 4–6
 - , effect of acidic group on **2**, 5
 - , flow rate through **2**, 11
 - , physical structure of **2**, 6
 - , titration curves for **2**, 5
- Resins, chocolate and **31**, 247
 - , dietary fiber and **31**, 161
 - , endogenous proteolytic enzymes and **31**, 345
 - , olive oil and **31**, 463
 - , polyox **12**, 290
- Resistant starch, dietary fiber and **31**, 148, 150, 155, 170, 186
- Resource Conservation and Recovery Act, carcinogen risk assessment and **31**, 6
- Respiration **15**, 78, 83; **17**, 19–20
 - , carbon dioxide **12**, 116–119
 - , climacteric rise **12**, 116–118
 - , –, reduced oxygen **12**, 117–118
 - , –, temperature **12**, 117
 - , fruits **17**, 186–187

Respiration (*cont'd*)

- , fruits and vegetables 12, 116–119
- , in cheese ripening 16, 311ff
- , in fruit maturation, carbon dioxide tension 10, 324–329
- , in kiwifruit during growth and ripening 29, 288, 290–291
- , in relation to composition 10, 307–308
- , – to temperature 10, 316–320
- , molds and fungi, effects on 10, 332–333
- , oxygen tension 10, 320–424
- , passion fruit 12, 223–229
- , patterns of 10, 296, 297, 298
- , rates of 10, 298–300, 312–313
- , role of ethylene in 10, 334–335
- , zymase in apples 12, 124
- Respiratory chromogenes 17, 227
- Respiratory infections, licorice and 7, 353
- Respiratory quotient 40, 175
- Response curve, *see* Nutrient-response curve
- Restriction enzymes, gene cloning and manipulation 36, 134, 136
- Retention, folates, after cooking or thermal processing, table 33, 48
- , –, ascorbate/ferrous sulfate effects 33, 49–50
- , –, folic acid in fortified food 33, 52
- Reticulin 9, 3, 10
- , endogenous proteolytic enzymes and 31, 371, 372, 374
- Reticulocytes, endogenous proteolytic enzymes and 31, 354, 380
- Retina, desaturase activity 35, 83
- , *n*-3 PUFA 35, 117–120
- Retinal outer rod segments, α -tocopherol concentrations 33, 212
- Retinal pigment epithelium, tocopherols in 33, 180
- Retinoids 40, 38–39, 44, 47–49
- , carcinogen risk assessment and 31, 22, 24
- Retinol, β -carotene 40, 30, 31, 33, 66
- , –, empirical data 40, 50–52
- , –, final model 40, 43–47
- , –, intermediate models 40, 39
- , vitamin A 40, 3, 9, 11, 14, 15–16
- , –, pool size 40, 21–22
- , –, turnover 40, 12–13, 14, 19, 21
- Retinol-binding protein, β -carotene 40, 32–33, 38, 46
- , vitamin A 40, 4, 8, 9, 11, 14, 16–17
- , –, kidneys 40, 21
- Retinyl ester, β -carotene 40, 32, 59, 66, 69
- , –, intermediate models 40, 38–40
- , –, turnover 40, 47
- , vitamin A 40, 4, 11, 16
- Retorting of flexible-packaged foods 23, 375–399
- Retort pouches, materials for 23, 313, 326
- , production systems for 23, 335
- Retrogradation 41, 20, 166
- Retrograde dialysis 40, 190
- Retronecine 45, 66, 67
- Retrorsine 45, 78, 79, 80, 88
- Reverse micellar solution 34, 164
- Reverse osmosis 15, 356
- , aroma recovery in 20, 45–50
- , cost of 20, 92–93
- , whey protein preparation with 33, 361
- Reverse osmosis-ultrafiltration, whey protein preparation with 33, 361
- Reverse phase HPLC/UV absorbance detection, phytoestrogens 44, 201, 202
- Reversion, in fats, characterization of 4, 186–187
- , –, flavor characteristics 4, 187–190
- , in fats and oils, chemical changes associated with 4, 190–201
- , –, control of by processing 4, 201
- Rework, processed cheese 39, 273
- Reynold's equation, film drainage rate 34, 63
- Reynolds metals' system, for flexible packaging 23, 337–338
- Reynolds number 32, 49, 57, 58, 64, 67–68, 69, 70, 72, 73, 75, 79, 80
- , as a function of porosity and sphericity 11, 430
- , vs. friction factor 11, 410, 414
- Rhabdomyoma 37, 342–343
- Rhamnogalacturonans, dietary fiber and 31, 130, 135, 146, 164
- , endopolygalacturonase and 30, 176–177, 179
- , pectic, degradation during fruit ripening 30, 176–177, 179
- Rhamnose, chocolate and 31, 272
- , dietary fiber and 31, 131, 188
- Rheem Manufacturing Company 32, 10
- Rheological properties, protein-stabilized foams 34, 66–67
- Rheology, application to chocolate coating 11, 394–399
- , – to determining pumping requirements 11, 406–413
- , background information 39, 2–3
- , basic concepts 39, 3–12
- , –, ideal elastic behavior 39, 7–8
- , –, shear rate 39, 4–6
- , –, shear stress 39, 4–6

- , time effects 39, 8–9
- , viscoelasticity 39, 9–12
- , viscous flow 39, 4–6
- , constitutive models 39, 33–44
- , Bird–Carreau 39, 37–39, 49–52, 54
- , Casson 39, 34, 46
- , concentrated solution/melt theories 39, 37–41
- , Cross equation 39, 34, 46
- , dilute solution molecular theories 39, 35–37
- , Doi–Edwards 39, 39–41, 52–53
- , Herschel–Bulkley 39, 6, 34, 46
- , Leonov 39, 59
- , Maxwell 39, 9–10, 43, 58
- , power law 39, 5–6, 34, 46, 56
- , Ree–Eyring equation 39, 34, 46
- , rigid rod 39, 36–37
- , solid foods 39, 41–44
- , steady shear flow 39, 33–35
- , usefulness 39, 62
- , definition 39, 2, 3
- , engineering properties 39, 44–61
- , dough 39, 53–55, 58–59
- , emulsions 39, 55–58
- , entanglement 39, 48–53
- , extensional flow 39, 58–59
- , formulations development 39, 59–61
- , polymers 39, 48–53
- , steady shear viscosity 39, 44–46
- , yield stress 39, 6, 46, 48
- , experimental methods 39, 12–23
- , biaxial extension 39, 16–17, 58, 59
- , creep test 39, 20, 43, 56–57
- , extensional flow 39, 14–17
- , linear viscoelasticity 39, 10, 18–23
- , sinusoidal oscillatory shearing 39, 20–23
- , steady shear measurement 39, 12–14
- , stress relaxation test 39, 19–20, 58
- , transient flow 39, 17
- , uniaxial extension 39, 14–16
- , gelation 39, 41–43, 60–61
- , instrumentation 39, 23–33
- , capillary tube geometry 39, 24–26
- , concentric cylinder geometry 39, 31–33
- , cone–plate geometry 39, 27–28
- , error sources 39, 26, 28, 33
- , plate–plate geometry 39, 29–31
- , of bread dough 11, 401–406
- , of cheese (*see also* Cheese, texture) 39, 186, 254–255, 273
- , of semiliquid foods 39, 1–69
- , research needs 39, 62
- Rheometer 39, 23–24, 48
- , capillary 39, 26, 59
- , cylinder 39, 33
- Rheoplectic fluids 11, 394; 32, 46
- Rheumatoid arthritis 37, 398–399
- , EPA effects 35, 141–142
- Rhizobium trifolii* CPS, molecular shapes and interactions 42, 194–197
- Rhizopus* 44, 213
- , effect of carbon dioxide 12, 109
- , food fermentation 30, 221
- , growth rate of 7, 98
- , in bacon 3, 298
- , inoculated fruit 12, 106
- , water requirement of 7, 110
- Rhizopus stolonifer* 15, 167, 173
- Rhodamine 3GO, glycyrrhizin assay and 7, 369
- Rhodobacter spheroides* 41, 44
- Rhodospirillum rubrum* 41, 43
- Rhubarb, as a browning preventive 3, 33
- , corrosiveness of 3, 341, 346
- , nutritional stress factor in 4, 111–113
- Rhubarb juice, canned, use of ascorbic acid in 4, 377
- Rhythm, biological, *see* Bioperiodicity
- Riboflavin 6, 261, 302; 15, 128
- , content of apples and pears 8, 368
- , effect of cathode rays on 3, 168, 170, 171
- , of spray-drying on 2, 401
- , of X-rays on 3, 158
- , loss during blanching of vegetables 8, 75
- , retention of, in electronic cooking 3, 139, 140, 142
- , in infrared-treated wheat germ 3, 146
- , ultraviolet examination for 3, 153
- Riboflavin content, deficiency 1, 117–118
- , efficiency of food utilization increased by 1, 117
- , of canned foods 1, 41–47
- , effect of heat sterilization on 1, 87–89
- , of storage on 1, 93–95, 97–98
- , of eggs 1, 153
- , of plants, effect of climate on 1, 307
- , of vegetables, effect of blanching on 1, 80–81
- , of storage on 1, 64–65
- , retention in canned tomato products 1, 93–95
- Ribonuclease, in tea 24, 236
- , in wheat germ 23, 241
- , succinylation 35, 272
- , thermal inactivation, irreversible 35, 248–249

Ribonuclease (*cont'd*)

→, thermal unfolding 35, 188

Ribonucleic acid (RNA) (*see also* Messenger RNA) 17, 52

→, inhibiting dissimulation by penicillin 1, 376

→, reactions with sulfites 30, 26

Ribose, in apples and pears 8, 313

Rice 16, 6, 27

→, artificial drying of 8, 121

→, *Aspergillus fumigatus* phytase transgenic expression 45, 34

→, branching enzymes 41, 99–100

→, dietary fiber and 31, 122, 136–138, 140, 169

→, food protein engineering 36, 187

→, globoid composition 28, 9

→, home frozen 6, 207

→, inspection of 8, 121

→, phosphorus content of, effect of fertilizers on 1, 313

→, phytate (inositol hexakisphosphate) content 45, 12, 13, 16

→, phytic acid, effect of cooking on 28, 48

→, polished, deficiencies caused by 1, 109

→, polychlorinated biphenyl-contaminated 37, 43

→, protein bodies 36, 124

→, reduced phytate gene mutations 45, 34

→, SSS in 41, 78

→, thiamine loss in 6, 274

Rice bran 17, 107–108

Rice-mill feeds 17, 114

Rice polish extracts 5, 103

→, destruction of antineuritic activity by SO₂ 5, 103

Rice Starch, gelatinization temperature of 2, 319

Ricotta cheese 39, 178, 193

Riddelliine 45, 80, 88

Rifabutin 44, 292

Rigidity, modulus 39, 8

Rigidity factor, gelation 34, 222

Rigid rod model 39, 36–37

Rigor, effect on meat emulsions 16, 135

→, on protein extraction 16, 123

Rigor mortis 14, 58–59; 39, 91–93

→, ammonia liberation in 9, 18–19

→, ATP decrease in 9, 14–26

→, changes following 20, 269–277

→, characteristics of fish in 2, 347

→, description of 20, 268–269

→, differences from muscle contraction 9, 11

→, effects of glucose on 9, 21

→, of preslaughter conditions on 9, 20–21

→, enzyme changes in 20, 273–277

→, fish preservation and 7, 71–72

→, glycogen content of muscle 9, 15–23

→, glycolysis in 9, 14–22

→, influence of species, temperature, and treatment of fish on 2, 364–367

→, insulin injections and 9, 21

→, Marsh–Bendall factor 9, 18, 28

→, microstructure changes after 20, 271–272

→, onset of 9, 14–23

→, pH in 9, 11

→, pH of fish during 2, 361

→, relation to hydration in meat 10, 385–491

→, resolution of 9, 26–37

→, →, chemical changes in 9, 26–28

→, →, connective tissues 9, 30–31

→, →, dissolution of actomyosin 9, 31–32

→, →, histology of 9, 29–30

→, temperature in 9, 11

→, theory of 1, 8–10

→, work done in 9, 11

Rigorometer 14, 103–104

Rimantadine 44, 300

Rind, chemical aspects 12, 258–263

→, →, carbohydrates 12, 258

→, →, composition 12, 258–259

→, →, nitrogenous substances 12, 262

→, →, organic acids 12, 258

→, →, pectic substances 12, 260–262

→, →, pigments 12, 259–260

→, →, polyphenols 12, 259

→, manure 12, 266

→, passion fruit 12, 258–266

→, stock feed 12, 265–266

→, utilization 12, 264–266

→, →, commercial recovery of pectin 12, 264

Ripening (*see also* Climacteric), cheese, *see* Cheese, ripening

→, chemical changes in 10, 300–301, 310–313

→, control of 10, 315–336

→, IM meat 39, 108–110, 122, 130–131

→, oxidative phosphorylations in 10, 340–342

→, role of ethylene in 10, 329–334, 335

Risk factors, cancer, animal studies

37, 219–223

→, →, breast cancer 37, 211–212

→, →, colon cancer 37, 212–213

→, →, milkfat relationship 37, 224–225

→, →, research needs 37, 237

→, coronary heart disease, effects of milk and dairy products 37, 203–206

→, →, milkfat relationship 37, 224–225

→, →, research needs 37, 237

- , osteoporosis **33**, 104
- Risperidone **44**, 312
- Ritonavir **44**, 286
- RK integrator, *see* Runge Kutta integrator
- RNA, *see* Messenger RNA and Ribonucleic acid
- Roasting, chocolate and **31**, 237–241, 329, 330
 - , –, cocoa butter **31**, 249, 250
 - , –, conching **31**, 298, 307
 - , –, liquor preparation **31**, 243–246
- Roccal, bacterial reduction in milk by **2**, 136
- , effect on influenza virus **2**, 138
- , use in brewing industry **2**, 175
- , – in dairy industry **2**, 178
- Rockfish **39**, 355
 - , ozone treatment **45**, 197
- Rodents, essentiality of *n*-3 PUFA **35**, 115–116, 152
 - , *Salmonella* in **3**, 227
- Rod outer segments, DHA and **35**, 117–118
- Rogers spray dryer, operation of **2**, 404
- Rolling, in tea manufacture **17**, 263–264
- Romano cheese **39**, 199, 205
- Room calorimetry **40**, 171, 172
- Roots **15**, 179; **41**, 3
- Rootstock, effects on fruit composition **9**, 292–294
- Rosemary, antioxidant activity **42**, 248, 258
 - , compounds, isolation and identification **42**, 254–256
 - , –, relative antioxidant activity levels **42**, 257
 - , extracts, antioxidant activity **42**, 251–254
 - , –, heat stability **42**, 262–263
 - , health implications **42**, 264–267
 - , monoterpenes **42**, 250
 - , oleoresin **42**, 253–254
 - , synergisms and heat stabilities **42**, 258–263
- Rosmariquinone **42**, 262
 - , chemoprevention **42**, 266
- Rotary filler-sealer machine **23**, 341
- Rotational diffusion **38**, 196–197
- Rotational viscometers, fluid with a yield stress in **11**, 381–384
 - , wide-gap **11**, 378–381
- Roto-Cut machine **16**, 127
- Rotting, fungal, delay by carbon dioxides **12**, 109–111
 - , –, *Gloeosporium album* **12**, 111
 - , –, *Gloeosporium perennans* **12**, 111
- Rouse-segmented chain model **39**, 40
- RP-HPLC, *see* Chromatography
- RPPP, *see* Reductive pentose phosphate pathway
- rr* gene **41**, 13434
- Rubber products, *N*-nitroso compounds and **31**, 93, 94, 97
- Rubidium, in French white wine **8**, 195
- Rubus fruticosus* (blackberry) **44**, 207, 211
- Rumen, phospholipids in **23**, 36
- Ruminants, fatty acids in fats of **23**, 25, 28
- Runge Kutta integrator **40**, 290, 291, 297, 299–303
- Russian buckwheat products **44**, 414–415
- Russian comfrey (*Symphytum uplandicum*) **45**, 74–75
- Rutabagas, *see* Swedes
- Rutin **44**, 408
- Rye **16**, 7
 - , effect on chicks **1**, 124
 - , phytase **45**, 9, 21
 - , phytate (inositol hexakisphosphate) **45**, 9
 - , –, degradation during processing **45**, 21
 - , prolamins **36**, 95
- Ryegrass, fatty acids in, comparison with depot fats of grazing animals **23**, 28, 38
- Rye plants, carotene content of, effect of fertilizers on **1**, 309
- Rye starch, gelatinization temperature of **2**, 319
 - , swelling of **2**, 319–320
- S/M, *see* Salt-in-moisture
- S layers **43**, 323
- SAAM software **40**, 6, 9, 31, 61, 126–127, 274
 - , linear integrator **40**, 290, 296, 303
 - , modeling construct **40**, 282
- p*-Saccharic acid, glycyrrhizin and **7**, 359
- Saccharides, chocolate and **31**, 266, 267
- Saccharin (*o*-sulfobenzimide), carcinogen risk assessment and **31**, 23, 26, 27
 - , chocolate and **31**, 269
 - , preference for in relation to blood glucose **1**, 138
 - , sweetener-induced taste, phosphoinositide transduction pathway **42**, 224–227
 - , sweet taste of **2**, 261
- Saccharomyces*, as sources of protein **18**, 90–116
 - , effect of pH on thermal death point of **3**, 438
 - , heat destruction of **3**, 435
 - , lethal effect of acetic acid on **3**, 458
 - , lethal temperature of **3**, 437

Saccharomyces (cont'd)

- , pH in frozen cells of **3**, 449
- Saccharomyces cerevisiae*, benzoic and salicylic acids effects on **11**, 334–336
- , expression in french bean phaseolin **36**, 161–162
- , α -gliadin **36**, 162
- , γ -gliadin **36**, 162–163
- , growth in molasses **17**, 124
- , maize zein **36**, 163
- , pea legumin **36**, 160–161
- , pea vicilin **36**, 161
- , pulsed electric field (PEF) inactivation **44**, 13
- , soybean glycinin **36**, 158–160
- Saccharomyces cerevisiae* phytase **45**, 11
- Saccharomyces ellipsoideus*, growth inhibition by SO₂ **5**, 125
- , production of 2,3-butylene glycol in wine **5**, 379
- , – of citric acid **5**, 399
- Saccharomyces rouxii*, K and Na of cells **12**, 65–66
- , cellular potassium loss **12**, 67
- , culture temperature **12**, 73–74
- , growth **12**, 70
- , in mash, salt-tolerant **30**, 230, 232
- , permeability of cell membranes **12**, 67
- , – of –, in ripening soy mash **12**, 57
- , – of –, salt tolerance **12**, 71–73
- , – of –, sugar tolerance **12**, 72–73
- , – of –, viability **12**, 66
- , strong fermentation **30**, 270
- Safety (*see also* Contamination and Food poisoning) **39**, 283–292
- , lactic acid bacteria consumption **37**, 114–115
- Safflower meal, composition **17**, 112–113
- , for human consumption **17**, 113
- Safflower oil, brain phosphoglyceride effects **35**, 77
- , DHA levels in brain phosphoglycerides **35**, 124–126
- Saffron **43**, 196, 211
- , adverse reactions **43**, 211–212
- Safranin-O, collagen degradation and **7**, 257–258
- Sage, antioxidant activity **42**, 248, 258
- , antioxidant compounds **42**, 257–258
- , health implications **42**, 264–267
- , monoterpenes **42**, 250
- Sago starch, gelatinization temperature of **2**, 319
- , swelling of **2**, 320
- Sailfish **39**, 352
- Salad dressings **39**, 56–58
- , alginates in **11**, 154
- , carrageenan in **11**, 135–136
- , guar gum in **11**, 169
- , gum tragacanth in **11**, 182–184
- , ultrasonic particle sizing **45**, 150
- , use of ascorbic acid in **4**, 389
- Salami **39**, 77–78, 85, 118, 122
- Salchichon **39**, 83
- Salfasalazine, antifolate effects **33**, 71
- Salicylase in eggs **1**, 183
- Salicylates **44**, 297
- Salicylazosulfapyridine, antifolate effects **33**, 70–71
- Salicylic acid, effect on metabolism of micro-organisms **11**, 331–353
- , – on oxidation of glucose by *Proteus vulgaris* **11**, 339–341
- , – on oxidative phosphorylation in isolated mitochondria **11**, 347
- , – on processes of intact cells **11**, 339–347
- , – on rat-liver incorporation of C¹⁴ **11**, 345
- , – on *Saccharomyces cerevisiae* **11**, 334–336
- , effects on micro-organisms, assimilatory processes **11**, 343–347
- , – on –, oxidation of TCA-cycle intermediates **11**, 342–343
- , – on –, – of the acetyl group **11**, 341–342
- , in Formosan black tea oil **2**, 287
- , inhibition of cell-free enzymes **11**, 348
- , in seisin-oolong tea oil **2**, 287
- , metabolic pathways in micro-organisms **11**, 338
- , microbial inhibition by **1**, 387–388, 390
- , research needs on metabolic inhibition in micro-organisms **11**, 349–351
- Saliva, human, meat mutagen modulation **34**, 432
- Salivary α -amylase **41**, 158
- Salivation, physiology, food texture effect **29**, 173–175
- Salmon **39**, 355
- , bacterial count of stored **2**, 357
- , comparison of aerobic bacterial flora in fresh and spoiling **2**, 353
- , fat spoilage in **2**, 373
- , ingestion, urinary mutagenicity and **34**, 412–413
- , ozone treatment **45**, 192
- , Pacific, anaerobic bacteria in **2**, 351
- , –, bacterial attack on stored **2**, 356

- , predominate acid formation in decomposing 2, 371
- , tests for quality of 2, 380
- , B vitamins in 1, 42, 44, 45
- Salmonella* 13, 353, 357–358, 381–382; 45, 169, 183, 193, 194
- , attachment, confocal scanning laser microscopy 43, 355
- , –, inhibition methods 43, 353
- , –, meat tissue 43, 336, 337
- , –, plant surfaces 43, 345
- , –, poultry skin 43, 341, 342, 343
- , –, properties of attached cells 43, 347, 348
- , –, stainless steel 43, 331, 333
- , –, –, transfer from chicken skin 43, 339
- , –, starvation stress 43, 325
- , carcinogen risk assessment and 31, 28
- , definition of 3, 210–215
- , fever, symptoms of 3, 215
- , foodborne illness 44, 153
- , gastroenteritis, symptoms of 3, 215
- , growth rate of 7, 104–105
- , in arthropods 3, 228, 229
- , in dust 3, 229
- , in eggs 1, 188; 3, 224–226
- , infection as a food industry problem 3, 209–240
- , –, elimination of animal reservoirs of 3, 230–231
- , –, miscellaneous preventive procedures 3, 233–234
- , –, prevention and control of 3, 229–235
- , –, prevention of transmission by humans 3, 231–232
- , in food storage and refrigeration 3, 232–233
- , in frozen foods 6, 201
- , in frozen poultry 6, 193
- , in household pets 3, 227
- , in human carriers 3, 231
- , in meat 3, 220–222
- , in milk 3, 227
- , in poultry 3, 222–223
- , in rodents 3, 228
- , in vegetables 3, 219
- , in water 3, 229
- , isolation and identification techniques for 3, 217–219
- , lethal effect of acetic acid on 3, 458
- , lowest growth temperature 13, 355–356
- , modes of infection 3, 219–229
- , pulsed electric field (PEF) inactivation 44, 12
- , septicemia, symptoms of 3, 215
- , serological types of 3, 212–214
- , survival of during storage 3, 232
- , thermal inactivation, kinetics 44, 153–158, 163, 164
- , –, mathematical models 44, 165
- , –, sample variables 44, 166
- , –, time–temperature integrator 44, 177–178
- , –, USA meat processor regulations 44, 150, 151, 152
- , viable counts of 7, 106
- , water requirements, nutrition and 7, 107
- , –, stability of 7, 110–111
- Salmonella aertrycke*, effect of pH on thermal death point of 3, 438
- Salmonella choleraesuis*, isolation of 3, 210
- Salmonella enterica* ser. Enteritidis 45, 193, 194
- Salmonella enteritidis*, antigenic formula for 3, 214
- , effect of ultraviolet radiation on 3, 151
- Salmonella kentucky*, isolation of 3, 214
- Salmonella lexington*, isolation of 3, 214
- Salmonella miami* 3, 219
- Salmonella pullorum*, elimination of infection in turkeys 3, 230
- , isolation technic for 3, 217
- Salmonella sandiego*, isolation of 3, 214
- Salmonella typhimurium* 45, 180, 203
- , antigenic formula for 3, 214
- , elimination of infection in turkeys 3, 230
- , mutation induced by, boiled sugar–ammonia mixture 30, 122
- , –, shoyu ingredients 30, 298–299
- Salmonella typhosa*, isolation procedure for 3, 218
- Salmonellosis, clinical manifestations of 3, 215–216
- , incidence of 3, 216–217
- Salsify, pH of 3, 432
- Salt (*see also* Sodium chloride and Sodium compounds) 15, 305, 343
- , bacterial contamination of pork sausage by 6, 189
- , effect on β -galactosidase stability 38, 36
- , – on meat tenderness 9, 32–35
- , emulsifying 39, 263, 267–272
- , emulsion stability effect 34, 161–162
- , linkages with protein in pectins 11, 80–82
- , olive oil and 31, 460
- , tolerance by wine spoilage bacteria 6, 91
- Salt balance, licorice and 7, 356–358
- Salt bridges, protein stability 35, 250–252
- Saltiness, ionic composition of 2, 260

- Salting, cheese **39**, 166, 177–178
- Salt-in-moisture, cheese **39**, 198, 251–253
- Salt preservation, botulism and **22**, 165
- , of abalone **23**, 170–171
- Salts, and inhibitors, effect on oxidase activity **3**, 30–34
- , as corrosion inhibitors **3**, 343
- , calcium, solubility, table **33**, 145
- , effect on whey protein gel structure **33**, 387–388
- , gelatin and, melting point **7**, 302–303
- , –, rigidity **7**, 296
- , –, swelling **7**, 299
- , in soy sauce **10**, 83–87
- , osmophilic yeasts and **7**, 114–115
- , protein thermal behavior effects **35**, 325–326
- Salt-soluble proteins, myofibrillar proteins **34**, 254–255
- Salvation Jane (*Echium plantagineum*) **45**, 72
- Samples, preparation of **7**, 24
- , presentation of **7**, 23–27
- Sampling probe **40**, 183–184, 185–186, 188, 190
- Sanitation, scanning electron microscopic studies on **22**, 292
- Sanitization methods, ozone applications, *see* Ozone sanitization
- , requirements for food safety **45**, 169–170
- Sanitizers **14**, 430–442
- , chemical **14**, 434–442
- , heat **14**, 431–434
- Sapodilla, anatomy of **17**, 169
- Sapogenin, licorice root and **7**, 342, 360
- Saponification, olive oil and **31**, 473
- Saponin, licorice root and **7**, 342
- Sapotalin, glycyrrhizin and **7**, 360
- Saquinavir **44**, 286
- Sarcina*, growth rate of **7**, 102
- Sarcolemma **9**, 3; **14**, 35–41
- , SH groups in **24**, 41–42
- Sarcomere **9**, 3–4
- Sarcoplasm, endogenous proteolytic enzymes and **31**, 347, 380
- Sarcoplasmic matrix, SH groups in **24**, 42–43
- Sarcoplasmic proteins **20**, 263
- , endogenous proteolytic enzymes and **31**, 411
- , heat effects on **20**, 294–295
- , meat technology **31**, 395, 406, 410
- , muscle physiology **31**, 370, 373
- Sarcoplasmic reticulum **21**, 86–87, 105–106, 169
- , endogenous proteolytic enzymes and **31**, 367, 369, 380
- , lipid and protein contents **35**, 130
- , of muscle **19**, 19–20
- , SH groups in **24**, 41
- Sarcosine, *N*-nitroso compounds and **31**, 78
- Sardine **39**, 339, 346, 352
- “Sashimi”, abalone as **23**, 146
- SAS software **40**, 50, 160
- Saturability, membrane transport **40**, 251, 261
- Saturated fatty acids **36**, 263–264
- , effects on serum lipoproteins and apolipoproteins **37**, 159–170
- , incorporation into cardiolipin **37**, 295–297
- , plasma lipid/lipoprotein responses **36**, 266, 268–271
- , –, lauric acid **36**, 268
- , –, medium-chain fatty acids **36**, 270–271
- , –, myristic acid **36**, 269
- , –, palmitic acid **36**, 269
- , –, stearic **36**, 269–270
- Saturation, olive oil and **31**, 454, 473, 477
- Sauces, carrageenan in **11**, 135–136
- , flexible packaging for **23**, 325
- , guar gum in **11**, 169
- , gums in **11**, 115
- , gum tragacanth in **11**, 182–184
- Sauerkraut, ascorbic acid in **10**, 236–239, 263, 275
- , canned, nutrients in **1**, 43, 46–50
- , –, use of ascorbic acid in **4**, 369–370
- , chemical changes in **10**, 246–250
- , chemical constituents of **10**, 269–273
- , color changes in **10**, 238, 252, 254–255, 262–263, 264, 265, 266, 271–273, 278
- , corrosion characteristics of **3**, 336
- , history **10**, 235, 240–241
- , inoculation of **10**, 250–253
- , manufacturing methods **10**, 240–246, 253–259, 273–278
- , nutritional qualities **10**, 235–240
- , quality characteristics **10**, 259–266
- , sulfur compounds in **10**, 266–269
- Saurine, fish spoilage and **7**, 47
- , histamine toxicity and **24**, 129
- Sausages **39**, 76–79, 83
- , aging **12**, 418–420
- , casings **6**, 134
- , curing, methods **29**, 21
- , differences from fish paste **12**, 370–371
- , effects of preserves **12**, 407–416
- , energy costs **39**, 146
- , fermentation **39**, 95, 109–110, 122, 125

- , fish **12**, 367–424
- , food poisoning **12**, 414–415
- , history of **12**, 368–369
- , –, production statistics **12**, 369
- , manufacture **12**, 376–392
- , origins of bacteria **12**, 396–403
- , pork, organisms in **6**, 188
- , preparation **12**, 369–371
- , preservation **39**, 118–119
- , processing **12**, 369–370, 403–407
- , –, time calculations **12**, 403–407
- , production problems **39**, 88–89
- , putrefaction **12**, 392–396, 410–414
- , –, prevention **12**, 410–414
- , quality standards **12**, 420–422
- , rancidity in cooked **5**, 23
- , – in raw **5**, 23
- , raw materials **12**, 371–376
- , ripening of effects on SH groups **24**, 80
- , sanitary measures **12**, 414–417
- , storage **12**, 417–418
- , synthetic casings, alginates in **11**, 150
- Saxidomus giganteus* **10**, 145, 156, 175
- Saxidomus nuttallii* **10**, 144
- Saxitoxin, structure and pharmacology of **18**, 155–157
- SC, *see* Stellate cell
- Scald **15**, 179
- , soft **12**, 114
- , superficial **12**, 115–116, 182
- Scale invariance **44**, 45
- Scaling theory, colloidal gels **44**, 45–54
- , fat crystal networks **44**, 55–58
- Scallops **39**, 345, 349
- , saxitoxin from **18**, 155
- Scanning acoustic microscopy **45**, 156
- Scanning electron microscopy (SEM) **22**, 205–307
 - , ancillary techniques for **22**, 237
 - , anhydrous milkfat **44**, 61, 62
 - , applications of **22**, 217–222
 - , –, in microbiology **22**, 239–250
 - , –, in plant studies **22**, 250–252
 - , –, miscellaneous biological **22**, 252–258
 - , chemically interesterified milkfat **44**, 61, 63, 64
 - , contrast mechanisms in **22**, 215–217
 - , dietary fiber and **31**, 183–185
 - , electron probe microanalysis by **22**, 223–229
 - , elemental analyses by **22**, 222–231
 - , historical aspects of **22**, 206
 - , information sources on **22**, 207–208
 - , in sanitation studies **22**, 292
 - , instrumentation for **22**, 209–217
 - , of antibiotic effects **22**, 249–250
 - , of cereal grains **22**, 259–274
 - , –, processing studies **22**, 275–278
 - , of cereal storage **22**, 242–245
 - , of foods and food products **22**, 258–292
 - , of malting and brewing **22**, 278–281
 - , of milk products **22**, 287–288
 - , of oilseeds **22**, 286–287
 - , of starches **22**, 281–286
 - , polysaccharide–lipid edible films **44**, 357
 - , principles of **22**, 208–217
 - , sample preparation for **22**, 200, 231–240
 - , specimen manipulation in **22**, 238–239
 - , transmission electron microscopy (TEM), compared to **22**, 210–211
 - , use as transmission electron microscopy **22**, 220
- Scenedesmus* **16**, 74
- , as sources of protein **18**, 117–128
- Schiff's base **12**, 16–19
- Schiff's glucose derivative **12**, 19
- Schizosaccharomyces pombe*, phytate (inositol hexakisphosphate) synthetic pathway **45**, 7
- , wine deacidification by **25**, 32–38
- Scholle Corporation **32**, 20, 21, 30
- Scleroderma **37**, 402
- Scleroglucan, molecular shapes and interactions **42**, 179–180
- Sclerotinia sclerotium* **15**, 177
- Scombroid poisoning (*see also* Histamine, toxicity from) **10**, 188
- , fish **42**, 10
- , occurrence of **18**, 154–155
- Scombrotoxicosis **39**, 337, 346–348
- Scones, losses of thiamine in baking **6**, 281
- Scopolamine **44**, 298
- Scoring, applications of **7**, 6–7
- Scoring test, use in sensory difference tests **2**, 225–226
- Scott spray dryer, operation of **2**, 428
- Scraped-surface heat exchanger **32**, 15–16
- Scrapie **43**, 272, 275–277
 - , endemic infection **43**, 296
 - , genetic susceptibility **43**, 285–286
 - , infectivity **43**, 295, 298
 - , –, mouse bioassay **43**, 300
 - , prion inactivation **43**, 295, 296
 - , strains **43**, 288
- SC45647 sweeteners, sweetener-induced taste, phosphoinositide transduction pathway **42**, 224–227
- Scurvy **10**, 235, 236–237; **37**, 387–388
- Scutellum, of wheat germ **23**, 194–195

- Scyllo*-inositol 45, 37
- SDS, *see* Sodium dodecyl sulfate
- SDS-PAGE, ripening cheddar cheese 34, 368–369
- Seafood (*see also* Biogenic amines, fish and shellfish), heart disease and 35, 134
- , irradiation of 24, 174–182
- , radurization of 24, 192–194
- Sealing, in flexible packaging 23, 346–363
- , of retort pouches 23, 355–359
- Sea perch, aerobic bacterial flora of 2, 350
- , dimethylamine production in 2, 371, 381
- Searle cylinder geometry 39, 31
- Seasonal variation, in plasma α -tocopherol concentration 33, 176
- Sea water 15, 343
- Secoisolariciresinol 44, 199, 201, 207, 218
- , antioxidant activity 44, 226
- , *in vivo* antiestrogenic effects 44, 225
- , metabolism 44, 221
- , toxicity 44, 226
- Secondary electron emission, in scanning electron microscopy 22, 215
- Sedanoid, percentage in celery seed oil 2, 271
- Sedanonic acid anhydride in celery seed oil 2, 271
- Sedatives, taste sensation effects 44, 307–308
- Seeds 41, 1–2
- , analysis 31, 146, 148
- , chemical aspects 12, 266–268
- , chilling sensitivity of 25, 194–196
- , dicotyledonous plants 31, 133–135
- , dietary fiber and 31, 119, 120
- , inositol phosphates content 45, 12–15
- , intestinal bacteria 31, 181, 182
- , mucilage 31, 141
- , nutritional aspects 12, 270–271
- , of cereals 16, 6ff
- , of legumes 16, 9ff, 66ff
- , of palms 16, 15ff
- , of passion fruit 12, 266–271
- , oil, enzymatic changes during storage 11, 278–280
- , oilseeds 16, 11ff, 44ff
- , production 16, 12
- , properties 31, 155, 157, 169
- , proteins in 16, 12, 21, 24
- , selenium in 32, 95
- , technological aspects 12, 268–270
- , –, meal 12, 270
- , –, oil 12, 268–270
- Seed storage proteins (*see also* Food protein engineering, Food proteins, Legumes) 36, 89–188
- , biosynthesis 36, 123–125
- , biscuitmaking quality 36, 133
- , breadmaking quality 36, 131–133
- , cereal storage proteins 36, 93, 95–103
- , cloned gene expression in micro-organisms 36, 144–151
- , – in –, *Escherichia coli* 36, 145–149
- , – in –, expressed proteins, characterization of 36, 151
- , – in –, –, detection of 36, 150–151
- , – in –, yeast 36, 150
- , emulsification 36, 131
- , expression 36, 151–163
- , –, *Escherichia coli* 36, 151, 153–158
- , –, french bean phaseolin 36, 161–162
- , –, in transgenic plants 36, 163–172
- , –, –, *Agrobacterium tumefaciens*-mediated transformation system 36, 164
- , –, –, chimeric genes 36, 169
- , –, –, direct transformation system 36, 164–165
- , –, –, 7S globulins 36, 166, 168
- , –, –, 11S globulins 36, 168–169
- , –, –, HMW glutenin 36, 170–171
- , –, –, plant regeneration 36, 165
- , –, –, processing, modification and assembly of expressed proteins 36, 171–172
- , –, –, required DNA element for gene expression regulation 36, 165–171
- , –, –, zeins 36, 169–170
- , –, maize zein 36, 163
- , –, pea legumin 36, 160–161
- , –, pea vicilin 36, 161
- , –, *Saccharomyces cerevisiae* 36, 158–160
- , –, soybean glycinin 36, 151, 153–160
- , –, wheat α -gliadin 36, 162
- , –, wheat γ -gliadin 36, 162–163
- , –, wheat HMW glutenin 36, 162
- , –, functional properties 36, 125–127
- , –, gelation 36, 126, 128–131
- , –, soybean glycinin 36, 126, 128–130
- , –, *Vicia faba* legumin 36, 129, 131
- , –, gene cloning 36, 134–144
- , –, cDNA cloning 36, 139–142
- , –, cosmid vectors 36, 139
- , –, DNA/RNA-modifying enzymes 36, 136–137
- , –, DNA sequencing 36, 143–144
- , –, genomic DNA cloning 36, 142–143
- , –, mRNA isolation 36, 139–140
- , –, phage vectors 36, 138–139

- , –, plasmid vectors 36, 137–138
- , –, restriction enzymes 36, 134, 136
- , –, RNA sources 36, 140
- , –, screening of cDNA and genomic DNA libraries 36, 143
- , –, synthesis and cloning of cDNA 36, 140–142
- , nutritional properties 36, 92–94
- , pasta cooking quality 36, 133–134
- , properties conferred to food systems 36, 127
- , research needs 36, 187–188
- Selectins 45, 30
- Selegiline 44, 310
- Selenium, analysis in foods, methods for 32, 86–88
 - , and cooking techniques 32, 94, 96
 - , as a nutritional stress factor 4, 114
 - , bioavailability of 32, 99–102
 - , carcinogen risk assessment and 31, 22, 24
 - , chemical speciation in foods 32, 88–89
 - , counteraction of toxicity of 1, 128
 - , daily requirement for humans 32, 105
 - , deficiency 36, 231–232
 - , effect in diets 1, 121–122
 - , geographical distribution in foods 32, 89–91
 - , in animal-derived foods 32, 95–98
 - , in human diets 32, 102–105
 - , in liquid formula diet 32, 98–99
 - , in milk 36, 231–233
 - , in plant-derived foods 32, 91–95
 - , toxicity 32, 108
- Selenium absorption, phytate (inositol hexakisphosphate) effects 45, 32, 35
- Selenocysteine 32, 89
- Selenomethionine 32, 88–89
- Self-association phenomenon, concentration-dependent, of folates 33, 6
- Self-similarity 44, 43, 44, 71
- , fat crystal network microstructure 44, 71, 72, 73, 74
- d*-Selinen, percentage in celery seed oil 2, 271
- Semidry meat production, *see* Dehydration control, IM meat
- “Semi-micro” method of testing quaternary ammonium disinfectants 2, 160
- Semiquinone, reaction in oxidation 3, 21, 22
- Semisolid food, heat processing of 23, 106
- Semorelin 44, 318
- Semperfresh 44, 370
- Senecio* 45, 80
 - , contamination of staple foods 45, 68, 69–70
 - , – of –, prevention 45, 91
 - Senecio burchelli* 45, 69
 - Senecio* disease 45, 69
 - Senecio ilicifolius* 45, 69
 - Senecio jacobaea* (tansy ragwort) 45, 70, 72
 - Senecio longilobus* 45, 77
 - Senecionine 45, 66–67, 72, 76–78, 80, 88
 - , metabolism 45, 82, 84–85
 - Senecio riddellii* 45, 65
 - Senecio triangularis* 45, 77
 - Seneciphylline 45, 71–72, 76, 78, 80, 88
 - Senescence, in fruit 10, 297
 - , radiation inhibition of 24, 201–204
 - Senkirkine 45, 66, 67
 - Sensible parameter 40, 311, 320
 - Sensitivity analysis 40, 7, 234–235, 238–240
 - Sensory analysis 19, 215–277
 - , applied studies in, landmarks 19, 224–228
 - , approaches to 19, 216–217
 - , basic advances in, landmarks 19, 217–224
 - , –, odor studies 19, 223
 - , –, problems 19, 222–223
 - , educational and extension work 19, 240–245
 - , –, sensory courses 19, 244–245
 - , –, sensory training 19, 243–244
 - , objectivized quality evaluation studies 19, 248–261
 - , –, color assessment 19, 254–259
 - , –, national committees 19, 260–261
 - , –, preparation factors 19, 259–260
 - , –, visual assessment 19, 253–254
 - , problems in 19, 261–262
 - , research needs in 19, 264–266
 - , specialized research 19, 228–240
 - , –, flavor studies 19, 231–240
 - , –, texture studies 19, 229–231
 - , stimulation phenomena in 19, 245–248
 - , –, increasing sensory potentials 19, 247–248
 - Sensory stimulus, food 21, 39–43
 - Sensory system, for food texture perception 29, 160–162
 - Separation technique, *see* Microdialysis and Ultrafiltration
 - Sequestering agents 14, 355–358
 - , in pectins 11, 363
 - Serine 16, 247
 - Serine protease, endogenous proteolytic enzymes and 31, 381, 382, 385
 - Serine proteinase, activity 31, 383, 384, 388, 390, 391

- Serine proteinase (*cont'd*)
- , endogenous proteolytic enzymes and **31**, 345, 411
 - , endopeptidases **31**, 352–354, 362
 - , exopeptidases **31**, 348
 - , meat technology **31**, 409, 410
 - , muscle physiology **31**, 380
 - , nonmuscle cathepsins **31**, 364, 365
 - Serratia*, in bacon **3**, 308
 - , in pork **3**, 293
 - Serratia marcescens*, excreted substances **43**, 323
 - Sertraline **44**, 312
 - Serum albumin, blood proteins **34**, 259–260
 - Serum proteins of milk, heat effects on **19**, 165–168
 - Sesame **16**, 12, 72ff
 - Sesame meal, phytic acid content, effect of autoclaving **28**, 45
 - Sesame oil, solubility of DDT in **2**, 203
 - Sesame seed meal **17**, 107
 - Sesquiterpenes, percentage, in carrot seed oil **2**, 271
 - , –, in celery seed oil **2**, 271
 - Sesquiterpene selinene in celery seed oil **2**, 271
 - Sex, carcinogen risk assessment and **31**, 13, 14
 - Sex factors, effect on composition of depot fat **23**, 32
 - “Sex odor”, in pork **23**, 39
 - Shallenberger/Acrec AH-B model **42**, 215
 - Shannon criterion **40**, 224
 - Shaping, cheese **39**, 166
 - Shark, spoilage of **7**, 52–54, 61
 - Shear, oscillatory **39**, 20–23
 - , steady **39**, 12–14, 33–35, 44–48
 - Shear force **39**, 103
 - Shear history **39**, 59–60
 - Shearing devices **14**, 66–81
 - Shear modulus **39**, 8, 56
 - , dependence on gelation concentration **34**, 229–230
 - , equilibrium elastic **34**, 217
 - , gelation, pH dependence **34**, 230–231
 - , soy proteins **34**, 236–237
 - Shear press **9**, 104–105
 - Shear rate **39**, 4–6, 12–14
 - , relations with shear stress, for ammonium alginate solution **11**, 373, 375, 376, 377
 - , – with –, for applesauce **11**, 375
 - , – with –, for banana purée **11**, 376
 - , – with –, for various fluids **11**, 372
 - , rheological instrumentation **39**, 24–33
 - Shear resistance **39**, 95–96
 - Shear strain **39**, 10–12
 - Shear stress **39**, 4–6, 24–33, 28
 - , in fluid consistency **11**, 368
 - , relations with shear rate, for ammonium alginate solution **11**, 373, 375, 376, 377
 - , – with –, for applesauce **11**, 375
 - , – with –, for banana purée **11**, 376
 - , – with –, for various fluids **11**, 372
 - Shear thickening **32**, 45–46; **39**, 5–6
 - Shear thinning **32**, 45–46; **39**, 5–6; **41**, 165
 - Sheep, digestive process of **6**, 116
 - , skinning **6**, 152
 - , slaughter of **6**, 125
 - Sheep casings, sterilization of **3**, 163
 - Sheeting rolls, in dough development **29**, 238–241
 - Shelf life (*see also* Preservation) **39**, 90, 118, 164
 - , extension by ozone treatment **45**, 193
 - , of meats, SH group effects on **24**, 84
 - Shellfish, biogenic amines, *see* Biogenic amines, fish and shellfish
 - , frozen **6**, 213
 - , selenium in **32**, 96, 97
 - , toxins from **18**, 155–157
 - Shellfish poison, animal lethal dose **10**, 150–151
 - , commercial processing, effects on **10**, 159–160
 - , domestic cooking, effects on **10**, 158–159
 - , human lethal dose **10**, 148–149
 - , ionizing radiation, effects on **10**, 160–161
 - , isolation **10**, 153–156
 - , occurrence and distribution **10**, 149–146
 - , pharmacology **10**, 151–153
 - , prevention and control **10**, 161–173
 - , properties **10**, 156–158
 - , research needs **10**, 173–176
 - , sources **10**, 138–142
 - , symptoms **10**, 146–148
 - Shell of abalone **23**, 164, 178
 - Sherbets, alginates in **11**, 147
 - , gum karaya in **11**, 187
 - , gum tragacanth in **11**, 184
 - Sherry wine, Spanish-type **6**, 88
 - Shigella* spp., germicidal action of CPCl on **2**, 152
 - Shijoka **15**, 306
 - Shikimic acid, in catechin synthesis **17**, 225
 - Shipping tests, of flexible packages **23**, 403–404
 - Ships, refrigerated **12**, 150–167
 - , –, cargo space **12**, 150–151

- , –, for bananas 12, 150
- , –, for chilled beef 12, 150–151
- Shoanin 44, 207
- Shock avoidance, α -LNA and 35, 126
- Shoot organogenesis, chocolate and 31, 320
- Short chain fatty acids, dietary fiber and 31, 173–175, 182, 183, 185
- , inulin effects 43, 32
- Shortening, effect on flour–water bread doughs 38, 220
- , reversion problems in 4, 202
- Shoyu, bactericidal action 30, 299–300
- , browning during brewing 30, 244–251
- , –, amino–caronyl reactions and 30, 250
- , –, components related to 30, 245–248
- , –, 3-deoxy-D-glucosone and 30, 249–250
- , –, formyl nitrogen and 30, 248
- , –, pentosan content and 30, 245
- , –, pentose and 30, 248
- , –, soybean/wheat ratio and 30, 246–249
- , –, temperature and 30, 251–252
- , –, xylose consumption and 30, 245–246
- , browning during storage, cationic fractions and 30, 253–254
- , –, iron and 30, 257
- , –, melanoidins and 30, 255–256
- , –, oxidative reactions, Amadori compounds and 30, 254–255
- , –, reductones and 30, 252–253
- , –, temperature and 30, 256–257
- , carcinogenicity, negative results 30, 300–301
- , chemical analysis 30, 199
- , –, comparison with protein hydrolysate 30, 201
- , color, browning compounds 30, 242–243
- , –, importance 30, 241–242
- , –, measurement during browning reactions 30, 243–244
- , flavor components 30, 305–313
- , future research, color preservation 30, 304
- , –, enzyme supplement 30, 303
- , –, flavor improvements 30, 304
- , –, koji molds 30, 301–302
- , –, mash fermentation period reduction 30, 302–303
- , –, raw materials 30, 301
- , –, refining and pasteurization 30, 303–304
- , koikuchi type, *see* Koikuchi shoyu
- , mutagenic substance production 30, 298–299
- , –, nitrosable premutagens from 30, 299
- , preparation 30, 197–201
- , –, history 30, 198
- , production and sales 30, 199
- , saishikomi type, preparation 30, 208
- , shiro type, preparation 30, 207–208
- , tamari type, preparation 30, 206–208
- , usukuchi type, preparation 30, 206
- Shrimp 39, 346, 355
- , bacteria species in 6, 191
- , in fish sauce 4, 217, 220
- , –, salted and dried 4, 226
- , –, use of ascorbic acid on 4, 391
- , meat, ozone treatment 45, 197–198
- , –, residual ozone values 45, 180
- Sialomacromolecules, xylitol effects on 25, 150–152
- Sicco near isogenic line 45, 251–252
- , dough properties 45, 259–261
- Side groups, in proteins 10, 27, 35
- Sideroxylon richardii*, glycyrrhizin and 7, 343
- Sieve analysis, of wheat germ 23, 201
- Sieve tubes in vegetable tissue 2, 301
- slgA, *see* IgA, secretory
- Silage preparation 17, 99–100
- Silica, dietary fiber and 31, 140
- Silicate exchangers, use to separate arginine 2, 38
- , volume per oxygen atom in 2, 3
- Silicon, in milk 36, 238
- , in wines 8, 139, 156
- Siliqua patula* 10, 144, 145
- Silver, in wines 8, 196
- Silver ions, inhibition of enzymes by 1, 382
- Silver nitrate, use in test for ascorbic acid 2, 334
- Similarity transformation, identifiability 40, 315, 317
- Simple extension 39, 15
- Simpson's formula 23, 94
- Simulation (*see also* Bioperiodicity, Membrane transport, Nutrient-response curve), graph model 40, 348
- , population kinetics 40, 270–271
- Simvastatin 44, 288
- Sinc* (Scrapie Incubation Period) 43, 286, 291
- Singer's equation 34, 56–57
- Single-cell protein, cell yield 26, 7–23
- , –, and heat load 26, 18–22
- , –, and oxygen demand 26, 13–18
- , –, dilution rate 26, 9–13
- , concentrates 26, 39–45
- , –, coagulation 26, 42–43
- , –, hydration properties 26, 40
- , –, mechanical properties 26, 43
- , –, microstructure 26, 43
- , –, physical properties 26, 39–40

Single-cell protein, concentrates (*cont'd*)

- , -, structure potential 26, 43-45
- , -, theological properties 26, 40-42
- , economic potential 26, 6-23
- , engineering problems 26, 6-23
- , in foods, utilization 26, 23
- , interaction with other compounds 26, 45-46
- , organisms 26, 5-6
- , production, economic determinants 26, 22-23
- , purification 26, 33-39
- , raw materials 26, 3-5
- , -, alcohols 26, 4
- , -, carbohydrates 26, 4-5
- , -, methane 26, 4
- , -, paraffin hydrocarbons 26, 3-4
- , yeast 26, 23-33
- , -, cell surface 26, 26
- , -, colloidal properties of 26, 26-29
- , -, flavor 26, 32-33
- , -, physicochemical properties 26, 29-32
- , -, texturization of 26, 33
- Single-piston valve homogenizer 34, 169
- Singlet oxygen, formation 33, 235
- , oxidation, inhibition 33, 255-256
- , -, linoleate 33, 253
- , -, oleate 33, 252
- , photosensitized lipid oxidation 33, 249-256
- , quenching by α -tocopherol 33, 210, 303
- Sinusoidal oscillatory tests 35, 351
- Sip* (Scrapie Incubation Period) 43, 286
- Sister chromatid exchanges 34, 396
- Site-directed mutagenesis 35, 277
- , enthalpy-entropy compensation effect 35, 283
- , protein stability 35, 277-284
- β -Sitosterol, olive oil and 31, 467, 473
- Size, effects on fruit composition 9, 298
- Size and shape, measurement of 9, 187-192
- Skeletal muscle, myofibrillar proteins in 19, 279-360; 24, 31
- Skeletal muscle protein, endogenous proteolytic enzymes and 31, 405
- Skim milk, liquid, composition of 19, 154
- , powder, composition of 19, 154
- , -, minerals and salts in 19, 194
- , -, vitamins in 19, 192
- Skin 40, 9, 49
- , chemical composition 28, 323
- Skin cancer, carcinogen risk assessment and 31, 15, 19
- Skin pick test 42, 35

- Skins for sausages, *see* Casings
- Skin tests, food allergy 42, 35
- Skipjack tuna 39, 350, 351, 354
- Slaughter, future research on 10, 65-66
- , post- 14, 58-64
- , pre- 14, 39-57
- Slice-cured meat 39, 75
- Sliding friction, factor in consistency 11, 357
- Slimelectins 43, 323
- Slippage, rheological instrumentation 39, 26, 30-31
- Slovenian buckwheat products 44, 414
- Slowest heating zone 32, 56
- Slurries, cheese 39, 259
- Small-molecule emulsifiers 34, 97-109
- , choice 34, 97-102
- , Gibbs adsorption equation 34, 102
- , hydrophilic-lipophilic balance 34, 99-100
- , in food productions 34, 108-109
- , interfacial properties of surfactants 34, 104-106
- , liquid crystalline phase formation 34, 106-108
- , Lissant method 34, 100-101
- , oil/water interface, adsorption thermodynamics 34, 102-104
- , phase inversion temperature 34, 101-102
- Small surface-active molecule additives, coalescence and 34, 144-145
- Smell perception, disease-related losses 44, 264, 270-274
- , -, Alzheimer's disease 44, 280-282
- , -, cancer 44, 275-280
- , -, endocrine disease 44, 272
- , -, head trauma 44, 275
- , -, local conditions 44, 273
- , -, nervous disease 44, 270-271
- , -, nutritional/metabolic disease 44, 271
- , -, viral infections 44, 274, 275
- , elderly people 44, 248-249, 262-264
- , -, suprathreshold perceptual losses 44, 263-264
- , -, threshold detection elevation 44, 263
- , -, trigeminal stimulants 44, 264
- , learned associations 44, 248
- , medication effects 44, 248, 249, 283-284, 319, 320-324
- , neural pathway 44, 254-255
- , physiology 44, 253-256
- , -, age-related changes 44, 255-256
- , role in food intake/digestion 44, 248
- , transduction pathways 44, 254
- Smoke, effect on rancidity 5, 34
- Smoke curing, *see* Curing smoke

- Smoke-curing concentrates, flavor studies on **19**, 235–236
- Smoked food products, botulism from **22**, 164–165, 166
- Smoked foods, carcinogen risk assessment and **31**, 24
- Smoked meat, flavor of **18**, 21
- Smoked products, chemical composition **29**, 104–135
- , –, analytical methods **29**, 109–112
- , –, bologna layers **29**, 109
- , –, compounds identified from smoke, *see* Curing smoke, identified compounds
- , –, phenol content **29**, 130–132
- Smoke generators, fluidization **29**, 97
- , friction **29**, 96
- , laboratory, according to Tóth **29**, 98
- , –, for isothermal smoke development **29**, 97–98
- , –, two-stage **29**, 97
- , steam **29**, 96
- , with heat supply **29**, 95–96
- Smoking, carcinogen risk assessment and **31**, 3
- , –, epidemiology **31**, 38, 39
- , –, laboratory data **31**, 25, 29
- , –, statistics **31**, 13–16, 19
- , flavor testing and **7**, 18
- , nitrosamines and **22**, 53–55
- , *N*-nitroso compounds and **31**, 82, 83, 92, 98, 99
- , of meats, effects on SH groups **24**, 80–81
- Smoldering sawdust, steam-volatile and -nonvolatile fractions **29**, 107–108
- Smooth muscle spasmogens, leukotrienes as **35**, 103–104
- Snack foods, of high nutritive quality, for developing countries **22**, 196–197
- Snapdragons **41**, 10–11
- Sniff methods **14**, 14–18
- , scaling **14**, 16
- Snorkel technique, for package air removal **23**, 371
- Soap **14**, 351
- , amine **14**, 351–352
- , cation **12**, 410
- , spray dryers for **2**, 431–433
- , –, relation of bulk density to speed of dryer **2**, 472, 476
- , –, sphere formation during drying **2**, 474
- Soba (buckwheat noodles) (*see also* Buckwheat and Oriental noodles) **43**, 146, 159
- Sobrasada **39**, 79
- Social forestry **32**, 204–205
- Sockeye salmon, ozone treatment **45**, 197
- Soda ash, use in sugar beet industry **2**, 27
- , – in synthetic aluminosilicate **2**, 4
- Sodium, chocolate and **31**, 246, 270
- , dietary fiber and **31**, 161, 162
- , in ion exchange reactions **2**, 8, 10, 11
- , in milk **36**, 212–213
- , in wines **8**, 135, 137, 139, 196
- , radioactive **3**, 155
- , ratio of, to potassium in fruit **8**, 374
- Sodium ascorbate, *N*-nitroso compounds and **31**, 80, 84
- Sodium benzene-sulfinate, combination with *o*-benzoquinone **3**, 19
- Sodium bicarbonate, effect on blue mold **3**, 464
- Sodium bisulfite, combination with *o*-quinone **3**, 20
- , purity definition, Food Chemical Codex **30**, 6
- Sodium carbonate, effect on canned foods **2**, 315
- , regeneration of anion exchanger by **2**, 17
- , use of to form pectic acid **1**, 406
- Sodium carboxymethylcellulose **12**, 294–314
- , bakery applications **12**, 302–305
- , –, breads and cakes **12**, 304–305
- , –, icings **12**, 303–304
- , confectionery **12**, 307–308
- , dairy applications **12**, 297–302
- , development **12**, 294–295
- , dietetic foods **12**, 308–309
- , dry package mixes **12**, 311–312
- , food preservation **12**, 312–313
- , meringues **12**, 304
- , –, pie fillings **12**, 302–303
- , processed foods **12**, 310–311
- , properties **12**, 295–297
- , –, pH **12**, 295–296
- , –, storage of solutions **12**, 297
- , –, viscosity **12**, 296
- , –, water solubility **12**, 295
- , salad dressings, sauces, gravies **12**, 305–306
- , use in spray-drying **2**, 496
- Sodium chloride, added in canning **3**, 351, 352
- , chocolate and **31**, 218
- , effect of temperature in taste intensity tests **2**, 246
- , – of treating potatoes with before blanching **1**, 272
- , effects on “warmed-over” flavor **23**, 56–57

Sodium chloride, effects (*cont'd*)

–, – on water-holding capacity of meat

10, 372, 413–420, 423–425

–, in determining undenatured serum protein

3, 83

–, in diet of rats 1, 112

–, influence on bacterial resistance to heat

2, 67

–, inhibition of microbial growth by

3, 293–294

–, – of proteinases by 1, 380

–, in meat curing 29, 3–5

–, –, flavor development, comparison with nitrite 29, 30–32

–, in soy sauce 10, 77–78, 112, 114–115

–, *N*-nitroso compounds and 31, 80

–, photomicrographs of spray-dried 2, 514

–, regeneration of ion exchangers by 2, 16, 19

–, use in regeneration of zeolite in milk industry 2, 23

Sodium-chloro-2-phenylphenate, treatment of fruit molds by 3, 464

Sodium cholate, dietary fiber and

31, 160–163

Sodium citrate added to milk 3, 69

– to –, in inhibition of corrosion 3, 342

Sodium compounds, in cheese ripening

16, 233

–, in protein extraction 16, 123

Sodium decyl sulfate, neutralization or germicidal activity by 2, 132

Sodium deficiency 1, 120

Sodium deoxycholate, dietary fiber and

31, 161

Sodium diethyl dithiocarbamate, effect on plant respiration 3, 16

Sodium dithionite, reaction with folic acid

33, 8

Sodium dodecyl sulfate (SDS), gel electrophoresis, ripening cheddar cheese

34, 366–368

–, oat globulin thermal characteristics effect

35, 327–328

–, sedimentation baking test 29, 213–214

Sodium erythorbate, *see* Erythorbic acid

Sodium fluoride 44, 300

Sodium hexametaphosphate, effect on adhesive properties of pea coats 2, 315

–, relation to gelation pH of pectin 1, 415

Sodium hydroxide, gelatin manufacture and

7, 240

–, in detection of “remade” milk 3, 70

–, regenerated resin in grape industry 2, 16

–, use as regenerator of anion exchanger in pineapple industry 2, 20

–, use in regeneration of zeolite in milk industry 2, 23

–, use of to form pectic acid 1, 406

Sodium hypophosphite, antibotulinal activity in cured meat 29, 52

Sodium ion, ionophoretic capability of cardiolipin 37, 273–274

Sodium lauryl sulfate 44, 301

–, effects on whey protein foams 33, 401

–, germicidal action of 2, 132

–, use as wetting agent on zeolite 2, 23

–, virucidal action of 2, 138

Sodium metabisulfite, dough development and

29, 234, 238

Sodium myristyl sulfate, virucidal action of

2, 138

Sodium naphthuride, inactivator of quaternary ammonium compounds 2, 166

Sodium nitrate, in bacterial destruction in bacon curing 3, 295

–, influence on bacterial resistance to heat

2, 67

Sodium nitrite, fish preservation and 7, 69

–, in bacterial destruction in bacon curing

3, 295

Sodium orthophenylphenate, treatment of citrus fruits by 3, 464

Sodium pectate, molecular shapes and interactions 42, 169–170

Sodium phosphate in diet of rats 1, 112

Sodium salts, age-related taste threshold

44, 257, 258

Sodium silicate, effect of spray-drying on

2, 476

–, effect on molds 3, 464

–, regeneration of zeolite by 2, 24

Sodium sulfate, effect on cetyltrimethyl-ammonium bromide 2, 136

–, gelatin manufacture and 7, 240–241

Sodium sulfite, microbial inhibition by 1, 386

Sodium taurocholate, dietary fiber and

31, 160, 161, 163

Sodium tetraborate, treatment of citrus fruits by

3, 463–464

Sodium thiosulfate in inhibition of corrosion

3, 343

Sodium tripolyphosphate, control of microsomal-enzyme-associated lipid oxidation

33, 305–306

Software (*see also* Linear integrator)

40, 281–283

–, MAPLE 40, 330

- , MATHEMATICA **40**, 330
- , REDUCE **40**, 330
- , CONSAM **40**, 6, 9, 21, 32, 274, 290
- , IDENT **40**, 318
- , MESOSAUR **40**, 221, 223
- , NLMIX **40**, 275
- , NONMEM **40**, 275
- , NPEM2 **40**, 276
- , SAAM, *see* SAAM software
- , SAS **40**, 50, 160
- , SYSTAT **40**, 221
- , USC*PACL **40**, 276
- Softwood, lignin pyrolysis **29**, 121–122
- , phenol composition **29**, 127
- Soil, and substrates **14**, 394–404
 - , –, separation from **14**, 329–330
 - , dispersion, in solution **14**, 330–332
 - , –, stabilization of **14**, 332–334
 - , erosion **32**, 188, 216–221, 225–226
 - , flat sour bacteria spores in **18**, 169–173
 - , nutrient loss **32**, 221–223
 - , oily **14**, 376–379, 380–383
 - , –, heterogeneous **14**, 384–385
 - , –, removal **14**, 379–385
 - , particulate **14**, 371–375
 - , –, solid **14**, 383–384
 - , passion fruit **12**, 208
 - , removal, detergent type **14**, 407–409
 - , –, time **14**, 406–407
 - , –, variables **14**, 404–419
 - , selenium in **32**, 89–91
 - , type **14**, 345
- Sojourn time, β -carotene **40**, 44–46, 49, 51–52, 61
- , vitamin A **40**, 12–13
- Solanine **21**, 309
- , in potatoes **1**, 124
- , –, distribution **21**, 310–312
- , toxicology of **21**, 342–348
- Solar energy use **32**, 193, 197
- Solar ponds **15**, 305
- Solid fat content, ultrasonic sensing, isothermal scanning **45**, 139–140
- , –, temperature scanning **45**, 141
- Solid fat index, chocolate and **31**, 231
- Solid foods, rheology model **39**, 41–44
- Solid-phase methods, for polyglutamyl tololate synthesis **33**, 6–7
- Solids, evaporation from **7**, 191–192
- Solka floc, dietary fiber and **31**, 178–180
- Solubility (*see also* Wheat proteins), calcium, effect on bioavailability **33**, 145–147
 - , calcium salts, table **33**, 145
- , prolamins **36**, 103
- , whey proteins **33**, 374–375
- Soluble dietary fiber, inulin/fructooligosaccharide **43**, 26–27
 - , –, nutritional labeling **43**, 48, 49
 - , physiological definition **43**, 27
- Soluble enzyme assays, protein digestibility **35**, 213–222
- Soluble starch synthases, characterization **41**, 76
 - , classification **41**, 80–81
 - , forms **41**, 75–78
 - , granule bound, *see* Granule-bound starch synthase
 - , starch biosynthesis **41**, 111–113
 - , waxy gene **41**, 81–82, 84–85
- Solutes, diffusion in aqueous food glasses **38**, 169–177
- , humidity and **7**, 93–94
- Solutions, vapor pressure of **7**, 85–86
 - , viscosity, three types of flow **29**, 180
- Solvent treatments, proteins **35**, 334
- Somatic embryogenesis, chocolate and **31**, 320
- So-men **43**, 146
- Somesthetic receptors, in oral cavity **29**, 164–166
- Sonic and ultrasonic vibrations **3**, 123
 - , use of **3**, 130–132
- Sonication, wheat proteins **36**, 15–17
- Sorbic acid, antibotulinal activity in cured meat **29**, 49–52
 - , – in –, mixtures with nitrite **29**, 51–52
- Sorbitan monostearate, in chocolate bars **6**, 44
- Sorbitol, chocolate and **31**, 267, 268, 272, 274
 - , fudge and nougat improved by **6**, 11
 - , in apples and pears **8**, 314
 - , use of ion exchangers in demineralizing of **2**, 30
- Sorbose, chocolate and **31**, 267, 268, 272
- Sorghum **15**, 235; **16**, 6; **43**, 217–255
 - , breadmaking **43**, 228–233
 - , –, custard/batter process **43**, 232
 - , –, wheat composite bread **43**, 229–231
 - , –, wheatless bread **43**, 231–233
 - , brewing **43**, 243–250
 - , –, conventional beer **43**, 247–250
 - , –, packaging **43**, 245–246
 - , –, sorghum beer **43**, 243–247
 - , cakes **43**, 233
 - , condensed tannins (proanthocyanins) **43**, 222
 - , –, inactivation for malting **43**, 241

- Sorghum, condensed tannins (proanthocyanins) (*cont'd*)
- , –, reduction during decortication **43**, 224
 - , cookies **43**, 233–234
 - , –, texture **43**, 234
 - , endosperm anti-fungal proteins **43**, 241–242
 - , enzymatic modification of flour **43**, 235
 - , fermentation **43**, 250–254
 - , –, alcoholic **43**, 250–252
 - , –, fusel oils **43**, 251
 - , –, lactic acid **43**, 252–254
 - , flour, phytate content **45**, 16
 - , grain chemistry **43**, 219, 222–223
 - , grain structure **43**, 219, 220–221
 - , granolas **43**, 237–238
 - , importance in semi-arid areas **43**, 218–219
 - , instant/ready-to-eat products **43**, 236–218
 - , leuco-anthocyanin **5**, 288
 - , malt **43**, 223, 238, 249–250, 251
 - , malting **43**, 221, 238–243
 - , –, applications **43**, 238–239
 - , –, floor malting **43**, 242, 243
 - , –, free amino nitrogen (FAN) content **43**, 240, 241, 250, 251–252
 - , –, outdoor system **43**, 243
 - , –, pneumatic malting **43**, 242, 243
 - , –, steeping conditions **43**, 240–241
 - , –, technologies **43**, 239–243
 - , milling **43**, 221, 224–228
 - , –, dehulling (decortication) **43**, 224–226
 - , –, dry **43**, 224–228
 - , –, roller mills **43**, 226–228
 - , –, wet **43**, 228
 - , pasta/noodles **43**, 235–236
 - , pigments **43**, 223
 - , production **43**, 218
 - , protein quality **43**, 223, 239
 - , rice substitutes **43**, 235
 - , starch gelatinization temperature **43**, 223
 - , tortillas **43**, 236
 - , water-insoluble glucuronoarabinoxylans **43**, 223, 250
 - , weaning porridges **43**, 237
 - , –, critical control points in fermented products **43**, 253, 254
 - , –, malt addition (power flour) **43**, 238–239
- Sorption **39**, 99–100, 125
- Sorption isotherms, for barley malt flour and lecithin **11**, 305, 307, 312
- , for predicting storage stability **11**, 313–314
 - , of water and aroma components in foods **20**, 63–64
- Sounds, crushing, role in food fracturability perception **29**, 192–194
- Soups, bacterial content of frozen **6**, 199
- , consistency of **8**, 28
 - , flexible packaging for **23**, 327
 - , gelatin and **7**, 325
- Sour dough breads, phytate content **45**, 20
- Souring, in cereals and cereal products **11**, 301–302
- Soy, use in candy **6**, 32
- Soya flakes, in dehydrated pork loaves **6**, 300
- Soybean albumin, use of Bishop spray dryer for **2**, 410
- Soybean glycinin, expression in *Escherichia coli* **36**, 151, 153–158
- , – in –, expression plasmid construction **36**, 154–155
 - , – in –, proglycinin homologue proteins in JM105 cells **36**, 154–156
 - , – in –, N-terminal amino acid sequence **36**, 156–158
 - , – in *Saccharomyces cerevisiae* **36**, 158–160
 - , – in –, food protein engineering **36**, 176–184
 - , β -Spiral **36**, 132–133
- Soybean meal, effect of heat on nutritive value **4**, 246, 251–253, 254–262
- , phytate removal **28**, 68
 - , toxic **10**, 32
- Soybean oil, avoiding fatigue during judging **2**, 242
- , brain phosphoglyceride effects **35**, 77
 - , color of **5**, 321
 - , DHA levels in brain phosphoglycerides **35**, 124–125
 - , fishy flavors in **4**, 191
 - , α -linolenic acid **35**, 19
 - , oxidation of **4**, 190
 - , reversion problems in **4**, 187, 190, 195–203
 - , steam refining, tocopherol losses due to **33**, 160, 162
 - , tests for rancidity **2**, 250
 - , training judges for tests on **2**, 235
 - , use of ranking sensory difference test on judging of **2**, 227
- Soybean oil meal, effect of storage on biological value of protein in **4**, 268–269
- Soybean phytoestrogens **44**, 197, 200
- , coumestans **44**, 211, 214
 - , health protective effects **44**, 227
 - , –, bone **44**, 228–229
 - , –, cancer **44**, 229–230

- , –, cardiovascular **44**, 232–234
- , isoflavones **44**, 203, 205
- , –, assays **44**, 202, 203
- , –, effects of processing **44**, 212–217
- , –, low-fat products **44**, 215–217
- Soybean production, and erosion **32**, 218
- Soybean protein, mutagenicity of derivatives of **32**, 166
- Soybeans **16**, 11ff, 44ff, 50ff; **17**, 108
 - , antitrypsin in **1**, 385
 - , chemical composition **10**, 104–105
 - , chocolate and **31**, 278
 - , dietary fiber and **31**, 160
 - , injurious substances in **1**, 108–109, 125–126
 - , inositol phosphates, calcium absorption influence **45**, 35
 - , –, degradation during malting **45**, 22
 - , loss of thiamine on processing **6**, 290
 - , phytate (inositol hexakisphosphate) **45**, 12
 - , –, reduced content gene mutations **45**, 34
 - , –, synthetic pathway **45**, 8
 - , phytic acid content **28**, 60
 - , protein hydrolysate, sulfur-containing compounds **30**, 283
 - , selenium in **32**, 92–94
 - , shoyu preparation, ethanol and propanol treatment **30**, 213
 - , –, methanol treatment **30**, 213
 - , –, protein denaturation by, cooker construction **30**, 214–215
 - , –, –, cooking **30**, 211–217
 - , –, –, improved method **30**, 215–217
 - , –, –, NK method **30**, 212–214
 - , –, –, protein digestibility and **30**, 214–215
 - , –, –, steaming pressure **30**, 214–217
 - , thiamine retention in **6**, 285
 - , whole and defatted, comparison **30**, 209–211
- Soybean/wheat ratio, for shoyu, browning reactions during brewing and **30**, 248–249
 - , koji cultivation and **30**, 224
- Soy cake, composition of **10**, 116
- Soy flour, insects attacking **4**, 327–328
- Soymilk, edible films **44**, 374
 - , isoflavones **44**, 212, 213, 216
- Soy products, allergenicity **42**, 7
- Soy protein composite films **44**, 382
 - , protein–lipid water barrier properties **44**, 374–375
 - , protein–propyleneglycol alginate **44**, 383
- Soy protein–dextran conjugate, emulsifying activity **34**, 157
- Soy protein enteropathy **37**, 31
- Soy protein isolate, binding constants **34**, 305–306
 - , denatured soy isolate **34**, 304–307
 - , molar surface tension **34**, 308
 - , native soy isolate **34**, 303–304, 306–307
 - , salt anion binding **34**, 308–310
 - , salt-induced solubility profiles **34**, 301–310
 - , theory **34**, 302–303
- Soy proteins (*see also* Proteins, soybean), alkali treatments **35**, 209
 - , classification **34**, 231–232
 - , concentrate, meat mutagen modulation **34**, 432
 - , denaturation **34**, 234–235
 - , gel formation mechanism **34**, 232–236
 - , gels, rheology **34**, 236–237
 - , globulin fraction amounts and composition **34**, 231–232
 - , phytic acid removal **28**, 68–74
 - , residues, racemization rate constants **35**, 202–203
 - , subunits **34**, 235–236
 - , tryptic digestion, emulsifying capacity and stability **34**, 159–160
- Soy sauce **14**, 239; **44**, 214
 - , color **10**, 87, 111
 - , composition **10**, 77–87
 - , flavor, chemical components of **10**, 87–104
 - , –, sources of **10**, 104–114
 - , fractional distillation of **10**, 95–100
 - , in Korea **30**, 202
 - , in Taiwan **30**, 202
 - , Japanese (*see also* Shoyu), aroma, sources of **10**, 104–114
 - , mash **10**, 111–115
 - , mutagenicity **32**, 164–165
 - , preservatives in **10**, 119–123
 - , processing methods **10**, 106–107
 - , production and consumption, in China **30**, 202
 - , salt for, from salted fish **4**, 223
 - , types **10**, 76
- Spaghetti, alginates in **11**, 157
- Spaghetti and meat balls, home frozen **6**, 207
 - , F value for industrial processing of **2**, 102
- Spanish mackerel **39**, 337
- Sparse data situation (*see also* Kinetic parameter distribution) **40**, 265–266, 272
- Spastic mice **37**, 372–373
- Species differences, cardiolipin acyl composition **37**, 290
- Spectrometers, mass (*see also* Mass spectrometry) **14**, 235

- Spectrophotometry, in color measurement
9, 161–162
 –, in flavor chemistry **9**, 211–212
 Spectroscopy, infrared **14**, 192
 –, of nitrosamines **22**, 14–16
 Spectroturbidimetric methods **34**, 172
 Spectrum, electromagnetic, illustrative chart of
3, 121
 Spermidine **39**, 337, 341–343, 350, 352
 –, analytical techniques **39**, 354–356
 –, *N*-nitroso compounds and **31**, 76, 77
 Spermine **39**, 337–339, 341–343, 350, 352
 –, analytical techniques **39**, 354–356
 Sphericity, friction-factor factor as a function
 of **11**, 430
 –, Reynolds number factor as a function of
11, 430
 Spheroidine, toxic properties of **18**, 148
 Sphingolipids, structure and biosynthesis of
23, 15–17
 Sphingomyelins, structure of **23**, 16
 Sphingosine, biosynthesis of **23**, 17
 –, structure of **23**, 16
 Spices, as allergens **42**, 27–28
 –, capsicum, color of **5**, 319
 –, contact dermatitis **42**, 29
 –, effect on rancidity **5**, 35
 –, irradiation of **24**, 183–139
 –, sterilization of by cathode rays **3**, 163
 Spinach, ascorbic acid content of **1**, 52
 –, –, effect of fertilizers on **1**, 308
 –, –, of light on **1**, 299
 –, ascorbic acid oxidase in **3**, 15
 –, bacterial count of **6**, 186
 –, blanching of **3**, 136
 –, calcium content of, effect of location on
1, 310–311
 –, canned, corrosiveness of **3**, 341
 –, –, nutrients in **1**, 43, 46–50
 –, –, sterilization of **3**, 441
 –, carotene in **8**, 104
 –, changes in chlorophyll during blanching
8, 81
 –, chloroplasts in **2**, 306
 –, crude lipid from **8**, 100
 –, effect of blanching on vitamin content of
1, 67–68, 73, 77, 81
 –, – of storage on vitamin content of **1**, 65
 –, frozen, bacterial count of **6**, 186
 –, greenness of **5**, 326–328
 –, heating and cooling curves for processed
2, 50, 54
 –, losses during blanching **8**, 66
 –, –, ascorbic acid **8**, 89
 –, –, carotene **8**, 72
 –, –, riboflavin **8**, 75
 –, –, thiamine **8**, 74
 –, loss of thiamine on processing **6**, 290, 295
 –, nutritional stress factor in **4**, 111–113
 –, pH of **3**, 432
 –, phosphorus content of, effect of fertilizers on
1, 313
 –, polyphenolase in **3**, 15
 –, raw and cooked, carotene concentration
5, 223–225
 –, total folate content, table **33**, 40
 –, B vitamins in **1**, 42, 44, 45
 Spinach beet, distribution of oxidase in **3**, 11
 Spinach leaf enzyme **41**, 47–48
 Spin cooker, heat transfer in **32**, 69–70
Spirodela polyrrhiza **45**, 8, 23
 Spironolactone **44**, 307
Spirulina spp., as sources of protein
18, 117–128
 Spleen, distribution of DDT in **2**, 210
 –, endogenous proteolytic enzymes and
31, 353, 361, 362, 365, 368
 Split-pea soup **32**, 9
 Splits, gelatin manufacture and **7**, 238
 Spoilage (*see also* Contamination and
 Decomposition), of fish, histamine role in
24, 135–139
 Sponge cake, freeze-dried egg and **7**, 225
 Sponges, gelatin and **7**, 327
 Spore count **15**, 161
Sporendonema sebi, water requirements of
7, 116
 Spores, bacterial **32**, 6–9, 18–19, 25, 26, 32
 –, resistance, chlorine and **7**, 156–158
 –, –, heat and **7**, 121
Sporotrichum, survival at low temperatures
3, 446
 Sporozoa, jellied meat effect and **7**, 57
 “Spray Dehydration” dryer, operation of
2, 410
 Spray devices **14**, 426–427
 Spray dryer, atomizing devices of **2**, 439
 –, –, bulk density **2**, 471–477
 –, –, centrifugal type **2**, 454, 465
 –, –, dispersion **2**, 465–471
 –, –, nozzles used as **2**, 439–454
 –, co-current dryers, horizontal **2**, 402–407
 –, –, simple vertical downward **2**, 407–414
 –, –, vertical upward **2**, 425–430
 –, complex vertical co-current dryers **2**, 414,
 425
 –, control of product accumulation inside
2, 492–494

- , counter-current dryers, vertical **2**, 430-433
- , economics of **2**, 491
- , evaporative capacity of **2**, 502
- , heat supply **2**, 486-490
- , -, industrial burner types **2**, 488
- , -, safety devices **2**, 489-490
- , humidity problems **2**, 496-502
- , laboratory spray dryers **2**, 433-439
- , materials of construction **2**, 490
- , principal designs of **2**, 401-439
- , product cooling devices **2**, 486
- , product recovery and handling **2**, 477-485
- , thermal efficiency of **2**, 503-513
- Spray-drying, aroma retention in **20**, 65-73
- , chocolate and **31**, 287, 288, 291, 311
- , cost of **20**, 94-96
- , microencapsulation by **34**, 165-166
- , preconcentration effects on **20**, 98
- Sprays, copper **9**, 301
- , effects on fruit composition **9**, 300-301
- , hormonal **9**, 301
- , lead arsenate **9**, 300-301
- , oil **9**, 300
- Spreadability **39**, 275
- Spreading coefficient **11**, 400
- Sprouting, radiation inhibition of sprouting of **24**, 201-204
- Squalene, olive oil and **31**, 466, 473
- , structure of **23**, 18, 19
- Squash **15**, 233
- , effect of cold storage on **2**, 331, 334
- , loss of thiamine on processing **6**, 290
- , F value for industrial processing of **2**, 102
- Squid **39**, 344
- SSS, *see* Soluble starch synthase
- Stability, films, protein structure and **33**, 394-395
- , foams, overrun **33**, 400-401
- , -, protein structure and **33**, 398-400
- , folates, during cooking or thermal processing **33**, 47-51
- , -, effects of aqueous extraction **33**, 49
- , -, in milk products **33**, 51
- , -, intrinsic **33**, 40-47
- , -, monoglutamyl folates in aqueous solution at room temperature **33**, 45
- , β -galactosidase **38**, 35-39
- Stabilization, IM meat preservation **39**, 85-88
- Stabilizers, foam **12**, 324
- , ice cream **12**, 297-300
- , -, concentrations of carboxymethylcellulose **12**, 299
- , -, in HTST systems **12**, 299-300
- , ice pops and sherbets **12**, 300-301, 326
- , milk **12**, 301-302
- , oriental noodles **43**, 161
- Stable isotope tracer (*see also* Radioactive tracer), by vitamin B6 **40**, 138-140
- , β -carotene **40**, 64, 72, 74
- , folate **40**, 86-90
- , for vitamin B6 **40**, 116
- , glycogen phosphorylase **40**, 138-140
- , total energy expenditure **40**, 175-176
- Stachydrine in fruit products, relationship to browning **1**, 353
- Stachyose, in cocoa beans **8**, 262
- Stainless steel surfaces, microbial attachment **43**, 330-331
- Staling of flavor in milk products **3**, 97
- Standard deviation, fractional **40**, 29, 41
- Stanton number **32**, 80
- Staphylococcal enterotoxin, effects on gastrointestinal immunity **37**, 35
- Staphylococcal nuclease, site-directed mutagenesis **35**, 283
- Staphylococci, concentration of disinfectants destroying **2**, 135
- , in bakery products **2**, 82
- , in frozen food **6**, 200
- , toxin formation by **6**, 210
- Staphylococcus albus*, germicidal action of CPCl on **2**, 152
- Staphylococcus aureus* **13**, 253, 357-358, 381-382; **45**, 180
- , attachment **43**, 324, 328, 333, 335
- , canned food and **7**, 121
- , destruction of **3**, 130
- , effect of cathode rays on **3**, 163
- , - of concentration on germicidal power of cationic detergents **2**, 134, 135, 137, 140, 141, 147, 148, 152, 153, 162, 164
- , - of pH on thermal death point of **3**, 438
- , - of ultraviolet radiation on **3**, 151
- , growth rate of **7**, 103-104
- , lowest growth temperature **13**, 355-356
- , viable counts of **7**, 106
- , water requirements, nutrition and **7**, 107
- , -, oxygen and **7**, 109
- , -, stability of **7**, 110
- Staphylococcus epidermidis*, attachment **43**, 324, 328
- Starch (*see also* Amylose and Amylopectin) **15**, 118; **39**, 60
- , acid-modified **38**, 294
- , biosynthesis, ADPglucose **41**, 34-37
- , -, alternative pathways **41**, 37-38
- , -, CAM plants **41**, 150-152
- , -, complete pathway **41**, 111-113

Starch, biosynthesis (*cont'd*)

- , –, enzymes, limiting **41**, 134–135
- , –, *glg* C and **41**, 131–134
- , –, initiation **41**, 107–110
- , –, leaves **41**, 148
- , –, manipulation **41**, 135–136
- , –, C_4 plants **41**, 148–150
- , –, rate **41**, 38–39
- , –, studies **41**, 33–34
- , caryopsis **41**, 1–2
- , characterization **41**, 1
- , chocolate and **31**, 236, 247, 248, 296
- , content, of apples and pears **8**, 300
- , –, of fruits, changes in **8**, 331
- , corn and wheat **6**, 12
- , crosslinked **38**, 293
- , degradation **41**, 135–136
- , –, amylase **41**, 153–154
- , –, debranching enzymes **41**, 154–155
- , –, outside chloroplast **41**, 156–157
- , –, pathway **41**, 155–156
- , –, phosphorylase **41**, 153–154
- , dextrins **41**, 158
- , dietary fiber and **31**, 118–120, 140, 141, 190
- , –, analysis **31**, 142–146, 150, 152
- , –, intestinal bacteria **31**, 181, 183
- , –, properties **31**, 154–156, 158, 159, 165, 169, 170
- , digestion, human **41**, 157–158
- , dust explosions **6**, 37
- , flat sour bacteria spores in **18**, 174–178
- , gelatinization and retrogradation studies **38**, 123, 128–129
- , glassy state **38**, 123, 126–127
- , grains, effect of blanching on **2**, 322–327
- , –, of heat and chemical on **2**, 318–321
- , –, of milling on **2**, 321–322
- , –, gelatinization and nutritive value of **2**, 327–328
- , –, structure of **2**, 316–318
- , granules, amylopectin **41**, 13, 16, 20–23
- , –, amylose **41**, 13, 16, 20–23
- , –, dried **41**, 165
- , –, formation **41**, 110–111
- , –, lipids in **41**, 30
- , –, minor constituents **41**, 30
- , –, orientation **41**, 27–29
- , –, phosphorus in **41**, 30
- , –, proteins in **41**, 31–32
- , –, structure **41**, 13
- , green algae **41**, 4
- , in apples **8**, 318
- , –, trends in **8**, 391
- , in candies **6**, 29, 33
- , in cocoa beans and nibs **6**, 38
- , in dehydrated mashed potatoes **25**, 85–96
- , industrial, analysis **41**, 167–168
- , –, applications **41**, 163–164
- , in fish sausage and ham **12**, 411–412, 418, 421
- , in fruits **17**, 182
- , in kiwifruit during growth and ripening **29**, 291–292
- , in passion fruit **12**, 236–237
- , in peas **9**, 65–68
- , in pectins **11**, 52
- , in ripening fruits, hydrolysis **30**, 172
- , in roasted wheat, digestibility **30**, 218–219
- , in tea **17**, 231
- , in wheat flours, breadmaking and **29**, 262
- , –, fractionation **29**, 227–228
- , –, interchanging between two samples **29**, 228–230
- , –, separation **29**, 222–224
- , jellies, ingredients in **6**, 29
- , –, made by **6**, 33
- , –, molding of **6**, 36
- , –, tenderness of **6**, 12
- , leaves **41**, 3–4
- , licorice root and **7**, 343
- , lintnerized **41**, 168
- , manufacturing **41**, 164–166
- , measurement of **9**, 67–68
- , metabolism, *Arabidopsis thaliana* model **41**, 10
- , –, *Chlamydomonas reinhardtii* model **41**, 11
- , –, maize model **41**, 7–9
- , –, model comparisons **41**, 6–7
- , –, potato model **41**, 9–10
- , –, snapdragon model **41**, 10–11
- , –, wheat model **41**, 6–7
- , methodology **41**, 29
- , modification **41**, 168–169
- , modified, products from **38**, 293–294
- , molds in **6**, 12
- , molecules, crosslinking **41**, 168
- , Naegeli **41**, 168
- , native, products from **38**, 292–293
- , nomenclature **41**, 29
- , photosynthesis cells **41**, 139–140
- , polymers, biodegradable **41**, 169–170
- , potato **17**, 121–122
- , –, physical characteristics of **6**, 242
- , –, rehydration of **6**, 234
- , production wastes **17**, 115–122
- , properties **41**, 164–166

- , relation to maturity 9, 67–68
- , – to texture 9, 67
- , roots 41, 3
- , scanning electron microscopy of 22, 281–286
- , seeds 41, 1–2
- , soluble (*see also* Soluble starch), in reconstituted potato granules 6, 251
- , –, protective action on thiamine 6, 261, 284
- , stabilized 38, 293
- , storage tissues 41, 117
- , sweetener conversion 41, 169
- , swelling of granules 11, 8
- , synthesis, genetic engineering 41, 125–126, 130–131
- , –, vectors 41, 126–127
- , trioses in hydrolysates 6, 19
- , tubers 41, 3
- Starch–protein complex, in corn 17, 117
- Starch–water system, gelatinized, glass transition temperature as function of mass fraction 38, 152–153
- STAR (Italian) system, durability of 23, 399–400
- , for retort packaging of processed foods 23, 341–342
- Starter bacteria 39, 196, 201, 203, 215–225, 250
- , modified 39, 258–259
- Starters, in sauerkraut production 10, 250–253
- Starvation, effects on connective tissue 37, 388–389
- State diagrams 38, 135–143
- , glass transition temperature, as function of mass fraction 38, 152–153
- , –, location 38, 199
- , references 38, 137–138
- Staudinger's viscosity "law" in food engineering applications 11, 367
- Stavudine 44, 285
- Steady shear flow 39, 33–35, 44–48
- Steady shear measurement 39, 12–14
- Steam–air cooks, for retorting 23, 392–395
- Steam coil heater, used in spray-drying 2, 486
- Steam ejector, freeze-drying and 7, 176–177, 208
- , water removal and 7, 178
- Steam flush, for package air removal 23, 373
- Steam recompression 15, 334
- Steam refining, effect on tocopherol content of soybean oil 33, 160, 162
- Steam sterilization 32, 4–9, 14, 20, 27
- Stearates, polyoxyethylene 6, 12
- Stearic acid, chocolate and 31, 250, 254, 275, 324, 325
- , hypolipidemic effect 35, 4–5
- , olive oil and 31, 463, 464
- , plasma lipid/lipoprotein response 36, 269–270
- Stearic acid in poultry fat 1, 212
- Stearyltrimethylbenzylammonium chloride, structure of 2, 121
- Stearyltrimethylammonium bromide, structure of 2, 121
- , therapeutic action of 2, 143
- Steel, use in spray dryers 2, 490
- Steel as a base for tin plate 3, 363–366
- Steeping, corn 38, 278–280
- , wheat germ 23, 276–277
- Steepwater, absorption by corn 38, 280–281
- Steers 14, 40
- Stefan's problem 20, 224
- Steinert's disease 37, 359–361
- Stellate cell 40, 16–17, 40
- Stereochemistry 14, 318
- Stereum*, growth rate of 7, 98
- Steric interaction, emulsion stability 34, 92–94
- Sterility 41, 131
- Sterilization, during thermal process 2, 58–60, 73, 85, 89, 104
- , –, effect of number of cells on 2, 66
- , ground fish and meat 12, 410–411
- , heat, preservation of concentrated foods by 3, 455–457
- , high-temperature, short-time 3, 441–443
- , IM meat 39, 86
- , in canning 3, 446
- , microwave heating 43, 127–128
- , of juices by filtration 3, 445
- , pilot process for 3, 442
- , potato starch 12, 411
- , tests 32, 6, 14–15
- , with exclusion of oxygen 3, 443–444
- Sterilizing value, calculation of 23, 88
- , –, computer program 23, 93
- Sterilmatic retort 32, 60–65
- Steritort 32, 60–65, 75
- Steroid hormone, effect on collagen formation 28, 279
- Steroidogenesis, cardiolipin 37, 271
- Steroids, dietary fiber and 31, 159, 161, 169
- , endogenous proteolytic enzymes and 31, 379
- , structure of 23, 18, 19

- Sterols, in olive oil **31**, 463, 466, 467, 473
 –, in tea **11**, 226–227
Stevia, chocolate and **31**, 272
 Sticky point **39**, 117
 Stigmasterol, olive oil and **31**, 467, 473
 Stigmasterol in molasses **2**, 277
 Stokes–Einstein equation, diffusion coefficient **34**, 28–29
 Stokes' equation, creaming rate **34**, 130
 Stokes' law **22**, 315
 Stomach, endogenous proteolytic enzymes and **31**, 344, 345
 Storage **14**, 62, 256–257
 –, controlled-atmosphere **12**, 97–98
 –, –, fruits and vegetables **12**, 127–136
 –, –, of apples **12**, 97–98
 –, diseases of mango fruits **21**, 271–274
 –, effects **13**, 289–311
 –, – on fish lipid oxidation **33**, 289
 –, – on whey proteins **33**, 373
 –, food deterioration **13**, 315–316
 –, hypobaric **21**, 340
 –, LM meat **39**, 93
 –, low temperature, average life **13**, 325
 –, –, commercial **13**, 323–327
 –, –, temperatures **13**, 323, 325–327
 –, methods for mango fruits **21**, 274–285
 –, of canned foods, effect on vitamin content **1**, 89–98
 –, of fish sausage and ham **12**, 417–418
 –, of food (*see also* Decomposition), insect damage to **4**, 281–348
 –, of oils, effect on tocopherol content **33**, 163–164
 –, of olive oil **31**, 461, 470, 471
 –, of passion fruit **12**, 220–233
 –, –, experiments **12**, 220–221
 –, –, temperature and humidity **12**, 221–229
 –, –, weight losses **12**, 222–223
 –, –, wrappings **12**, 220
 –, of potatoes, and glycoalkaloid formation **21**, 319–323
 –, proteins **35**, 338–339
 –, refrigerated **12**, 97–98
 –, –, and common, passion fruit **12**, 220–223, 229
 Storage modulus **39**, 22–23
 Storage stability, predicting for low-moisture foods **11**, 313–314
 –, sorption isotherms for predicting **11**, 313–314
 Storage substance **41**, 4
 Storage tissues **41**, 117
 Stores, scrubbed **12**, 128–130
 –, –, scrubbers **12**, 129
 –, ventilated **12**, 127–128
 –, –, control **12**, 128
 Strain, Hencky rate **39**, 15
 –, oscillatory **39**, 21–22
 –, shear **39**, 10–12
 Strain differences, lactic cultures **37**, 80–82
 Strange attractor **40**, 327
 Strawberries **15**, 121; **16**, 216
 –, ascorbic acid content of, effect of sunlight on **1**, 301
 –, –, influence of oxygen on deterioration of **1**, 341
 –, canned, corrosiveness of in enameled cans **3**, 371
 –, effect of acidity on **3**, 338
 –, – of freezing on **2**, 335–336
 –, – of plasmolysis on **2**, 308
 –, – of temperature on **3**, 17
 –, – of –, of freezing temperatures on micro-organisms in **3**, 448
 –, – of –, of ozone on **3**, 466
 –, firming agent **5**, 145
 –, microbiology of **6**, 181
 –, micro-organisms in frozen **6**, 179
 –, ozone treatment **45**, 192
 –, pH of **3**, 432
 –, processing of **3**, 349
 –, rate of respiration in **3**, 17
 –, survival time of pathogenic bacteria in frozen **6**, 166
 –, volatile composition of **2**, 269
 –, with sulfur added **3**, 352
 Strawberry, allergy **42**, 11
 –, *Fragaria ananassa* **44**, 207
 Strawberry jam, sulfite fate during production of **30**, 28
 Strawberry juice, ascorbic acid loss in bottling **1**, 63
 –, canned, use of ascorbic acid in **4**, 377–378
 –, deterioration of **1**, 328, 333, 341
 Strawberry preserves and jams, color of **5**, 328–330
 –, darkening of **5**, 311
 Strecker degradation **14**, 184–185, 235–237, 259
 –, of amino acids **19**, 199–200
 –, products **12**, 37–39
 –, –, evolution of carbon dioxide **12**, 37–38
 Strength, tensile **14**, 100–101
 Streptococci, bacteriocidal substances production **43**, 14
 –, chocolate and **31**, 218
 –, inhibition by antitrypsin **1**, 385

- , probiotics 43, 15
- Streptococci mastitis, germicidal action of Phemerol on 2, 155, 182
- Streptococcus agalactiae*, control of by Cetavlon 2, 151, 176
- Streptococcus cremoris*, germicidal action of lauryldimethylbenzylammonium chloride 2, 155
- Streptococcus faecium*, for biological synthesis of long-chain folates 33, 11–12
- Streptococcus hemolyticus*, germicidal action of ADBACI 2, 147, 148
- , – of CPCl 2, 152
- Streptococcus thermophilus*, lactase 38, 58
- , potential lactase sources 38, 86
- Streptococcus viridans*, germicidal action of ADBACI 2, 147, 148
- , – of CPCl 2, 15
- Streptomycin 44, 322
- , in control of *Salmonella* infection 3, 231
- , ion exchanger reactions with 2, 32
- , sterilization by cathode rays 3, 187
- Stress, analysis of in proofing dough 11, 401
- , compressive 39, 7–8
- , oscillatory 39, 21–23
- , shear 39, 4–6, 24–33, 28
- , tensile 39, 7–8, 16
- , yield 39, 6, 46, 48
- Stress coefficient 39, 13, 23
- Stress difference 39, 13–14
- Stress overshoot 39, 17
- Stress relaxation test 39, 19–20, 58
- Stripping 15, 351
- Stroma 9, 3, 4
- , endogenous proteolytic enzymes and 31, 372, 399
- Strontium, in wines 8, 139
- Strontium-90 17, 218
- Strontium hydroxide, use of to form pectic acid 1, 406
- Structural identifiability 40, 313
- Structure factor 42, 143
- Strychnine 44, 324
- Stunning, electrical 39, 125
- Surgeon, anaerobic bacteria in 2, 351
- , Caspian Sea, anaerobic bacteria in 2, 351
- Subcutaneous analysis, ultrafiltration 40, 191–193
- Suberin, dietary fiber and 31, 119, 139, 140
- , in epidermal vegetable tissue 2, 304
- Sublimation, freeze-drying and 7, 181–185, 186
- Substrate (*see also* Membrane transport) 40, 158, 244–245, 260–261
- , enzyme absorption 17, 50
- Subtilin, effect on flat sour bacteria spores 18, 185
- Subtilisin disulfide bonds 35, 287–289
- , stability 35, 252
- , –, thermal 35, 255
- Succimer 44, 318
- Succinamidopropyl derivative, enzyme immobilization 35, 222
- Succinate, acceleration of trimethylamine oxide reduction by 2, 369
- Succinic acid 16, 190, 216
- , competitive interference in oxidation of 1, 384
- , in corrosion 3, 339, 340
- Succinic acid dehydrogenase, competitive interference by malonic acid 1, 384
- , in wheat germ 23, 240
- Succinylation, oat globulin and β -lactoglobulin effects 35, 330
- , protein emulsifiers 34, 151
- , protein stability 35, 272
- Succinylsulfathiazole, addition of Triton K-12 2, 137
- Succulometer 9, 106
- Suchard conche, chocolate and 31, 307
- Sucralose, chocolate and 31, 271
- Sucrose, added to cocoa bean juice 8, 245
- , chocolate and 31, 330
- , –, cocoa bean chemistry 31, 232, 233
- , –, emulsifiers 31, 281
- , –, milk 31, 255, 256, 258, 263
- , –, milk crumb 31, 284–286, 295, 296
- , –, packaging 31, 324, 325
- , –, processing 31, 220
- , –, sweeteners 31, 264–271, 274, 275
- , –, *Theobroma cacao* L. 31, 326, 327
- , content of apples and pears 8, 300
- , dental and nutritional properties of 25, 142–143
- , effect in dried egg 1, 173
- , effect on browning in potatoes during storage 1, 269–270, 273–274
- , – on calcium absorption 33, 127
- , gel rigidity and 7, 297
- , in apples 8, 317
- , in chocolate candies 6, 44
- , –, dehydration products 6, 16
- , –, effect on survival of bacteria 6, 167
- , –, – on thiamine destruction 6, 261
- , –, stability of thiamine 6, 30
- , –, structure and simpler reactions of 6, 4
- , in coffee 8, 280

Sucrose (*cont'd*)

- , in coffee beans, pyrolysis during roasting **30**, 110
- , in diet of rats **1**, 112
- , in fermented cocoa bean, disappearance of **8**, 260, 262
- , in fresh cocoa bean juice **8**, 239
- , in ice cream mix **3**, 92
- , in olive oil **31**, 459
- , in wines **8**, 137
- , *N*-nitroso compounds and **31**, 80
- , permeability to gel aluminosilicate **2**, 4
- , production from sugar beet **2**, 25
- , removal from pineapple waste **2**, 19
- , solution, taste intensity effect of temperature on **2**, 246
- , sweetness of **2**, 261
- , synthesis **41**, 148–150
- , →, lactase usage **38**, 22
- , whey protein foaming properties **33**, 401, 403–404
- , xerophilic molds and **7**, 115
- Sucrose polyester, chocolate and **31**, 274
- Sucrose–sucrose fructosyltransferase **43**, 3
- Sudangrass, ascorbic acid content of, effect of manganese on **1**, 308
- Sudan III, staining fat globules by **3**, 51
- Sugar, acid actions **14**, 227–234
- , aqueous solutions, viscosity temperature dependence **38**, 180–181
- , assimilation and fermentation **12**, 75–76
- , beet, composition of ion exchange treated juice **2**, 26
- , →, use of ion exchange in production **2**, 25–28
- , →, values of regenerant solutions **2**, 27
- , cane, composition of ion exchange treater juice **2**, 29–30
- , chemical reactions of **6**, 2
- , chocolate and **6**, 37; **31**, 330
- , →, alkalization **31**, 247, 248
- , →, cocoa butter **31**, 225, 226, 231–233, 235
- , →, conching **31**, 297, 307
- , →, emulsifiers **31**, 281
- , →, milk **31**, 255, 256, 258, 263
- , →, milk crumb **31**, 285–288, 291
- , →, processing **31**, 218, 221, 238, 242, 243
- , →, refining **31**, 292, 295
- , combination of milk solids and **6**, 2
- , content of cocoa bean juice **8**, 239
- , →, of frozen peas **8**, 102
- , corn, ion exchange treatment of **2**, 30
- , dental caries and **25**, 139
- , dietary fiber and, analysis **31**, 143, 145
- , →, components **31**, 122, 123, 141
- , →, dicotyledonous plants **31**, 126, 127, 130, 131
- , →, intestinal bacteria **31**, 175–177, 181, 186
- , effect of heat upon **6**, 16
- , effect on calcium absorption **33**, 127
- , → on discoloration **3**, 34–35
- , → on β -galactosidase stability **38**, 36
- , → on yeast survival **3**, 448
- , endogenous proteolytic enzymes and **31**, 410
- , fermentation data, analysis of variance **5**, 188
- , flat sour bacteria spores in **18**, 174–178
- , flavorful products from thermal treatment of **19**, 185
- , fragmentation products, in browning reaction **32**, 127–132
- , high intake, linkage to metabolic disorders **42**, 212
- , in abalone **23**, 162–163
- , in apples and pears **8**, 300, 312, 317
- , in candy making **6**, 15
- , in coffee **8**, 280
- , influence of concentration on bacterial resistance to heat **2**, 67
- , influence on milk powder solubility **3**, 101
- , in fruits **17**, 182–183
- , →, changes during browning **1**, 354–357
- , in honey **24**, 302–303
- , in kiwifruit, composition during ripening **29**, 295
- , →, during growth and ripening **29**, 291–292
- , →, fresh, frozen, canned **29**, 294
- , in meat curing **29**, 6–7
- , in olive oil **31**, 457, 479
- , in passion fruit **12**, 236
- , in peas, loss in processing **9**, 69–70
- , →, relation to maturity **9**, 68–69
- , in precooked frozen foods **6**, 199
- , in soy sauce **10**, 82
- , in tea **11**, 221–222; **17**, 231
- , in vegetables, effect of blanching on **1**, 68
- , invert, of fruits **17**, 177
- , in wheat germ **23**, 205–206, 230, 231
- , in wines **6**, 73, 84; **8**, 148
- , liberated from pectinic acids **11**, 13
- , loss of in blanched vegetables **8**, 68
- , malabsorption **38**, 2–4
- , mango fruits **21**, 238–239, 246, 259–260
- , manufacturing wastes **17**, 122–126
- , modification of properties **6**, 20

- , nitrogen in the ring **14**, 191–192
- , *N*-nitroso compounds and **31**, 55, 82, 84
- , plasticization and antiplasticization by **38**, 156–159
- , preference for, in relation to blood glucose **1**, 138
- , protection of bacteria during freezing by **6**, 169
- , protein stability effects **35**, 290–294
- , protein thermal behavior effects **35**, 327
- , reactions with amino acids **3**, 246, 249; **17**, 232–233
- , – with nitrogenous compounds **3**, 241–290
- , reactive fragments **14**, 188–189
- , reducing **17**, 232–233
- , –, effect on browning in potatoes **1**, 262–263, 268–271, 273–274, 277–278, 285
- , structures and simpler reactions of **6**, 4
- , ultraviolet radiation of **3**, 151
- , use in canning **3**, 350, 351
- , whiteness of **5**, 311–316
- Sugar–amine model system, pyrazine formation **30**, 108
- , –, with various sugars **30**, 108
- , roasted food flavor and **30**, 108
- Sugar beet, dicotyledonous plants **31**, 124, 130
- , dietary fiber and **31**, 146, 190
- , intestinal bacteria **31**, 176, 183, 185–187
- Sugar–bisulfite addition compounds, analytical procedures **5**, 59
- , bleaching **5**, 104, 146
- , nature of **5**, 55
- , reaction equilibrium constant **5**, 63
- , reaction velocity constants **5**, 71
- , sulfitation **5**, 98
- Sugarcane production, and ethanol production **32**, 191, 197–204, 211–215
- Sugar–protein interaction **3**, 101–102
- Sugary 1*, characterization **41**, 110–111
- , debranching **41**, 154–155
- , effects **41**, 40
- Sulfaguanidine, addition of Triton K-12 **2**, 137
- Sulfamethoxazole **44**, 292
- Sulfanilamide, fish preservation and **7**, 69–70
- Sulfasalazine **44**, 300
- Sulfates, alkyl-aryl **14**, 355
- , aryl alkyl polyether **14**, 352–353
- , in wines **8**, 137, 156, 164
- Sulfathiazole, fish preservation and **7**, 69
- Sulfation **14**, 252–253
- Sulfenates **14**, 309
- Sulfhydryl and disulfide groups, amperometric titration of **24**, 13–22
- , color reagents for **24**, 27
- , determination of **24**, 3–6
- , –, methods for meats **24**, 6–28
- , in meats **24**, 1–111
- Sulfhydryl compounds as antioxidants **3**, 96
- , in heat treatment of milk **3**, 74, 75, 82
- Sulfhydryl enzymes, poisons for **1**, 381–382
- Sulfhydryl groups **15**, 68, 79
- , chlorine and **7**, 134, 156
- , estimation of **19**, 323
- , fish freshness and **7**, 62–63
- , in heated milk proteins **19**, 168
- , *N*-nitroso compounds and **31**, 73
- , role in enzymic food browning **19**, 100–102
- Sulfide, in young wines **8**, 159, 160
- Sulfite, freeze-dried citrus juices and **7**, 228
- Sulfite-induced asthma **43**, 201
- Sulfite oxidase, deficiency, asthmatic reaction to sulfites and **30**, 54
- , –, congenital, human **30**, 36
- , –, induced by high tungsten/molybdenum diet, rat **30**, 36–37
- , purification and properties **30**, 33
- , sulfite conversion to sulfates **30**, 33–35
- Sulfites (*see also* Sulfiting agents) **14**, 169, 246–259
- , adverse reaction induction, anaphylactoid **30**, 47, 58
- , –, contact sensitivity **30**, 47, 58
- , –, hypotension **30**, 47, 58
- , –, urticaria **30**, 57–58
- , as dehydrated mashed potato additives **25**, 109–111
- , asthma induction (*see also* Asthma) 2-3 **30**, 47–57
- , bound **5**, 125
- , chemistry of **5**, 99
- , combined, metabolism, 3-deoxy-4-sulfohexosulose metabolism **30**, 37–38
- , –, sulfited proteins, conversion to sulfates **30**, 37
- , complexes with quinones **30**, 10
- , cytotoxicity in cell cultures **30**, 47
- , daily intake from various foods **30**, 3, 15–17, 31
- , effect on adhesive properties of pea coats **2**, 315
- , exposure assessments, from atmosphere **30**, 32
- , –, from drugs as antioxidants **30**, 31–32
- , –, from foods **30**, 30–31

Sulfites (*cont'd*)

- , fate in foods 30, 22, 27–30
- , – in –, during strawberry jam production 30, 28
- , – in –, in dehydrated vegetables 30, 27–28
- , – in –, in hard sweet biscuit doughs 30, 27
- , – in –, processing and 30, 29
- , – in –, SO₂ absorption and 30, 28–29
- , – in –, storage and 30, 29
- , free, metabolism, diffusion-limited metabolism 30, 34–35
- , –, –, oxidation to sulfates 30, 33–35
- , –, –, sulfite oxidase deficiency and 30, 36–37
- , –, products, urinary excretion rate 30, 36
- , –, *S*-sulfonate nonenzymatic production 30, 35–36
- , –, thiosulfate production, enzymatic reaction 30, 35
- , future research 30, 63–64
- , induced asthma 42, 12–13
- , natural occurrence in alcoholic beverages, formation by yeast strains 30, 6–7
- , – in –, limitations 30, 6
- , – in –, residual SO₂ 30, 7
- , reactions with anthocyanins 30, 26
- , – with ascorbic acid 30, 24
- , – with carbonyls 30, 9, 22–23
- , – with β -carotene 30, 25
- , – with enzyme-bound FAD, FMN, and NAD 30, 25
- , – with fatty acids 30, 27
- , – with hydroxycobalamin 30, 24
- , – with nucleic acids 30, 26
- , – with nucleotides 30, 25–26
- , – with proteins and amino acids 30, 23–24
- , – with reducing sugars 30, 23
- , – with thiamine 30, 24
- , – with vitamin K3 30, 24
- , residue analysis 30, 2, 17–21, 27
- , –, aeration-oxidation method 30, 27
- , –, critical evaluation 30, 19–21
- , –, food processing and 30, 30
- , –, free SO₂ 30, 18–19, 27
- , –, radiolabeling 30, 27
- , –, total SO₂ 30, 19
- , sensitivity to, methods of evaluation 30, 59–61
- , SO₂ liberation, pH and 30, 21
- , toxicity, acute, of high doses 30, 38
- , –, animal, acute, intraperitoneal and intravenous 30, 39–40
- , –, antimutagenicity 30, 46
- , –, human, absence by chronic administration 30, 39
- , –, mutagenicity, absence in variety of systems 30, 45–46
- , –, –, carcinogenicity, negative results 30, 44–45
- , –, –, comutagenic with UV 30, 46
- , –, –, in some *in vitro* systems 30, 45
- , –, relative of free and combined sulfites 30, 3–4
- , –, subchronic and chronic 30, 39–44
- , –, –, with diets 30, 41–44
- , –, –, with drinking water 30, 41, 42
- , –, teratogenicity, negative results 30, 46–47
- Sulfite waste liquor, yeast production from, diagram 18, 100
- Sulfiting agents (*see also* Sulfites), CFR sections for use of 30, 4, 5
- , food applications, as antimicrobial agents, pH and 30, 11–12
- , –, –, selectivity 30, 11–12
- , –, –, substitutes for 30, 62
- , –, as antioxidants 30, 12
- , –, –, substitutes for 30, 62
- , –, as bleaching agents 30, 13
- , –, –, substitutes for 30, 63
- , –, as processing aids 30, 13
- , –, enzymatic browning inhibition 30, 10–11
- , –, –, substitutes for 30, 61–62
- , –, history 30, 7
- , –, mycotoxin degradation 30, 17
- , –, *N*-nitrosodimethylamine formation inhibition in malt 30, 17
- , –, nonenzymatic browning inhibition 30, 9–10
- , –, –, substitutes for 30, 62
- , –, secondary uses 30, 13
- , GRAS (Generally Recognized as Safe), theoretical yield and solubility 30, 4, 5
- , production in USA 30, 8
- Sulfiting potatoes, effect on browning after dehydration 1, 266–268, 278–279, 285
- Sulfocyanides, use in pectin extraction 1, 403
- Sulfonamides, competitive inhibition of enzymes by 1, 394
- , control of in *Salmonella* infection 3, 231
- S*-Sulfonate, sulfite nonenzymatic conversion to 30, 35–36
- Sulfonated coals, properties of 2, 4
- Sulfonic acid, adsorption of amino acids by exchanges 2, 34
- Sulfonic acid type cation exchanger 2, 5
- Sulfoxides 14, 303–304

- Sulfur 14, 256–259
- , added in food canning 3, 352–355
 - , burners 5, 100
 - , chocolate and 31, 235
 - , elemental in wine 8, 171
 - , endogenous proteolytic enzymes and 31, 382, 410
 - , in potato oil 2, 275
 - , in radish 2, 274
 - , *N*-nitroso compounds and 31, 90
 - , organic in wine 8, 171
- Sulfur compounds (*see also* Hydrogen sulfide), biosynthesis 22, 83–90
- , changes during blanching of vegetables 8, 83
 - , contribution to meat flavor 18, 56–58
 - , crushed 22, 103–114
 - , in *Allium* 22, 74–83
 - , in bread 16, 363
 - , in cheese 16, 276
 - , in dehydrated mashed potatoes 25, 104–105
 - , in dough 16, 371, 380, 420
 - , in peppergrass 2, 275
 - , in pineapple 2, 268
 - , in tea 2, 287
- Sulfur dioxide, analyses for 5, 122
- , application 5, 130, 134
 - , as inactivator of polyphenoloxidase 19, 106–107
 - , as a preservative 5, 123
 - , as a sanitizing agent 5, 123, 126
 - , bleaching action 5, 103
 - , brining of cherries 5, 143
 - , chemistry of 5, 99
 - , distillation procedures for total 5, 119
 - , effect of variations in, on the equilibrium constant of glucose bisulfite 5, 73
 - , effect on ascorbic acid loss in orange juice 1, 348–349, 362
 - , – on browning of dehydrated potatoes 1, 260–261, 266–268, 279
 - , – on carbon dioxide production in dried fruit 1, 347, 360
 - , – on heat processing 5, 126
 - , – on pectin in apple pulp 1, 401
 - , – on wines 6, 87
 - , free 5, 114
 - , –, iodometric titration 30, 18–19
 - , freeze-dried fruits and 7, 224
 - , –, gelatin manufacture and 7, 248
 - , fumes 5, 130
 - , inactivation of disulfide enzymes by 1, 382–383, 386
 - , in atmosphere, estimation and national standards 30, 32
 - , in “barrelling” fruits 5, 143
 - , influence on browning in dried fruit 1, 360–364
 - , in food as stress factor 4, 116
 - , inhibition of enzymes by 1, 386, 388
 - , – of fermentation by 5, 77
 - , – of nonenzymatic browning by 5, 54
 - , in kiwifruit juice during vinification 29, 303–305
 - , in laboratory steeping 38, 289
 - , in transportation and storage of fruits 5, 146
 - , in wine 5, 117
 - , liquid, application 5, 133
 - , loss in dried apricots 1, 330, 342–345, 360–362
 - , measurement of browning in dried apricots 1, 329
 - , *N*-nitroso compounds and 31, 90
 - , preservation of fruits and vegetables with 5, 53
 - , recommended amount in wine making 6, 89
 - , role in corn wet milling 38, 282–283, 285–286
 - , total 5, 119
 - , –, Monier–Williams method 30, 19
 - , total and free, in wines 8, 135, 157
 - , treatment of grapes by 3, 465
 - , used in storage of wines 8, 162
 - , use in dried fruits and vegetables 5, 141
 - , – in fruit juices 9, 254–257
- Sulfur house, construction 5, 142
- , operation 5, 142
- Sulfuric acid, in grape waste 2, 16
- , use in regeneration of cation exchanger in pineapple industry 2, 20
 - , – in sugar beet industry 2, 27
 - , use to inhibit oxidation of ascorbic acid 1, 293
- Sulfurous acid, application 5, 132
- , in food preservation 3, 460–462
 - , inhibition of enzymic browning by 3, 30–32
 - , in musts and wines 8, 164
 - , storage of fruit pulps with 1, 401
 - , used in storage of wines 8, 162
- Sulindac 44, 297
- Sumatriptan 44, 297, 320
- Sun-drying 39, 73–74
- Sunflower seed oil, reversion problems in 4, 194

- Sunflower seeds 16, 12
-, phytate content 45, 13
Sunlight, carcinogen risk assessment and 31, 2, 3, 47
-, statistics 31, 13, 15, 16
Supercooling 13, 247–248, 264–266, 273, 311–313
Supercritical carbon dioxide extraction 42, 253
Superoxide anion, control 33, 302–303
-, formation 33, 236
Superoxide dismutase, control of superoxide anion with 33, 302
Superprecipitation test 19, 325
Supersonic waves, destruction of microbial agents by 1, 373
Supinine 45, 73
Supplementation, methionine 40, 161–162
Supplements, calcium, effects on calcium bioavailability 33, 144–147
Surface-active agents, action on cell membrane by 1, 378–379
Surface-active ions, affinity for proteins 1, 379
Surface area-to-volume ratio 39, 195
Surface hydrophobicity, heating effects 34, 148–149
-, proteins 34, 127–128
Surface pressure, charged protein film 34, 40
-, desorption rates and 34, 53–54
-, β -lactoglobulin 34, 42–44, 53
-, proteins 34, 16
-, -, as emulsifiers 34, 112
-, steady-state, ionic strength and 34, 43, 45
-, -, net charge and 34, 42–43
-, -, salt effect 34, 49, 51
-, time-dependent changes 34, 22–23, 26–27, 42
-, time to 34, 18
-, versus concentration 34, 37–38, 41
Surface tension 34, 3–4
-, salt solutions 35, 296
Surface viscosity, proteins 34, 124–125
Surfactant antiadhesive agents 43, 353
Surfactants (*see also* Emulsifying agents) 34, 2
-, adsorption kinetics 34, 33–34
-, interfacial properties 34, 104–106
Surimi 39, 351
Suspensions, flow of 11, 416
-, heat transfer to 11, 422
-, role in fluid consistency 11, 365
Sutures, surgical, sterilization of by cathode rays 3, 163
Swedes, dehydrated, thiamine in 6, 300
-, effect of blanching on 1, 68
Sweet clover, toxic compound in 1, 125
Sweet corn, effect of quality on sensory tests 2, 230
Sweetener conversion 41, 169
Sweetener-induced taste 42, 211–236
-, gustducin/transducin involvement 42, 227–229
-, multiple transduction pathways 42, 233–234
-, proposed pathways 42, 234–235
-, receptor-independent activation 42, 230–232
-, transduction pathway, adenylyl cyclase cascade involvement 42, 219–223
-, -, downstream components 42, 219–227
-, -, phosphoinositide transduction pathway role 42, 224–227
Sweeteners, amphipathic nonsugar, receptor-independent activation 42, 230–232
-, chemical structures 42, 216
-, multipoint attachment theory 42, 215, 217
-, Nofre-Tinti model 42, 217
-, recognition by taste-receptor cells 42, 214–219
-, responses of mammalian species to 42, 213
-, Shallenberger/Acree AH-B model 42, 215
Sweetening agents, in meat curing 29, 6–7
Sweet molecule, chemical aspects 42, 215–217
Sweetness, age-related taste threshold 44, 257, 258
Sweet potatoes 15, 231
-, ascorbic oxidase activity in 3, 16
-, blanching of 2, 323, 324
-, carotenoid pigments in 2, 306, 328
-, effect of killing on tissues of 2, 309
-, expansion of lamellae in 2, 319
-, tyrosinase in 3, 15
-, F value for industrial processing of 2, 102
-, wastes 17, 86
Sweet products, from tropical fruit 17, 195–196
Sweets, British term 6, 6
Sweet-taste transduction, amiloride-sensitive 42, 229–230
Sweet whey powder (SWP), amino acid composition of 19, 158
-, lipids in 19, 187
-, use in bakery and confectionery products 19, 151

- Swenson spray dryer, heat and materials balance of **2**, 512–513
- , operation of **2**, 414–420
 - , secondary drying in **2**, 501
 - , thermal efficiency of **2**, 506
- Swimming cells **41**, 11
- Swiss chard, total folate content, table **33**, 40
- Swiss cheese, flavor **39**, 245
- , histamine poisoning **39**, 346
 - , lactate **39**, 198, 200
 - , lipolysis **39**, 201, 205
 - , peptidases **39**, 224
 - , peptides **39**, 231
 - , proteolytic agents **39**, 211
 - , ripening **39**, 255
 - , texture **39**, 176
- Swordfish, green discoloration of **7**, 55–57
- , jellied meat of **7**, 57
- Sycamore cells, dietary fiber and **31**, 127, 128
- Sympathomimetic drugs, smell sensation effects **44**, 323–324
- , taste sensation effects **44**, 313–314
- Symphytine **45**, 75
- Symphytum* (comfrey) **45**, 74–76, 91
- Symphytum uplandicum* (Russian comfrey) **45**, 74–75
- Symviridine **45**, 75
- Synaptotagmin **45**, 30
- Synbiotics **43**, 16, 17
- Synchronizer, bioperiodicity **40**, 219–220
- Syneresis **39**, 174, 185–186, 190–191; **41**, 166
- Synthetases, in wheat germ **23**, 241
- Syringaldehyde, in maple syrup **30**, 111
- Syringic acid in molasses **2**, 277
- Syrup added in canning **3**, 350, 351
- in –, ultraviolet radiation of **3**, 151
- Syrup-packed product, convection in **32**, 52–54
- Syrup production **41**, 163–164
- SYSTAT software **40**, 221
- Systemic lupus erythematosus, anti-cardiolipin antibodies **37**, 305
- , characterization **37**, 400
 - , genetic basis **37**, 400
 - , treatment **37**, 401
- Systemic sclerosis **37**, 402
- T cells, PGE₂ effects **35**, 100
- T lymphocytes, activation by allergens **42**, 8
- , characterization **37**, 8
 - , cytotoxic, gut-associated **37**, 19–21
 - , effector functions **37**, 8
 - , regulatory functions **37**, 8
 - , splenic, aCLs binding **37**, 309–310
- T₁-plasmid **41**, 126–128
- Table wines, acidic components of **25**, 3–5
- Takayanagi equations **34**, 272–274
- Talin, chocolate and **31**, 271, 272
- Tallow **43**, 296–297, 303, 305
- Tallowiness in dry milk **3**, 93
- TAL Pro-long **44**, 370
- Tanaka and Nikimoto's formulas **20**, 238
- Tangerines **15**, 222
- Tank installations **14**, 428
- Tannic acid, as enzyme inhibitors **17**, 52
- , in fruits **17**, 177–179
- Tannin extract, spherical formation during drying **2**, 472
- Tannins (*see also* Chromogens) **27**, 191–208
- , analytical assay **13**, 191–195
 - , animal toxicity of **27**, 195–204
 - , bitterness in foods by **2**, 260
 - , carcinogenesis and **27**, 206–208
 - , chemical behavior **27**, 191–194
 - , condensed **13**, 187–190, 200
 - , –, catechin **13**, 189–190
 - , content changes **13**, 196–205, 208
 - , effect on bacteria in wine **6**, 87
 - , formation of **17**, 223–225
 - , hydrolyzable **13**, 187–189, 208
 - , in apples and pears **8**, 300, 352, 353
 - , in cocoa beans **8**, 267
 - , in cocoa beans and nibs **6**, 38
 - , in fermentation **17**, 265
 - , in tea **2**, 284; **17**, 217, 220–227, 258–259
 - , medical use **27**, 205–206
 - , metabolism **27**, 203–204
 - , microbial inhibition by **27**, 194
 - , molecular size **13**, 208
 - , origin **17**, 224
 - , precipitation of, in cocoa bean juice **8**, 250
 - , separation of **17**, 220–223
 - , structure of **17**, 222–223
 - , vegetable **13**, 186–190
- Tansy ragwort (*Senecio jacobaea*) **45**, 70, 72
- Tao's charts **20**, 239–246
- Tapioca, expansion of lamellae of **2**, 319
- , gum drops produced with **6**, 34
- Tapioca starch, gelatinization temperature of **2**, 319
- Taraxacum officinalis* (dandelion), inulin **43**, 3, 9, 39–40
- “Target theory” **15**, 73
- Tarichatoxin, isolation of **18**, 151
- Taro, loss of thiamine on processing **6**, 290

- Tartaric acid, effect on browning in fruit products **1**, 358
- , – on corrosion **3**, 338
 - , – on saltiness **2**, 260
 - , in fruit juices **9**, 262–264
 - , method of removal from grape waste **2**, 15–17
- Tartary buckwheat (*Fagopyrum tartaricum*) **44**, 396, 397, 406
- , nutritional function **44**, 409
 - , processing **44**, 414
- Tartness, of wine **25**, 3–4
- Tartrate, precipitation of, during vinification **25**, 12–13, 16–23
- Taste (*see also* Flavor), glycyrrhizin assay and **7**, 369
- , licorice and **7**, 353
 - , loss of **32**, 245–246
 - , sense of, and food preferences **32**, 243
 - , temperature and **7**, 25–26
- Taste buds **42**, 213–214; **44**, 250, 251
- Taste cells **44**, 250, 251
- , apoptotic pathways **44**, 251
 - , neural connections **44**, 252–253
- Taste factors in meat **10**, 398–400
- Taste panels **15**, 131
- Taste perception, chemesthesis relationship **44**, 253
- , disease-related losses **44**, 264, 265–269
 - , –, Alzheimer's disease **44**, 280–282
 - , –, cancer **44**, 275–280
 - , –, endocrine disease **44**, 267
 - , –, local conditions **44**, 268
 - , –, nervous disease **44**, 265
 - , –, nutritional disease **44**, 266
 - , elderly people **44**, 248–249, 256–262
 - , suprathreshold perceptual losses **44**, 260–262
 - , taste bud/tongue papillae changes **44**, 252
 - , –, threshold recognition/detection elevation **44**, 256–260
 - , –, trigeminal stimulants **44**, 257–258
 - , for sweetness, depression of **1**, 138
 - , learned associations **44**, 248
 - , medication effects **44**, 248, 249, 283–284, 285–318, 319
 - , neural pathway **44**, 252–253
 - , physiology **44**, 250–253
 - , –, age-related changes **44**, 252
 - , role in food intake/digestion **44**, 248
 - , thermal taste **44**, 253
 - , transduction pathways **44**, 252
- Taste-receptor cell, recognition stage **42**, 214–219
- Tasters, expert, function of **7**, 6
- Taste tests, classification of **7**, 11
- TATA box **36**, 97
- , 7S globulins **36**, 105
- Taurine, in abalone **23**, 156–157
- Tauri's disease **37**, 378–379
- Tazobactam **44**, 292
- TBA, *see* 2-Thiobarbituric acid
- TCA, *see* Trichloroacetic acid
- TCA-cycle intermediates, benzoic and salicylic acids effects on micro-organism oxidation of **11**, 342–343
- Tea **24**, 229–286
- , acids **11**, 216–217
 - , aldehydes **17**, 239
 - , –, formation **11**, 220
 - , alkaloids **17**, 234–236
 - , amides **11**, 218–219
 - , amino acids **11**, 218–219; **17**, 236–241; **24**, 240–241
 - , ammonia formation **11**, 220
 - , analyses of commercial teas **11**, 249
 - , analysis by grades **11**, 246
 - , aroma **11**, 228–231; **17**, 233
 - , aroma development **24**, 256–257
 - , biochemistry **17**, 260–272
 - , biological value **17**, 278–279
 - , black tea **24**, 251–261
 - , caffeine **17**, 234; **24**, 241–243
 - , –, in plant **11**, 232
 - , caffeine and other purines **11**, 217–218
 - , carbohydrates **17**, 231–233; **24**, 243
 - , carbon dioxide formation **11**, 220
 - , catechin mixture **11**, 212
 - , catechins (flavanols) **5**, 292; **11**, 210–214
 - , –, formulae **11**, 210–211
 - , chemical changes in fermentation **11**, 234–241
 - , chemical constituents **17**, 219–260
 - , chemical evaluation **11**, 245–248
 - , chemistry **17**, 215–292
 - , –, leaves **11**, 207–232
 - , –, plant other than leaves **11**, 232–233
 - , –, pollen **11**, 232
 - , chemistry and manufacturing **11**, 201–262
 - , chlorophyll and carotenoids **24**, 245–246
 - , chromatograms, flavanol fractions **11**, 212, 213
 - , –, flavonols **11**, 214
 - , clinical effects **24**, 269–271
 - , comparison of dialysis of green and black **2**, 286

- of quercetin and catechins of **2**, 284–285
- composition **24**, 232–251
- , after fermenting **11**, 234
- , changes in processing **11**, 233
- , chemical and biochemical components **24**, 233–249
- , distillate of black tea **2**, 286–287
- , factors affecting **24**, 248–249
- , leaves **11**, 207
- , seisin-oolong tea oil **2**, 287
- crude fiber **11**, 224
- depsides **11**, 216–217
- dyes from **17**, 219
- enzymes **17**, 217; **24**, 233–236
- , in leaves **11**, 231
- enzyme-substrate studies **11**, 234–237
- essential oils **11**, 228–231; **17**, 251
- evaluation of quality **11**, 241–250
- fermentation **5**, 293; **24**, 253–260
- flavan molecule **11**, 209
- flavanols (catechins) **5**, 292; **11**, 210–214
- , formulae **11**, 210–211
- flavones **5**, 292
- , structure **11**, 209
- flavonols, in brew **11**, 214–215
- , in plant **11**, 232
- , structural formulae **11**, 214
- flavor constituents **2**, 284
- freeze-drying **7**, 231
- general analyses **11**, 207, 208
- glossary of tasting terms **11**, 242–244
- green tea **24**, 261–263
- history **24**, 229–230
- host plant–pest relationships **24**, 271
- influence of light on constituents **11**, 233
- initiation of fermentation **11**, 233
- instant **17**, 219, 278–279; **24**, 272–273
- isotope use in research **11**, 250
- Legg cutter **11**, 206
- leucoanthocyanins **11**, 215
- , structural formulae **11**, 215
- lipids **11**, 226–227; **24**, 243–244
- manufacture **17**, 216–219
- , in India **11**, 204
- , in Russia **11**, 205
- methods of processing **11**, 203–207
- minerals **24**, 246–248
- nitrogenous substances **11**, 218–221
- non-phenolic substances **11**, 217–228
- nutrients **11**, 224–226
- optical rotations of extractable fractions **2**, 286
- organic acids **11**, 223–224
- organoleptic evaluation **11**, 248–250
- , organoleptic properties **24**, 263–267
- , oxidation in fermentation **11**, 240, 241
- , oxidation of gallocatechins **11**, 235–236
- , pectins **11**, 222–223
- , phenolic substances **11**, 208–217
- , phosphate esters, nucleotides, and caffeine **24**, 241–243
- , pigments **11**, 226–227
- , polyphenols **8**, 267; **24**, 236–240
- , –, and enzymic browning **19**, 109–112
- , polysaccharides **11**, 221–222
- , potential by-products **24**, 268–269
- , precursors of aroma **8**, 279, 281
- , processing changes **24**, 248–263
- , proteins **11**, 218–221
- , purines **11**, 217–218
- , relation of flavonoids to quality **5**, 293
- , research needs **11**, 251; **24**, 273
- , resinous substances **17**, 244–245
- , standards on Indian tea **11**, 247
- , steps in manufacture **11**, 204–207
- , sterols **11**, 226–227
- , storage **24**, 266–268
- , sugars **11**, 221–222
- , table of essential oil compounds **11**, 229
- , tasting and terms used **11**, 241–245
- , taxonomy **11**, 202
- , theanine **11**, 218–219
- , thearubigen formation **11**, 238–241
- , trace substances **11**, 237–238
- , triterpenoids **24**, 244–245
- , types and grades **2**, 284; **11**, 203; **17**, 215
- , vitamins **11**, 224–226
- , volatile compounds **11**, 228–231; **24**, 248
- , waxes **11**, 226–227
- , withering process **11**, 233
- TEAE-cellulose, for monoglutamyl folate separations **33**, 26
- Tea leaves, fermentation in **3**, 16
- , respiration in **3**, 14
- Tea lignans **44**, 207
- TEE, *see* Total energy expenditure
- Teenagers, food attitudes **32**, 247–248
- , meal patterns **32**, 250–251
- Teeth, xylitol effects on **25**, 137–180
- Teleosts, marine, autolysis in **7**, 49
- , oxide content of **2**, 368
- Tempeh, as fermented food **22**, 200
- , fermentation organisms **44**, 213
- , isoflavones **44**, 212, 213
- , phytic acid content **28**, 60
- Temperature (*see also* Heating), cardiolipin fatty acyl composition **37**, 299
- , center-line in fluids in tubes **11**, 420–422

Temperature (*cont'd*)

- , chlorination and **7**, 151–152
- , chocolate and, alkalization **31**, 247
- , -, conching **31**, 296–298, 302, 303
- , -, milk **31**, 260
- , -, milk crumb **31**, 287, 289, 290
- , -, packaging **31**, 317, 318
- , -, processing **31**, 215, 217, 218, 222, 223, 239–243
- , -, refining **31**, 294
- , -, sweeteners **31**, 264, 266, 2689 269
- , -, tempering **31**, 308–312
- , -, *Theobroma cacao* L. **31**, 322
- , cold shortening effect in meat **21**, 161–170, 182–191
- , creaming action **39**, 276–277
- , Δ^6 -desaturase, regulation **35**, 47
- , determination **13**, 350–355
- , -, by extrapolation **13**, 351–352, 355
- , -, reported for bacteria **13**, 353–354
- , dietary fiber and **31**, 129, 143, 164
- , distribution for plug flow **11**, 422
- , effects (*see also* Heat effects), in breadmaking **16**, 383
- , -, in food dehydration **15**, 335
- , -, in irradiated fungi **15**, 169
- , -, on binding of flavor compounds to whey proteins **33**, 411–412
- , -, on cardiolipin content **37**, 300
- , -, on carotenoids **15**, 231, 257
- , -, on enzymic reactions in low-moisture foods **11**, 314–316
- , -, on fish lipid oxidation **33**, 288
- , -, on mango **21**, 255
- , -, on phenol formation in curing smoke **29**, 124–125, 140
- , endogenous proteolytic enzymes and **31**, 395, 397, 398, 400, 403
- , energy costs **39**, 144
- , environmental factors **13**, 370–378
- , -, cultural conditions **13**, 377–378
- , -, explanation **13**, 378–381
- , -, humidity **13**, 376–377
- , -, incomplete freezing **13**, 370–371
- , -, solutes **13**, 371–375
- , -, supercooled substrates **13**, 375
- , flavor **39**, 131–132
- , flavor testing and **7**, 25–26
- , for enzyme inactivation in low-moisture foods **11**, 314–316
- , freshness **39**, 349–350
- , gelation **39**, 192
- , glass transition **39**, 117–118, 134–135, 150
- , glycoalkaloid formation in potato **21**, 319–323
- , high-temperature conditioning of meat **21**, 197–198
- , histamine poisoning **39**, 348
- , lactase selection and **38**, 33–35
- , lowest recorded **13**, 355–358
- , meat quality and animal stress **21**, 74–79, 132
- , microbial control **39**, 119–121
- , microbial growth during meat conditioning **21**, 199–206
- , minimum growth **13**, 349–396
- , *N*-nitroso compounds and, indirect contamination **31**, 94
- , -, nitrite/nitrate addition **31**, 76–78, 81, 82
- , -, processing **31**, 87, 89–91
- , olive oil and **31**, 466, 470
- , on meat emulsion **16**, 115ff, 143, 150
- , optima for low-moisture foods as affected by humidity **11**, 314–316
- , perception by oral cavity **29**, 168–169
- , physics of meat chilling **21**, 206–213
- , processing hams **21**, 124–128
- , process optimization **39**, 139, 140
- , quality factor **39**, 187–188, 253–254
- , reaction time and, lactase **38**, 70–76
- , ripening **39**, 253–254, 256–257
- , role in corn wet milling **38**, 286–287
- , thaw shortening in meat **21**, 170–173, 182–185
- , ultrasonic sensing **45**, 132–133
- , water requirements and **7**, 109
- Temperature processes, cold storage **2**, 334
- , frozen foods **2**, 335
- , winter hardening **2**, 334
- Temperature profile **32**, 50, 52, 54–56
- Tempering, chocolate and **31**, 308–313
- Tenderay process **14**, 69
- Tenderization, aging **31**, 394, 395, 397–399, 401, 402
- , endogenous proteolytic enzymes and **31**, 345, 346, 411–413
- , enzymology **31**, 404, 407, 408
- , methods **26**, 142–146
- Tenderizers, commercial **9**, 38–40
- , distribution of in meat **9**, 41
- , enzymes used **9**, 38–39
- , histological effects **9**, 41–44
- , liquid **14**, 51
- , producers of **9**, 38
- Tenderness (*see also* Meat tenderness) **10**, 400–401; **14**, 42–43
- , IM meat **39**, 91

- , meat texture **14**, 33–165
- , –, slice **14**, 81–83
- , paired eating **14**, 131–132
- , scale **14**, 131
- Tenderometer **9**, 63, 67, 74, 87, 101, 103, 105, 116
- , MIT denture **14**, 90–92
- , Swift's **14**, 97–98
- , Volodkevich bite **14**, 87–89
- Tensile forces, acting on dough **11**, 398
- Tensile strength, of fluids **11**, 399
- Tensile stress **39**, 7–8, 16
- Tensile test, for seal integrity in flexible packaging **23**, 350–351
- Terbinafine **44**, 283, 318
- Terbutaline **44**, 302
- Terfenadine **44**, 289, 319
- Tergitol 7, effect on influenza virus **2**, 138
- Termamyl, dietary fiber and **31**, 143, 144
- Termination, olive oil and **31**, 472
- Terpene compounds, in black tea oil **2**, 287, 288
- , in onion oil **2**, 273
- , in strawberries **2**, 270
- Terpenes **14**, 308–309
- , shoyu flavor and **30**, 283
- d*-Terpineol in orange peel oil **2**, 265
- dl*-Terpineol in strawberries **2**, 270
- Terpin in strawberries **2**, 270
- Tertiary butyl alcohol, solubility of DDT in **2**, 204
- Testes, desaturase and elongate activity **35**, 81–82
- , linoleic acid deficiency **35**, 129
- , vitamin A **40**, 9, 11
- Testosterone, effects on cardiopolip content **37**, 300
- Tetanus toxin, effect of X-rays on **3**, 159
- Tetracaine **44**, 320
- Tetrachloroethane, solubility of DDT in **2**, 203
- Tetrachloroethylene, carcinogen risk assessment and **31**, 26
- Tetrachlorophenol, fish preservation and **7**, 67
- Tetracyclines **44**, 292
- n*-Tetradecyldimethylallylammonium bromide, germicidal activity of **2**, 137
- n*-Tetradecyldimethylbenzylammonium chloride, germicidal activity of **2**, 137
- n*-Tetradecyltrimethylammonium bromide, germicidal activity of **2**, 137
- 5,6,7,8-Tetrahydrofolate, energy of activation for degradation in aqueous solution, table **33**, 50
- , oxidative degradation by air **33**, 44
- , preparation, 6-ambo form, chemical reduction of 7,8-H₂folate **33**, 8
- , –, –, electrochemical method **33**, 9
- , –, –, folic acid–sodium dithionite method **33**, 8
- , –, –, hydrogenation of folic acid in glacial acetic acid **33**, 8
- , –, 6S form, enzymatic reduction with dihydrofolate reductases **33**, 9
- , –, –, labeling at C-6 with tritium or deuterium **33**, 11
- Tetrahydrofolic acid, oxidative degradation mechanism **33**, 42–43
- Tetrahydronaphthalene, solubility of DDT in **2**, 203
- Tetralin, solubility of DDT in **2**, 203
- Tetraodon, *see* Puffer poisoning
- Tetra-Pak unit **32**, 17–19
- Tetrodotoxin, properties and pharmacology of **18**, 147–151
- , structure of **18**, 150
- Texture **15**, 80
- , factors **14**, 38–65
- , measurement **14**, 64–136
- , –, chemical **14**, 114–125
- , –, histological **14**, 125–129
- , –, physical **14**, 65–114
- , –, sensory **14**, 129–136
- , of abalone **23**, 174
- , of cheese, *see* Cheese, texture
- , of foods, advances in research on **19**, 229–231
- , of freeze-dried foods **13**, 76–77
- , of IM meat **39**, 124–126
- , of meat **14**, 33–165
- , ultrasonic sensing **45**, 142–148
- , viscosity measurements **45**, 147–148, 149
- Textured vegetable protein (TVP), isoflavone content **44**, 214–215
- Texturized cheese **39**, 261
- Texturometer **9**, 102–103
- , Christel **14**, 81
- , General Foods **14**, 93–95
- Thai bamee noodles (*see also* Oriental noodles) **43**, 148
- , quality evaluation **43**, 171, 175, 180, 181
- Thallium, in fermenting musts **8**, 137
- Thaumatococcus, chocolate and **31**, 271, 272
- Thawing **13**, 272–274
- , commercial processes **13**, 327–329

Thawing (*cont'd*)

- , effects on food 13, 289–311, 317
- , of foods, heat transfer of 20, 217–256
- , →, time estimation of 20, 235–251
- , rates 13, 278–287
- Thaw rigor (*see also* Rigor mortis) 9, 11, 23–26
- Theaflavin 17, 269–271
- , structure and role in tea fermentation 19, 111–112
- Theanine, in tea 11, 218–219; 17, 238
- Thearubigens, formation in tea 11, 238–241
- , formation of 17, 269–271
- Theobroma cacao* L. 31, 320, 328, 329
- , embryonic axis 31, 326, 327
- , flushing 31, 327
- , lipid metabolism 31, 324, 325
- , plant pathology 31, 328
- , secondary metabolism 31, 325, 326
- , shoot organogenesis 31, 322
- , somatic embryogenesis 31, 322–324
- Theobromine, added to alcoholic extract of cocoa 8, 280
- , chocolate and 31, 247
- , diffusion of, during fermentation of cocoa beans 8, 263
- , in cocoa beans and nibs 6, 38
- , in cocoa bean shell and pulp 8, 260
- , in tea 17, 235
- Theophylline, in tea 17, 236
- Therapeutic drugs, antifolate effects 33, 70–71
- Thermal analysis, chemical modification 35, 329–331
- , differential scanning calorimetry 35, 319–320
- , kinetic studies, denaturation studies 35, 344–345
- , →, methodology 35, 343–344
- , protein–protein interactions 35, 331–333
- , proteins 35, 317–358
- , scanning microcalorimetric studies 35, 321–322
- , thermodynamic studies 35, 320–322
- , thermogravimetry 35, 348–350
- Thermal analyzer, schematic diagram 35, 318
- Thermal behavior, proteins, pH effects 35, 323–325
- , →, salts effects 35, 325–326
- , →, structure modifying agents 35, 327–329
- , →, sugars and polyols 35, 327
- Thermal death time (TDT), curves, calculation 23, 77, 79
- , →, errors in data 2, 82–86
- , →, improvements in methods 2, 86–88
- , →, interpretation of data 2, 70–76
- , →, slope 2, 52–53
- , →, use in measuring resistance of bacteria in foods 2, 68–69
- , →, → in processes 2, 50–58
- , F value 44, 177
- Thermal degradation, inositol phosphates 45, 16
- Thermal denaturation, proteins 35, 244
- Thermal efficiency of spray dryers 2, 503
- Thermal energy, *see* Energy
- Thermal energy analyzer, *N*-nitroso compounds and 31, 57, 67–69
- Thermal impulse sealing of retort pouches 23, 358–359
- Thermally irreversible gels 34, 221
- , dynamic versus isothermal conditions 34, 238, 240
- , gelation 34, 241–242
- , reasons for irreversibility 34, 237–239
- , soluble and insoluble aggregates 34, 241
- , thermal denaturation 34, 240–241
- Thermal polymers 10, 199–200
- Thermal processes, basic principles of 23, 76–83
- , computerized estimation of 23, 91–97
- , →, parametric values for 23, 91–97
- , →, programs for 23, 110–138
- , →, terminology for 23, 108–109
- , →, without manual calculations 23, 97–104
- , data required for 23, 76–82
- , evaluations of 2, 49
- , general method 2, 49–51
- , improvements in 2, 61
- , mathematical estimation of 2, 51–61; 23, 75–141
- , →, research needs for 23, 104–106
- , procedures for determination of 23, 83–91
- , thermal death time in 23, 76–80
- Thermal processing (*see also* Heat effects), current USA regulations 44, 148–152
- , →, food service/retail operations 44, 149
- , →, home cooking 44, 149
- , →, meat processors 44, 149–152
- , endpoint cooking temperature indicators 44, 169–176
- , →, enzymatic methods 44, 170–173
- , →, immunoassays 44, 173–175
- , →, physical methods 44, 175–176
- , →, USDA tests 44, 170
- , folate stability during 33, 47–51
- , meat/poultry products 44, 147–186
- , microbial pathogens inactivation 44, 152

- , –, kinetic parameters determination **44**, 163–166
- , –, kinetics **44**, 153–162
- , –, mathematical models **44**, 164–165
- , –, microbial survival curves **44**, 163–164
- , –, sample parameters **44**, 166
- , –, *D* values **44**, 152
- , –, *z* values **44**, 152
- , time–temperature integrators **44**, 176–185
- , verification of adequacy **44**, 166–185
- , – of –, color determination **44**, 167–169
- , – of –, thermocouples **44**, 166–167
- , – of –, thermometers **44**, 166–167
- Thermal resistance of bacteria in foods **2**, 65
- of – in –, anaerobic bacteria in canned peas **2**, 71
- of – in –, effect of heat suspension medium on bacteria **2**, 67–68
- of – in –, – of nature of growing medium of bacteria on **2**, 66–67
- of – in –, – of number of cells on **2**, 66–70
- of – in –, method of measuring **2**, 68
- Thermal sanitization, ozone sequential procedures **45**, 202
- Thermal scanning, rigidity monitor **35**, 351
- Thermal scanning rheological analysis, comminuted meat systems **35**, 352, 354–355
- , muscle proteins **35**, 351–353
- , nonmuscle proteins **35**, 354–357
- , protein gels **35**, 350–357
- , sinusoidal oscillatory tests **35**, 351
- , zig-zag oscillatory tests **35**, 351
- Thermal separation, whey proteins **33**, 361–362
- Thermal taste **44**, 253
- Thermal treatment, mechanism of **17**, 273
- , of tea **17**, 272–278
- Thermal unfolding, protein digestibility **35**, 189
- , reversible, proteins **35**, 240–246
- , –, theory **35**, 242
- , –, thermodynamic parameters **35**, 242
- , ribonuclease **35**, 188
- Thermitase, thermal stability **35**, 255
- Thermocouple probes, microwave temperature measurements **43**, 83
- Thermodynamics of enzyme inactivation **17**, 37–39
- Thermodynamic studies, proteins **35**, 320–322
- Thermodynamic theory, emulsion stability **34**, 86–88
- Thermogravimetry, proteins **35**, 348–350
- Thermolysin, thermal stability **35**, 254
- Thermometers/thermocouple probes, meat cooking adequacy **44**, 166–167
- Thermomycolase, thermal stability **35**, 255
- Thermoprocessed foods, filling of **23**, 364–369
- , flexible packaging for **23**, 305–428
- , microwave processing of **23**, 397–398
- , process determination for **23**, 380–386
- Thermosetting, amorphous polymers **38**, 212–226
- Thermovac Company **32**, 10
- Thermovac Sterilpac Drum Filling System **32**, 11–13
- Thiamine (*see also* Vitamin B) **15**, 127
- , effect of cathode rays on **3**, 168
- , freeze-dried pork and **7**, 218
- , in wheat germ **23**, 208, 209
- , loss in vegetables during blanching **8**, 74
- , retention of, in electronic cooking **3**, 139, 140, 142
- , –, in wheat germ **3**, 146
- , ultraviolet examination for **3**, 153
- Thiamine content, deficiency **1**, 113, 117, 131
- , destruction in potatoes by sulfiting **1**, 261
- , of apples and pears **8**, 368
- , of canned citrus juices, effect of storage on **1**, 92
- , of eggs **1**, 153
- , of foods **1**, 41–46, 50
- , –, effect of can size on **1**, 86, 88
- , –, – of heat sterilization on **1**, 84–89
- , –, – of storage on **1**, 92–98
- , of plants, effect of climate on **1**, 306–307
- , of vegetables, effect of blanching on **1**, 79–81
- , requirements of rat **1**, 116–117
- Thiamine disulfide method in determining reducing capacity of milk **3**, 75–78
- Thiaminepyrophosphate, mitochondrial activity during avocado ripening and **30**, 173–174
- Thiazoles, in potato products **25**, 105
- Thiazolidine, *N*-nitroso compounds and **31**, 82, 83
- Thickening, shear **39**, 5–6
- Thienyl mercaptans in coffee **2**, 281
- Thin-layer chromatography of histamine **24**, 134–135
- Thinning, shear **39**, 5–6
- Thioaldehyde in onion oil **2**, 273
- Thiobarbituric acid, gelatin and **7**, 271
- 2-Thiobarbituric acid **17**, 21
- , in rancidity tests **17**, 33
- Thioctic acid **16**, 366

- Thioctic acid (*cont'd*)
-, in wheat germ 23, 237
Thiocyanates 14, 304–315
-, gelatin sols and 7, 279
-, *N*-nitroso compounds and 31, 60
Thiocyanic acid, in onion oil 2, 273
Thiodipropionic acid, effect on growth 3, 204
-, - on mortality of rats 3, 205
-, pathologic effects of 3, 207
-, toxicity of as an antioxidant 3, 200
Thiolation, whey protein modification by 33, 420–421
Thiol enzymes, endogenous proteolytic enzymes and 31, 347
Thiol groups, effect on, gill lipoxygenase 33, 296–297
-, whey protein gels 33, 388–389
Thiol protease, endogenous proteolytic enzymes and 31, 382
Thiol proteinase, endogenous proteolytic enzymes and 31, 413
-, endopeptidases 31, 352, 355–360
-, exopeptidases 31, 348
-, nonmuscle cathepsins 31, 364–366
-, proteinase activity 31, 384
Thiols 14, 169, 260–262, 268
 β -Thiols, meat mutagen modulation 34, 431
5-Thiomethylfurfural, in meaty aroma 18, 58–59
Thionitrite esters, *N*-nitroso compounds and 31, 61
Thiophene carboxy-2-aldehyde, in meaty aroma 18, 59
Thiopropional *S*-oxide, structure of 22, 97
5-Thiopyridoxine 44, 297
Thiosulfate, in inhibition of corrosion 3, 342
-, sulfite enzymatic conversion to 30, 35
Thiouracil 44, 299
Thiourea, in browning control in frozen fruits 3, 32
-, in darkening of apple juice 3, 24
-, in inhibition of corrosion 3, 343
-, in tallowiness of dried milk 3, 96
-, oxidation products of 3, 32
Thirst, licorice and 7, 353
Thixotropic fluids 11, 393; 32, 46
Thixotropy 9, 178–179
-, in fluid consistency 11, 367
Thomsen's disease 37, 383–384
Thoral, use in brewing industry 2, 175
Thornton Canning Company 32, 10
Thouet conche, chocolate and 31, 304
Threonine 16, 247
Thrombosis, anti-cardiolipin antibodies 37, 304–305
-, dietary fat effects 37, 181–185
Thromboxane 35, 97–98
Thyme, antioxidant activity 42, 248–249
-, health implications 42, 264–267
-, monoterpenes 42, 250
Thymectomy treatment, for myasthenia gravis 37, 367–368
Thymol 42, 249–250
Thyroidectomy, effect on rats 1, 124
Thyroid hormones, Δ^6 -desaturase, regulation effects 35, 45
-, in porcine stress syndrome 28, 189–190
Thyroxine, effect of feeding to animals 1, 130
Ticarcillin 44, 293, 322
Tides, and shellfish poisoning 10, 140–141
Tien and Geiger method, for study of heat conduction problems 20, 229–230
Tilsit cheese 39, 287
Time and motion studies, *see* Work methods design and simplification
Time-dependent flow behavior 32, 45–46
Time domain spectroscopy, dielectric properties measurement 43, 82
Time-independent flow behavior 32, 45–46, 47
Time-intensity, flavor profile and 7, 32–33
Time-temperature integrators, chemical 44, 182–183
-, definition 44, 177
-, enzymatic 44, 180–182
-, ideal properties 44, 177
-, meat/poultry products thermal processing adequacy evaluation 44, 176–185
-, microbiological 44, 179–180
-, phycoerythrin 44, 184–185
-, physical 44, 182–183
-, theoretical aspects 44, 176–179
-, thermal death time (F value) 44, 177
-, triose phosphate isomerase 44, 183–184
-, types 44, 179
Time-temperature scaling parameter, WLF plots 38, 189–190
Time-temperature transformation reaction diagram 38, 212–213
Timing, food intake 40, 225–226
Tin, in wine 8, 138, 198
Tin plate, cans, enameled 3, 371–374
-, coating, porosity of 3, 360–363
-, containers, corrosion studies with 3, 376
-, -, headspace in 3, 347, 348
-, -, processing in 3, 348, 349

- , –, relation of to corrosion 3, 356
- , –, steel base for 3, 363–366
- , –, storage temperatures in 3, 349–350
- , –, trace elements added to foods in 3, 352–356
- , –, vacuum in 3, 347
- , effect of acidity on 3, 337–340
- , – of oxygen on 3, 345, 346
- , electrolytic 3, 374–377
- , inhibitors of corrosion in 3, 342–344
- , manufacture of 3, 329–334
- , measurements of corrosiveness of 3, 344
- , mechanism of corrosion in 3, 334–336
- , packaging and storage in 3, 344–345
- , reactivity of foods in 3, 340–342
- , testing of 3, 366–371
- , weight of 3, 356–360
- Tin uptake, in peas 9, 78
- Tissue, adipose 14, 37
- , connective 14, 37, 39–43
- , –, determination 14, 114–120
- , –, histological analysis 14, 125–127
- , fat 14, 37–38
- Tissue-specific expression 41, 128–129
- Titanium, in wines 8, 137, 198
- Titin, endogenous proteolytic enzymes and 31, 400, 401, 406, 408
- Titration method for determining quaternary ammonium compounds 2, 170
- Titration test for quality of fish 2, 382
- Titron, solubility of DDT in 2, 203
- TLC, *see* Chromatography
- TMAOase, *see* Trimethylamine oxidase
- Tobacco, amino acids formed in 8, 281
- , blended for aroma 8, 284
- , licorice and 7, 350–351
- , nitrosamines in 22, 53–55
- , *N*-nitroso compounds and 31, 72, 95, 97, 98
- Tobacco mosaic virus, destruction of by supersonic vibrations 3, 130
- Tocainide 44, 307, 321
- α -Tocopherol (*see also* Tocopherols and Vitamin E) 17, 31
- , antioxidant, chain-breaking 33, 310
- , –, effectiveness, heat stability 42, 258–263
- , –, function in membranes 33, 207–211
- , –, in dried egg 1, 181
- , binding to membranes 33, 196–199
- , bioavailability, bran effects 33, 172–173
- , –, fish oil effects 33, 173
- , concentration, in membranes 33, 212–214
- , –, in vegetable oils, table 33, 161
- , content of vegetable oils, heat effects 33, 164–165
- , deficiency 1, 119
- , destruction by rancid fats 1, 125
- , deuterated, incorporation into lipoproteins 33, 176–177
- , distribution in plasma lipoproteins 33, 174
- , diurnal/seasonal changes in plasma concentrations 33, 176
- , exchange between lipoprotein classes 33, 174–175
- , exchange rate across bilayers 33, 214
- , form in vegetable oils 33, 159
- , inhibition of lipid oxidation by microsomes 33, 306
- , – of membrane peroxidation 33, 210
- , – of *N*-nitrosamine formation in cured meat 29, 60–61
- , in membranes, hemolysis inhibition in human erythrocytes 33, 219
- , –, in phospholipid vesicles 33, 217
- , –, permeability to ions or small molecules 33, 218–219
- , –, physical effects, acyl chain order of phospholipid bilayers 33, 216
- , –, platelet membrane fluidity 33, 217–218
- , –, platelet phospholipase A, activity 33, 219–220
- , –, stabilization 33, 214–215
- , –, thermotropic behavior 33, 215–216
- , in milk (human) 33, 179
- , in ocular tissues 33, 180
- , intakes 33, 166–167
- , interactions with γ -tocopherol 33, 206–207
- , intestinal absorption 33, 168–170
- , linoleic acid sources and 33, 167–168
- , measurement for vitamin E status 33, 189
- , metabolism, biliary metabolites 33, 199–202
- , –, polar metabolites 33, 200–202
- , –, quinone derivative 33, 199–201
- , –, urinary metabolites 33, 202–204
- , mobility in membranes 33, 212–214
- , *N*-nitroso compounds and 31, 80, 81
- , olive oil and 31, 467
- , phenoxyl radical formation 33, 208–201
- , postprandial changes in lipoprotein fractions 33, 176
- , protection and repair of membrane proteins 33, 210–211
- , quenching, of reactive oxygen species 33, 210
- , –, of singlet oxygen 33, 210, 303
- , radical quenching capability 33, 208–201

- α -Tocopherol (*cont'd*)
- , regeneration from α -tocopheroxyl radical **33**, 211–212
 - , removal from tissue, role of plasma lipoproteins **33**, 185
 - , *RRR* and *SRR* forms **33**, 187–188
 - , structure **33**, 159
 - , tissue levels **33**, 178–179
 - , tissue mobilization and turnover **33**, 186–189
 - , transfer between tocopherol-deficient and tocopherol-sufficient erythrocytes **33**, 185
 - , transfer factors, between dipalmitoyl-phosphatidylcholine liposomes and rat liver microsomes **33**, 195
 - , →, from liposomes to human erythrocyte ghosts **33**, 195–196
 - , →, from phosphatidylcholine liposomes to rat liver mitochondria **33**, 194
 - , →, δ -tocopherol effects **33**, 195
 - β -Tocopherol (*see also* Tocopherols), antioxidant function in membranes **33**, 207
 - , in vegetable oils **33**, 159–160
 - γ -Tocopherol (*see also* Tocopherols), antioxidant function in membranes **33**, 207
 - , bioavailability, wheat bran effects **33**, 173
 - , concentration in vegetable oils, table **33**, 161
 - , content of soybean oil, heat effects **33**, 165
 - , effect on α -tocopherol transfer **33**, 195
 - , form of, in vegetable oils **33**, 159
 - , in milk (human) **33**, 179
 - , intakes **33**, 166
 - , interactions with α -tocopherol **33**, 206–207
 - , intestinal absorption **33**, 170–171
 - , lipoprotein lipase-mediated transfer to fibroblasts **33**, 183
 - , metabolism **33**, 205–206
 - , structure **33**, 159
 - , tissue levels **33**, 179
 - δ -Tocopherol (*see also* Tocopherols), antioxidant function in membranes **33**, 207
 - , concentration in vegetable oils, table **33**, 161
 - , effects on α -tocopherol transfer **33**, 195
 - , metabolism **33**, 159
 - , structure **33**, 159
 - , tissue levels **33**, 179
 - α -Tocopherol-binding protein **33**, 191–194
 - α -Tocopherol hydroquinone, metabolism **33**, 201
 - α -Tocopherol quinone, formation and distribution **33**, 200–201
 - Tocopherols (*see also specific forms*) **10**, 199
 - , antioxidant function in membranes **33**, 207–211
 - , binding factors **33**, 191–194
 - , binding to membranes **33**, 196–199
 - , bioavailability, diet composition effects **33**, 171–173
 - , →, fiber effects **33**, 171–173
 - , →, pectin effects **33**, 171–172
 - , →, wheat bran effects **33**, 172–173
 - , dietary intake **33**, 166–168
 - , food processing/preparation effects **33**, 164–166
 - , in animal fats **33**, 164
 - , in chocolate **31**, 251–253
 - , in fats and oils **33**, 159–164
 - , in Finnish oils **33**, 162
 - , in fish and fish oils **33**, 164
 - , in olive oil **31**, 466, 467
 - , in plasma lipoproteins **33**, 174–177
 - , →, exchanges between **33**, 174–175
 - , →, isotopically labeled, incorporation over time **33**, 176–177
 - , intestinal absorption, effects of gastric or intestinal destruction **33**, 169–170
 - , →, efficiency **33**, 168–171
 - , →, mechanism **33**, 168–171
 - , →, via lymphatic system **33**, 168–169
 - , in tissues, human **33**, 178–179
 - , →, ocular **33**, 280
 - , in wheat germ **23**, 236
 - , losses due to processing **33**, 160
 - , →, extraction method **33**, 162
 - , →, hydrogenation effects **33**, 163
 - , →, steam refining **33**, 160, 162
 - , →, storage effects **33**, 163–164
 - , metabolism, regulation **33**, 206–207
 - , →, α -tocopherol **33**, 199–205
 - , →, γ -tocopherol **33**, 205–206
 - , →, δ -tocopherol **33**, 205–206
 - , mobilization and turnover in tissues **33**, 186–189
 - , multicomponent film incorporation **44**, 384
 - , *N*-nitroso compounds and **31**, 63, 64, 80, 81
 - , physical effects in membranes **33**, 214–220
 - , plasma concentration, diurnal and seasonal variations **33**, 176
 - , postprandial changes **33**, 176
 - , recommended daily intake **33**, 166
 - , removal from tissues **33**, 185
 - , sources **33**, 167
 - , status assessment in humans **33**, 189–191
 - , transfer factors **33**, 194–196
 - , transport in blood **33**, 174–177

- , uptake by tissues **33**, 180–186
- , – by –, biphasic patterns of disappearance and accumulation **33**, 184–185
- , – by –, chylomicron role **33**, 183–184
- , – by –, donation from formed elements of blood **33**, 185–186
- , – by –, HDL-mediated transfer **33**, 183
- , – by –, lipoprotein lipase-mediated transfer **33**, 183–184
- , – by –, receptor-mediated LDL internalization **33**, 180–182
- , – by –, tissue LDL clearance and **33**, 182
- , – by –, VLDL-mediated transfer **33**, 183
- , vitamers in vegetable oils, table **33**, 161
- Tocopheronic acid, structure **33**, 203
- Tocopheronolactone, structure **33**, 203
- Tocopheronolactone glucuronide, structure **33**, 203
- Tocotrienols, in Finnish oils **33**, 162
- , in vegetable oils **33**, 160
- Tofu isoflavones **44**, 212, 213, 215
- , low-fat products **44**, 216–217
- To-fu-pi **44**, 374
- Toluene, solubility of DDT in **2**, 203
- Toluene distillation method for dried milk **3**, 59
- p*-Toluidides in raspberries **2**, 269
- Tomatine, isolation of **17**, 99
- Tomatoes **15**, 231; **16**, 216
- , ascorbic acid content **4**, 380
- , –, effect of fertilizers on **1**, 307–309
- , –, of location and season on **1**, 296–298
- , –, of sunlight on **1**, 300–301
- , –, of temperature on **1**, 303
- , *Bacillus thermoacidurans* in **3**, 437
- , –, destruction of **3**, 441–442
- , canned, corrosion characteristics of **3**, 336
- , –, effect of storage on vitamin content of **1**, 94–96
- , –, nutrients in **1**, 43, 46–50
- , carotene content of, effect of sunlight on **1**, 305
- , carotenoid pigments in **2**, 328
- , color specifications **5**, 321–326
- , effect of copper equipment on **3**, 355
- , firmness in **2**, 316
- , grading of **5**, 345
- , iodine wrapping for **3**, 465
- , juice, ascorbic acid content of **1**, 56
- , –, canned, ascorbic acid content of **1**, 56–63
- , –, –, carotene content of **1**, 57
- , –, effect of headspace on shelf-life of **3**, 348
- , –, time–temperature relationship in sterilizing of **3**, 438
- , loss of thiamine on processing **6**, 290, 296
- , ozone treatment **45**, 191
- , particulate, processing of **32**, 30–31
- , pectic enzymes in **8**, 86
- , pH of **3**, 432
- , plants, copper deficiency in **3**, 16
- , polyphenols and enzymic browning in **19**, 120
- , redness of **5**, 307–311
- , treatment with ammonia **3**, 465
- , use in establishing processing specifications **2**, 81
- , B vitamins in **1**, 42, 44, 45
- , washing water-related salmonellosis outbreaks **45**, 169
- , wastes **17**, 81–85, 103–104
- Tomato juice, canned, ascorbic acid content **4**, 373–375, 380
- , –, effect of oxygen on **1**, 58–60
- , –, of storage on **1**, 93–97
- , –, of –, vitamin content of **1**, 93–95, 97
- , –, niacin content of **1**, 58, 57
- , –, nutrients in **1**, 43, 46–49
- , –, riboflavin content of **1**, 56, 57
- , –, thiamine content of **1**, 56, 57
- , –, tin vs. glass containers for **1**, 98–99
- , –, use of ascorbic acid in **4**, 368
- , color specifications **5**, 321
- , comparative composition of **5**, 171
- , flat sour spoilage of **18**, 167–168
- , in canning plant **18**, 187–188
- , pectase from **1**, 411
- , sampling for **18**, 191
- , spray-drying **2**, 486
- , thiamine destruction in **6**, 258, 297
- Tomato leaves, ascorbic acid content of, effect of sunlight on **1**, 302
- Tomato paste **32**, 10–13, 21, 23, 34
- , color specifications for **5**, 321
- Tomato pulp (puree), color specifications **5**, 321
- , spray-drying **2**, 496, 500
- Tomato sauce, ultrasonic Doppler velocimetry **45**, 148, 149
- Tongue, age-related changes **44**, 252
- , sensory papillae **44**, 251
- Toppings **12**, 328
- , alginates in **11**, 151
- , carrageenan in **11**, 133, 136
- Torsion tests, gels **34**, 218
- Tortenguss, furcellaran in **11**, 160
- Torula*, heat destruction of **3**, 435

Torula (cont'd)

- , in bacon 3, 308
- , in dates 3, 452
- , in pork 3, 293
- , survival at low temperatures 3, 446
- Torulopsis utilis*, growth in molasses 17, 124
- Total energy expenditure 40, 171–180
- Total interaction energy, emulsion stability 34, 95–97
- Total parenteral nutrition, safflower oil-based 35, 113–114
- Total residual chlorine, definition of 7, 143
- Touch pressure, oral cavity sensitivity to 29, 166–167
- Townsend, C.T. 32, 6
- Toxic factors, in wheat germ 23, 255–258
- Toxicity, chemical assay 10, 170–172
- , in food 15, 39; 16, 32
- , measurement in shellfish 10, 164–173
- , mouse bioassay 10, 164–170
- , *N*-nitroso compounds and 31, 54, 64
- , of quaternary ammonium compounds 2, 130
- , tests for quaternary ammonium compounds 2, 158
- Toxicology, 2-amino-3-methylimidazo-[4,5-*f*]quinoline and IQ-like compounds 34, 405–408
- , in relation to food science 10, 13
- Toxic substances, in fruits 17, 185
- Toxic Substances Control Act, carcinogen risk assessment and 31, 2, 3, 6, 12, 41, 47
- Toxins, from *Clostridium botulinum* 22, 151–153
- Toyo Seikan Kaisha, Ltd, flexible-package durability of 23, 403
- TPNH diphorase, in wheat germ 23, 240
- TPNH oxidase, in wheat germ 23, 240
- Trace elements (*see also* Milk, specific elements) 36, 210
- , effects on fruit composition 9, 300
- , metals, effect on folate bioavailability 33, 79–80
- Trace nutrients 10, 12
- Tracer (*see also* Radioactive tracer and Stable isotope tracer), carbon-13 40, 64–75, 171–172
- , extraction 40, 256–257
- , modeled 40, 245–251, 255–257
- , washout rate 40, 249–250
- Tracer method, by vitamin B6 40, 137–140
- , β -carotene 40, 26, 30–31, 42–43, 63–75
- , energy expenditure 40, 175–176
- , folate 40, 86–90
- , for vitamin B6 40, 114–116
- , glycogen phosphorylase 40, 137–140
- , membrane transport 40, 249–250, 255–257
- , membrane vesicles 40, 200, 203
- , transthyretin metabolism 40, 150–152
- , vitamin A 40, 5, 7–8
- Tracheids, composition and types of 2, 299, 301, 331
- Training, food science 39, 119
- Transaminases 16, 248, 303
- , in wheat germ 23, 240
- Transcarboxylase, in wheat germ 23, 240
- Transducin, involvement in sweetener-induced taste 42, 227–229
- Transduction pathways, smell perception 44, 254
- , taste perception 44, 252
- Transelimination, dietary fiber and 31, 129, 165
- Trans* fatty acids 36, 304–305
- Transfection, genetic 40, 95, 96–101, 105
- Transfer, atmospheric freeze-drying 13, 38–42
- , –, economics 13, 42–43
- , –, governing equations 13, 40
- , –, process variables 13, 41–42
- , –, solid foods 13, 41–42
- , conduction 13, 11
- , driving forces 13, 34–35
- , drying time vs thickness 13, 32–34
- , equation for rate 13, 34–36
- , gas sweep 13, 36
- , heat 13, 11–32
- , inside food 13, 12–19
- , –, chamber pressures 13, 16–17
- , –, desorption 13, 12
- , –, drying time 13, 17–19
- , –, thermal conductivity 13, 14–16
- , mass 13, 23–43
- , radio-frequency energy 13, 27–32
- , –, dielectric properties 13, 28–29
- , –, heating effects 13, 27–28
- , –, microwave range 13, 27–28
- , to food surface 13, 19–27
- , –, contact freeze-drying 13, 19–20
- , –, evaporation rate 13, 23
- , –, platen temperature 13, 21–23, 25, 27, 39
- , –, pressure 13, 23–26
- , –, product loading 13, 21–23
- , to product slab 13, 65–66
- , vacuum importance 13, 38–40
- Transferases, in wheat germ 23, 240

- Transfer coefficient, fractional **40**, 31, 40–43, 267–268, 312
- Transfer factors, α -tocopherol **33**, 194–196
- Transfer function, identifiability **40**, 316–317
- Transformations, unimolecular **14**, 285–324
- Transgalactosylase activity, *see* Lactase
- Transgalactosylation, versus reverse hydrolysis **38**, 61–64
- Transgene **41**, 126
- Transgenic foods, concerns regarding allergenicity **42**, 64
- Transgenic plants, seed storage proteins, proteins **36**, 163–172
- Transgenic wheat, breadmaking quality differences **45**, 262–265
- , transformation system **45**, 253–254
- Transglutaminase, polymerization by, protein emulsifier modification **34**, 160
- Transient flow **39**, 17
- Transient gels **34**, 206
- Transition metals, initiation of lipid oxidation **33**, 238
- , oxidation of fish lipids **33**, 289–291
- Transition mutation **34**, 390
- Transition state theory **14**, 291–292
- Transition temperature peak **35**, 320
- Translational diffusion **38**, 196–197
- Transmissible mink encephalopathy (TME) **43**, 279–280
- Transmission electron microscopy (TEM) **22**, 206
- , comparison to scanning electron microscopy **22**, 210–211
- Transeptidase, endogenous proteolytic enzymes and **31**, 358
- Transport, Bell–Coleman **12**, 149
- , –, carbon dioxide **12**, 149
- , –, use of brine **12**, 149
- , history **12**, 147–201
- , mechanical **12**, 148–149
- , –, ammonia-vapor **12**, 149
- , refrigerated on ships **12**, 147–201
- , temperature control **12**, 166–167
- , –, inertia of cargo **12**, 167
- , –, thermostats **12**, 167
- , tocopherols in blood **33**, 174–177
- Transport equations for fluids **32**, 42–43
- Transporting organelles **41**, 143–144
- Transport values, K_m folates **33**, 53
- Transthyretin metabolism **40**, 4, 13–14, 149–155
- , human subject **40**, 150–154
- , MET30 **40**, 150–155
- , modeling **40**, 151–154
- , tracer methods **40**, 150–152
- Transversion mutation **34**, 390
- Trays, for retorting **23**, 388–390
- Trazodone **44**, 312
- Trees, ascorbic acid as spray for **18**, 295–296
- Trehalose, C'_g value **38**, 168
- Triacotane distillate from apples **2**, 262
- Triamine-oxidase, study of in fish **2**, 309
- Triamterene **44**, 307
- Triangle sensory difference tests **2**, 222–224
- Triazolam **44**, 308
- Tributyrylase in eggs **1**, 183
- Trichinella spiralis* in pork **2**, 82
- Trichlorethylene, carcinogen risk assessment and **31**, 20, 26
- Trichloroacetic acid **41**, 108
- Trichoderma lignorum* **15**, 177
- Trichodesmine **45**, 67, 78, 80
- Trichomonas vaginalis*, germicidal action of CPCl on **2**, 152
- Trichophyton interdigitale*, germicidal action of ADBACl on **2**, 147
- Trichophyton mentagrophytes*, germicidal action of CPCl on **2**, 152
- Trichophyton tonsurans*, treatment by Phemerol **2**, 182
- 2,4,6-Tri-(3',5'-di-*tert*-butyl-4'-hydroxybenzyl)-mesitylene **15**, 6
- 2,4,6-Tri-(3',5'-di-*tert*-butyl-4'-hydroxybenzyl)-phenol **15**, 6
- Triethylaminoethyl-cellulose, for monoglutamyl folate separations **33**, 26
- Trifluoperazine **44**, 312
- 2,2,2-Trifluoroethanol **42**, 96
- Triglycerides **40**, 62–63
- , acyl differences in cardiolipin **37**, 298–299
- , chocolate and, cocoa bean chemistry **31**, 229, 230
- , –, cocoa butter **31**, 250, 251, 275–280
- , –, milk **31**, 254, 264
- , –, milk crumb **31**, 291
- , –, packaging **31**, 324
- , –, tempering **31**, 309, 310
- , –, *Theobroma cacao* L. **31**, 325
- , digestion **35**, 21–22
- , fatty acid changes **35**, 56–58
- , in milkfat **37**, 148–149
- , olive oil and **31**, 458, 464, 465, 473
- , serum, effects of lactic acid cultures **37**, 93–96
- , structure, in dietary fats **37**, 185–188
- , structure, **23**, 5–9, 10
- , ultrasonic phase transition monitoring **45**, 141

- Trigonelline in coffee **2**, 280
- Trihydroxybenzene in oxidation of catechol **3**, 21
- Trimethamine **44**, 296
- Trimethoprim **44**, 292
- , effects on folate absorption and metabolism **33**, 70
- Trimethylamine **16**, 178
- , estimation of **7**, 59–61
- , fish **3**, 185, 186, 341
- , –, pH **7**, 48–49
- , –, spoilage **7**, 43, 44, 46, 51–52
- , from abalone spoilage **23**, 164
- , in coffee gases **2**, 280
- , *N*-nitroso compounds and **31**, 55, 78, 90
- , shark flesh and **7**, 53–54
- , test for spoilage, fish **2**, 375–381
- , –, cod **2**, 368–369
- Trimethylamine oxidase (TMAOase), distribution in fish **26**, 298–300
- , enzymatic activity in frozen fish **26**, 298–304
- , formaldehyde, effect and mode of action **26**, 301–302
- , properties of **26**, 302–304
- Trimethylamine oxide, cause of spoilage in fish **2**, 368, 378, 381
- , effect of bacterial enzymes on **2**, 369
- , number of organisms in fish reducing **2**, 355
- Trimethylammonium, permeability to gel aluminosilicates **2**, 4
- 2,4,5-Trimethyloxazoline, in meaty aroma **18**, 60
- Trimethylpicene, glycyrrhizin and **7**, 361
- 2,4,6-Trinitrobenzene sulfonate, reactive lysine measurement **35**, 192–193
- Triolein, in cocoa fat **6**, 39
- Triose phosphate, formation during rigor mortis **1**, 5
- Triose phosphate isomerase **41**, 120, 122
- , endpoint cooking temperature indicator **44**, 172
- , time–temperature integrator **44**, 183–184
- Tripe, yellow color **5**, 270
- Tripeptides, with physiological activity **36**, 180–181
- Triphosphate, adenosine **14**, 122–123
- Tripramine maleate **44**, 313
- Tripolyphosphate, *N*-nitroso compounds and **31**, 80
- Tristearin **14**, 398–401, 417–418
- Trisulfide in garlic oil **2**, 272
- Triterpene alcohols, olive oil and **31**, 466, 467
- Triticale **41**, 38
- Triticins, genetic control **36**, 35
- , wheat proteins **36**, 24, 26
- Triticum dicoccoides* **45**, 253
- Triticum monococcum*, ssp. *boeoticum* **45**, 226
- , ssp. *monococcum* **45**, 226
- Triticum timopheevi* **45**, 228
- Triticum tsudchii* **45**, 228
- Triticum turgidum* ssp. *dicoccoides* **45**, 226
- Triticum urartu* **45**, 226
- Tritium–hydrogen isotope exchange measurement **35**, 274
- Triton, solubility of DDT in **2**, 203
- Triton K-12, effect of pH on germicidal power **2**, 134
- , use of **2**, 136
- Triton W-30, effect on influenza virus **2**, 138
- Tritordeum, transformation **45**, 255–256
- , transgenic line breadmaking qualities **45**, 263
- Tropacocaine **44**, 287
- Tropical fruit, anthocyanins in **17**, 174
- , origin of **17**, 161–163
- , technology of **17**, 153–214
- Tropocollagen, endogenous proteolytic enzymes and **31**, 365, 372
- Tropomyosin **9**, 7–8
- , endogenous proteolytic enzymes and, meat technology **31**, 399, 400, 404, 407, 409
- , molecular weight **9**, 8
- , muscle physiology **31**, 370, 374
- , native type **19**, 312
- , properties **9**, 8
- , properties and structure of **19**, 308–312
- , SH groups in **24**, 36
- , –, function **24**, 39–40
- Tropomyosin B, preparation of **19**, 334–337
- Troponin, endogenous proteolytic enzymes and, meat technology **31**, 398, 399
- , muscle physiology **31**, 370, 374
- , preparation of **19**, 332–334
- , properties and structure of **19**, 312–313
- , SH groups in **24**, 36
- , –, function **24**, 39–40
- Troponin-T, endogenous proteolytic enzymes and **31**, 398–400, 404, 406, 409
- Trout (*see also* Rainbow trout) **39**, 349
- , aerobic bacterial flora of **2**, 350
- Trypsin, dietary fiber and **31**, 170, 171
- , endogenous proteolytic enzymes and **31**, 345, 354

- , regeneration of 17, 53
- , stabilization 35, 331
- Trypsin inhibitor, effect on biosynthesis of crypsinogen 28, 140
- , effects on microbiological agents 1, 385
- , from beans 28, 131-133
- , in Leguminosae 28, 138
- , →, lima bean, amino acid sequence 28, 134
- , in relation to aging of poultry meat 1, 210
- Tryptophan 16, 195
- , carcinogen risk assessment and 31, 28
- , chlorine and 7, 143
- , deficiency of 17, 117
- , effect in diet of rat 1, 115
- , effect on browning in orange juice 1, 354
- , *N*-nitroso compounds and 31, 91
- Tryptophan synthase, site-directed mutagenesis 35, 281-282
- , α -subunit, Gibbs free energy 35, 262-263
- TTR, *see* Transthyretin metabolism
- Tube method of testing germicidal action of quaternary ammonium compounds 2, 162
- Tubercle bacilli, effect of Zephiran on 2, 148
- Tubers 15, 179; 41, 3
- Tubes, Bingham plastic flowing in 11, 413
- Tube viscometers 11, 384-393
- Tubulaine spray dryer, operation of 2, 423, 425-426, 470
- Tubular heat exchanger 32, 15
- Tumbling, IM meat 39, 103
- Tumor cells, cardiolipin content 37, 302
- Tumor growth, effects of lactic cultures 37, 103-107, 119-120
- Tumorigenesis, *n*-3 PUFA effects 35, 144
- Tumor initiation, inhibition by rosemary 42, 264-266
- Tumors, carcinogen risk assessment and 31, 43, 44, 47
- , →, laboratory data 31, 25, 26, 28-32, 35, 36
- , →, statistics 31, 15, 22
- , *N*-nitroso compounds and 31, 64-66
- Tuna fish 39, 337, 338, 350
- , acid formation in decomposition 2, 371
- , chromatography 39, 353-354, 355
- , quality control 39, 351-352
- Tung oil, solubility of DDT in 2, 203
- Tung seed meal 17, 107
- Tungsten carbide, use in nozzle of spray dryer 2, 450
- Tungsten/molybdenum ratio, high dietary, sulfite oxidase deficiency and 30, 36-37
- Turbidity, coalescence measurement 34, 177-179
- , reduced 34, 172
- , theory of light scattering 34, 178-179
- Turbo pica*, ciguatera from 18, 143
- Turbulence, estimating onset in pseudo-plastic fluids 11, 413-416
- Turgidity 15, 120
- Turkey (country), IM meat 39, 74-75
- Turkeys, fatty acid 5, 5
- , monocarbonyl compounds in fat 5, 11
- , peroxides in fat 5, 11
- , salmonellae on skin of 6, 194
- , stability of eviscerated 5, 6, 7
- , thiamine loss in 6, 280
- , thiamine retention in frozen 6, 294
- , tocopherol in tissue 5, 7
- , use of antioxidants 5, 27
- Turku sugar studies, dental caries and 25, 139-147
- Turmeric/curcumin 43, 196, 209
- , adverse reactions 43, 210
- Turnips, carotene content of, effect of fertilizers on 1, 309
- , gelatinization of starch in 2, 232
- , greens, ascorbic acid content, effect of light 1, 302
- , →, →, of location and season 1, 296, 298-299
- , →, →, of rainfall 1, 304
- , →, →, of temperature 1, 303
- , →, calcium content, effect of fertilizers 1, 310-311
- , →, canned, nutrients in 1, 43, 46-49
- , →, carotene content, effect of location 1, 306
- , →, →, of moisture 1, 306
- , →, →, of season 1, 305-306
- , →, iron content, effect of fertilizers 1, 314
- , →, phosphorus content, effect of fertilizers 1, 313
- , inositol phosphates content 45, 23
- , leaves, ascorbic acid and moisture content 5, 184
- , loss of moisture 5, 231
- , →, of thiamine on processing 6, 290
- , moisture content and size of 5, 248
- Turnover, folates 40, 83-85, 89-90
- , →, *in vivo* kinetics 33, 57-58
- , glycogen phosphorylase 40, 124, 137-140, 142
- , tocopherols 33, 186-189
- , vitamin A 40, 12-13, 14, 19, 21
- , vitamin B6 40, 114-127
- , water 40, 173

- Tussilago farfara* (coltsfoot; coughwort) **45**, 76, 91
- Two-stage methods, population analysis **40**, 273–274
- Tylosin, effect on flat sour bacteria spores **18**, 186
- Tyralbumines, *see* Caseoglutines
- Tyramine, fish spoilage and **7**, 46, 47
- Tyramine poisoning **39**, 290, 291–292
- Tyrocacines, *see* Caseoglutines
- Tyrocidine, damage to cell membrane by **1**, 378, 379
- Tyrosinase (*see also* Oxidase, *o*-diphenol), in respiration of plants **3**, 14, 15
- , oxidation of tyrosine by **3**, 23
- Tyrosine, chlorine and **7**, 143
- , color test for proteolysis in fish **2**, 371, 382
- , conversion of into melanin **3**, 23
- , dietary fiber and **31**, 132
- , gelatin and **7**, 264
- , in bacon discoloration **3**, 315
- , in cocoa bean, oxidation of **8**, 259
- , inhibition of oxidation of **3**, 20
- “Tyrosine” value, fish spoilage and **7**, 49
- Tyrosine **44**, 293, 322
- Ubiquinones **17**, 60
- UDP-glucose, regulation **41**, 125
- , role **41**, 35–36, 39–40
- UDPglucose:protein transglucosylase **41**, 109–110
- UDP-D-glucuronic acid decarboxylase, in wheat germ **23**, 240
- Ulcerative colitis **37**, 31–32
- , inulin effects **43**, 18, 43
- Ulcers, antipeptic ulcer factors in cabbage **10**, 241
- , licorice and **7**, 353, 355–356
- , treatment by anion exchangers **2**, 32
- Ultradian rhythm (*see also* Bioperiodicity) **40**, 219
- Ultrafiltration **40**, 183–193, 195
- , bioprocess reactors, lactose hydrolysis **38**, 47, 50, 52–56
- , cheese **39**, 193–195
- , enzyme bioreactor, modified localized **38**, 52, 54
- , lactase immobilization **38**, 18–20
- , whey protein preparation with **33**, 361
- Ultrahigh temperature milk **32**, 20
- Ultrahigh temperature pasteurization of milk, effect on folate activity **33**, 51
- Ultramarine, volume per oxygen atom in **2**, 3
- Ultrasonic composition sensors **45**, 133–139
- , application to animal carcasses **45**, 138–139
- Ultrasonic conching, chocolate and **31**, 308
- Ultrasonic flow meters **45**, 130–132
- , Doppler flowmeters **45**, 131–132
- , transit-time mode **45**, 130–131
- , vortex shedding **45**, 132
- Ultrasonic imaging **45**, 153–157
- , carcass grading **45**, 154
- , high-resolution **45**, 156–157
- , limitations **45**, 155
- , noncontact methodology **45**, 155
- , protein gels **34**, 284
- , scanning acoustic microscopy **45**, 156
- Ultrasonic measurement systems **45**, 121–129
- , air-transducer impedance barrier **45**, 124
- , digitizer **45**, 122–123
- , guided wave sensors **45**, 128
- , Love wave sensors **45**, 128–129
- , noncontact measurements **45**, 124–126
- , pulsed modes **45**, 123–124
- , –, pathlength measurement **45**, 124
- , reflectance methods **45**, 127–128
- , resonance methods **45**, 126–127
- , –, resonance cell losses (*Q*-factor) **45**, 127
- , signal generator **45**, 122
- , ultrasonic transducers **45**, 122
- Ultrasonic phase transition monitoring **45**, 139–142
- , isothermal scanning **45**, 139–140
- , temperature scanning **45**, 140–142
- Ultrasonic sealing, of retort pouches **23**, 359
- Ultrasonic sensors **45**, 101–158
- , advantages/disadvantages **45**, 157–158
- , applications **45**, 129–157
- , –, composition **45**, 133–139
- , –, dispersed systems **45**, 148, 150–151
- , –, fluid flow **45**, 130–132
- , –, imaging **45**, 153–157
- , –, level sensors **45**, 129–130
- , –, phase transitions **45**, 139–142
- , –, polymeric systems **45**, 151–153
- , –, rheological properties (texture) **45**, 142–148
- , –, temperature **45**, 132–133
- , –, viscosity measurements **45**, 147–148
- , nondestructive testing **45**, 104
- , theoretical aspects **45**, 103–121
- Ultrasonic thermometry **45**, 132–133
- Ultrasonic transducers **45**, 122
- Ultrasonic wave propagation **45**, 103–104
- , attenuation **45**, 105, 109–111

- , –, coefficient **45**, 105–106
- , –, overestimation **45**, 120
- , –, relaxation **45**, 111
- , diffraction **45**, 120–121
- , homogeneous materials **45**, 105–111
- , –, adiabatic elastic modulus **45**, 106
- , –, properties of materials **45**, 106, 107–108
- , inhomogeneous media **45**, 112–117
- , –, emulsions **45**, 112, 114–116
- , –, flocculated emulsions **45**, 116–117
- , –, multiple scattering theory **45**, 113–116
- , –, particle sizing **45**, 115–116
- , –, scattering interactions **45**, 112–113
- , interfaces **45**, 117–120
- , –, acoustic impedance **45**, 117–118
- , –, reflection coefficient **45**, 118, 119
- , –, refractive index **45**, 118–119
- , –, transmission coefficient **45**, 118, 119
- , –, longitudinal (compression) waves **45**, 104–106, 109
- , –, critical angle interactions at boundaries **45**, 119–120
- , –, near-field/far-field regions **45**, 121
- , –, shear (transverse) waves **45**, 104, 105, 109
- , –, surface waves **45**, 104–105
- , –, Love **45**, 104
- , –, Raleigh **45**, 104–105
- , –, velocity **45**, 105, 106, 109
- , –, adiabatic compressibility calculation **45**, 151
- , –, gases **45**, 106, 109
- , –, liquids **45**, 109
- , –, solids **45**, 109
- , –, wave characteristics **45**, 103–105
- Ultrasound, for muscle cross-sectional area **37**, 346
- , –, wheat proteins solubilization **36**, 15–17
- Ultraviolet (UV) radiation, absorbance, detection of eluted folates with **33**, 28
- , –, comutagenicity with sulfites **30**, 46
- , –, effect on flat sour bacteria spores **18**, 186–187
- , –, explanation of **3**, 127
- , –, gelatin sterility and **7**, 250
- , –, germicidal action of **3**, 147–152
- , –, in destruction of bacteria, molds, and yeasts **3**, 149
- , –, in egg industry **3**, 154
- , –, in food analysis **3**, 153
- , –, ozone combined sanitization procedures **45**, 202–203
- , –, uses of **3**, 147–155
- , –, sterilization **32**, 5
- Unbound moisture, definition **39**, 97–98
- Unfolding, reversible thermal, proteins **35**, 240–246
- Uniaxial extension **39**, 14–16
- a,B*-Unsaturated acids in rye bread **2**, 276
- Unsaturated fatty acids **35**, 24
- , –, Δ^6 -desaturase, desaturation and elongation **35**, 35–36
- , –, diet effects on activity **35**, 35–37
- , –, fat type effects **35**, 40–41
- , –, feedback inhibitors **35**, 43
- , –, inhibition **35**, 39–40
- , –, *in vitro* studies **35**, 43
- , –, linolenate and linoleate effects **35**, 38–39
- , –, protein effects **35**, 44
- , –, regulation **35**, 35–44
- , –, desaturation **35**, 24, 27–29
- , –, elongation **35**, 24–27
- , –, extent of desaturation of oleic, linoleic, and linolenic acids **35**, 31, 33
- , –, isomers **35**, 24–25
- , –, metabolism **35**, 22
- , –, oxidation rates **35**, 23
- , –, rates of desaturation and elongation **35**, 31–33
- Uplandicine **45**, 72
- UPTG, *see* UDPglucose:protein transglucosylase
- Uracil, reactions with sulfites **30**, 25
- Uranium, carcinogen risk assessment and **31**, 15
- Urbanization, and food selection **32**, 263–265
- Urea, as dispersing agent **6**, 24
- , –, effect on oat globulin thermal characteristics **35**, 327–328
- , –, gelatin manufacture and **7**, 240, 241
- , –, gel–sol state and **7**, 279, 297, 303
- , –, shark flesh and **7**, 53
- , –, ultrafiltration **40**, 192–193
- Urease **16**, 308
- Uridine, reactions with sulfites **30**, 25–26
- Urine, calcium, balance measurements and **33**, 108
- , –, diet effects **33**, 120
- , –, distribution of DDT in **2**, 210–211, 217
- , –, α -tocopherol metabolites **33**, 202–204
- , –, γ -tocopherol metabolites **33**, 205–206
- , –, δ -tocopherol metabolites **33**, 205–206
- Uronic acid, dietary fiber and, analysis **31**, 148, 153
- , –, dicotyledonous plants **31**, 126
- , –, intestinal bacteria **31**, 175
- , –, properties **31**, 164–166
- Uronic acid cycle, xylitol in **25**, 161

- Uronides, in pectins **11**, 58
 Uroporphyrinogen III cosynthetase, in wheat germ **23**, 241
 Ursodiol **44**, 318
 Urticaria, reaction to sulfites **30**, 57–58
 USA, annual agricultural and forestry harvest **32**, 193
 →, annual biomass production **32**, 192
 →, biomass energy used **32**, 191
 →, biomass resources **32**, 189–190
 →, consumption of commercial energy **32**, 190
 →, ethanol production **32**, 197–202, 215–216
 →, food selection in **32**, 240–267
 →, forest utilization **32**, 194
 →, gross national product **32**, 189
 →, household composition **32**, 241–242
 →, land distribution by use **32**, 190
 →, soil erosion in **32**, 216–221
 USC*PACL software **40**, 276
 Utensils, choice of **7**, 27
 →, flavor testing and **7**, 22
 Uterine cancer, carcinogen risk assessment and **31**, 15, 17
 Uterotrophic assay **44**, 197
- Vaccinium corymbosum* (blueberry) **44**, 211
Vaccinium oxycoccos, see Cranberry
Vaccinium vitis-idaea (lingonberry) **44**, 207, 211
 Vacuole in vegetable tissue, composition of **2**, 306
 → in →, effect of osmosis on **2**, 306
 Vacutainer **40**, 185, 190
 Vacuum, freeze-drying and **7**, 176–177
 Vacuum chambers, for package air removal **23**, 371–372
 Vacuum cooking **15**, 309
 Vacuum equipment **16**, 129
 Vacuum evaporator **15**, 310
 Vacuum flash cooling **32**, 11
 Vacuum pumps **15**, 315
 Vaginal cornification assay **44**, 197
 Vaginitis, effects of lactic cultures **37**, 111–114
 Valeric acid **16**, 186
 →, fish spoilage and **7**, 48
 →, in apples **2**, 263
 →, in cocoa **2**, 283
 →, in coffee **2**, 280
 →, in peaches **2**, 265
 →, in tea **2**, 285
 Valve homogenizers **34**, 168
- Valves and fittings, equivalent lengths **11**, 411
 Vanadium, inositol phosphate interactions **45**, 36
 →, in wines **8**, 137, 198
 Van der Waals interaction, emulsion stability **34**, 88–90
 Vanillic acid, in wheat germ **23**, 237
 Vanillic acid esters in preservation of fruit juices **3**, 460
 Vanillin, flavor and **30**, 78
 →, glycyrrhetic acid assay and **7**, 371
 →, in maple syrup **30**, 111
 Vanillone in coffee **2**, 282
 Vapor, diffusion through dried meat **7**, 195–196
 →, transport, freeze-drying and **7**, 187–188
 →, →, pressure and **7**, 196–198
 Vapor–liquid equilibria, in food drying **20**, 10–19
 Vapor pressure **39**, 97–98
 Vapor pressure–moisture content curves for milk products **3**, 56, 57, 58
 Variant Creutzfeldt–Jakob disease (vCJD) **43**, 266, 283–284, 289–290, 292–293
 →, prion susceptibility polymorphism **43**, 293
 Variotin, from *Byssoschlamys* spp. **25**, 276–277
 Vascular bundles in vegetable matter, lignification of **2**, 304
 Vasodilators, taste sensation effects **44**, 314
 Vegetable juices, ascorbic acid added to **18**, 227
 →, ascorbic acid content **4**, 373
 →, in American dietary **4**, 371–372
 →, phase transition temperature of **27**, 339
 →, use of ascorbic acid in **4**, 371–381
 Vegetable oils, ascorbic acid protection of **18**, 248
 →, autooxidation of **17**, 28–29
 →, emulsification of **16**, 119
 →, tocopherols, hydrogenation **33**, 163
 →, →, losses due to, extraction method **33**, 162
 →, →, processing **33**, 160
 →, →, steam refining **33**, 160, 162
 →, →, storage **33**, 163–164
 →, vitamers in, table **33**, 161
 Vegetable-oxidation systems **17**, 1–76
 Vegetable-processing wastes **17**, 80–88
 Vegetable products **14**, 238–241
 Vegetable proteins, compositional analysis **35**, 341–343
 Vegetables **15**, 57ff, 147ff
 →, anaerobic deterioration of **17**, 5–6

- analysis **31**, 146–148, 150, 152
 atmospheric conditions in storage of **3**, 467–470
 blanching of **8**, 63
 boundary temperatures for freeze-drying **27**, 336
 canned, factors controlling mineral and vitamin content of **1**, 291–292
 –, use of ascorbic acid in **4**, 368
 canning, effect of storage on **1**, 64–65
 –, – of time of harvest on **1**, 64–65
 carotenoids in **15**, 216
 chlorine treatment **45**, 188
 chlorophyll-containing, greenness of **5**, 326
 components **31**, 120, 140
 dehydrated **5**, 142; **6**, 300, 315, 367; **15**, 288
 –, sulfite fate **30**, 27–28
 dicotyledonous plants **31**, 126, 128
 dietary fiber and **31**, 119, 190, 191
 discoloration prevention by ascorbic acid **18**, 255–256
 dried, enzymic changes during storage **11**, 285–289
 –, protection of by packing **3**, 457
 –, sorption isotherms of **3**, 456
 fiber, effect on calcium bioavailability **33**, 139–141
 flat sour spoilage and contamination by **18**, 188–189
 flexible packaging for **23**, 325–326
 folate bioavailability **33**, 75
 freeze-drying of **7**, 204, 228–229
 freezing of **8**, 64
 frozen **6**, 174; **25**, 181–235
 –, bacterial flora in **6**, 183, 185, 187
 –, danger of botulism in **6**, 185
 –, freezing effects on **25**, 214–218
 –, ice formation in **25**, 183–193
 –, off-flavors in unblanched **8**, 103
 –, problems in **25**, 229–230
 –, steps prior to freezing **25**, 219–221
 –, storage changes in **25**, 227–228
 –, thawing of **6**, 206
 –, treatment for micro-organisms in **3**, 449–450
 fungicidal treatment of **3**, 463–466
 greenness in **5**, 311
 Indian, thiamine destruction in **6**, 292
 inositol phosphates **45**, 22–23
 in-plant contamination **45**, 194
 intestinal bacteria **31**, 171, 172, 176–178, 180–182, 186
 –, irradiation of **24**, 183
 –, loss of nutrients during blanching of **8**, 74, 76
 –, – of thiamine **6**, 296
 –, – of –, during processing **6**, 285
 –, measuring tenderness **8**, 17
 –, oils in **15**, 237
 –, ozone treatment **45**, 190, 191, 192, 194, 195–196
 –, –, pesticide residues reduction **45**, 199
 –, pH of **3**, 432
 –, prefreezing **13**, 320
 –, preservation of at low temperatures **3**, 446–450
 –, – of –, by chemicals **3**, 458–463
 –, – of –, by lactic acid fermentation **3**, 457–458
 –, properties **31**, 155, 157, 160, 163–165
 –, quality of **16**, 203ff
 –, quality–price survey of **3**, 421
 –, radurization of **24**, 194–196
 –, sanitary handling of **3**, 470–471
 –, sanitization methods **45**, 170
 –, selenium in **32**, 95
 –, shredded **5**, 146
 –, sterilization of by heat **3**, 433–443
 –, sulfiting **5**, 143
 –, supercooling **27**, 307–315
 –, –, cryoscopic temperature of **27**, 310–315
 –, survival of *Salmonella* in **3**, 219, 220
 –, texture, ultrasonic sensing **45**, 142
 Vegetable wastes, as leaf meals **17**, 98–99
 –, as source of protein **17**, 100–104
 Vegetative cells **41**, 11
 Velocity profiles, and convection currents **32**, 50–54
 Velocity vectors, resolution of along a curved streamline **11**, 369
 Venlafaxine **44**, 313
 Very-low-density lipoproteins, *see* Lipoproteins, very-low-density
 Vessel segments, *see* Tracheids
Vibrio, found in fresh fish **2**, 350
 –, growth rate of **7**, 105
 –, salt requirement of **7**, 112
Vibrio cholerae **45**, 180
Vibrio costicolus in bacon **3**, 308
Vibrio halonitificans in bacon **3**, 308
Vibrio parahaemolyticus **45**, 180
Vicia faba legumin **36**, 119
 –, food protein engineering **36**, 184–185
 –, gelation **36**, 128, 131
 Vicilin, expression in micro-organisms **36**, 161

- Vicilin (*cont'd*)
 →, pea 36, 114
 Vincristine 44, 294
 Vinegar, production of 17, 93, 96
 →, use of SO₂ 5, 136, 141
 Viners, pea 9, 123–126
 Vinification, of kiwifruit juice, chemical changes during 29, 303–305
p-Vinyl catechol in coffee 2, 282
 Vinyl chloride, carcinogen risk assessment and 31, 33, 39, 41, 47
 Vinylguaiacol in coffee 2, 281–282
p-Vinyl guaiacol in coffee 2, 282
 Viral agents, gastroenteritis-producing 37, 38
 Viral infections, smell perception effects 44, 274, 275
 Viral myocarditis 37, 33
 Viruses, carcinogen risk assessment and 31, 13, 15
 →, food-borne, radiation effects on 24, 186
 Viscoelasticity 39, 9–12
 →, biopolymeric materials 39, 48–53
 →, definition 39, 9
 →, emulsions 39, 56–57
 →, gels 34, 212–214
 →, linear 39, 10, 18–23
 →, whey protein films 33, 394
 Viscoelastic liquid 32, 47
 Viscoelastic liquid and solid, response to applied stress 34, 212–213
 Viscometers 39, 26, 30
 →, cone-and-plate 11, 377
 →, narrow-gap coaxial 11, 374–377
 →, parallel-plate 11, 371, 374
 →, rotational, fluid with a yield stress in 11, 381–384
 →, tube 11, 384–393
 →, wide-gap rotational 11, 378–381
 Viscosin 43, 323
 Viscosity 41, 165, 167
 →, apparent 39, 5–6, 25, 274
 →, as function of reduced temperature for glassy and partially crystalline polymers 38, 108–109
 →, chocolate and, conching 31, 300
 →, dietary fiber and 31, 142, 166–170, 182
 →, emulsifiers 31, 281–283
 →, processing 31, 242, 243, 245
 →, refining 31, 294
 →, sweeteners 31, 266, 269
 →, coefficient 39, 4–5
 →, complex 39, 23
 →, definition 39, 4
 →, dynamic 39, 4–5
 →, extensional 39, 16, 17
 →, Eyring theory of coefficient of in liquid structure 11, 358–362
 →, fish freshness and 7, 63
 →, glass transition 39, 117
 →, intrinsic 39, 116
 →, local 38, 198
 →, measurement methods 7, 249; 19, 323–324; 32, 47–48
 →, empirical 32, 48
 →, fundamental 32, 47–48
 →, imitative 32, 48
 →, Newtonian 39, 5
 →, of agar 11, 118
 →, of alginates 11, 118
 →, of carrageenan 11, 118
 →, of cheese 39, 189
 →, of food 9, 175–187
 →, absolute 9, 180
 →, apparent 9, 180–181
 →, formula for 9, 180
 →, measurement of 9, 181–187
 →, relative 9, 181
 →, of furcellaran 11, 118
 →, of guar gum 11, 118
 →, of gum arabic 11, 118
 →, of gum karaya 11, 118
 →, of gum tragacanth 11, 118
 →, of locust bean gum 11, 118
 →, of pectins as affected by arabinose 11, 77
 →, polymeric proteins 36, 41–43
 →, rework 39, 274
 →, rheological instrumentation 39, 24–33
 →, selected foods 39, 44–46
 →, temperature dependence, aqueous solutions 38, 180–181
 →, transient 39, 17
 →, ultrasonic measurement 45, 147–148, 149
 →, von Kármán vortex street 45, 132
 Viscosity function 32, 45, 50, 79
 Viscosity method, coalescence measurement 34, 180–181
 Viscous drag 39, 24
 Viscous flow 39, 4–6
 →, fundamental rate process in 11, 359
 Viscous friction, as element of consistency 11, 358
 Visual examination, for seal integrity in flexible packaging 23, 351–352
 Visual function, *n*-3 PUFA 35, 117–120
 Visual guide, modeling 40, 282, 283
 Vitamin A (*see also* Vitamins) 15, 209, 248
 →, carcinogen risk assessment and 31, 21, 22
 →, chocolate and 31, 274

- , concentrate 34, 165
- , deficiency 1, 111, 119
- , effect of spray-drying on 2, 401
- , in canning 15, 239
- , in eggs, dried, loss during storage 1, 174, 181
- , effect of hen's diet on 1, 153
- , in tropical fruits 17, 174–175
- , metabolism (*see also* β -Carotene metabolism, Retinol, Retinol-binding protein, Retinyl ester) 40, 3–24
- , background information 40, 3–5
- , catabolic rate 40, 7, 13
- , chylomicrons 40, 4, 16
- , compartmental analysis 40, 9–21
- , empirical 40, 11–14
- , model 40, 14–21
- , disposal rate 40, 4–5, 7, 12, 21–22
- , experimental design 40, 5–7
- , organs (*see also* Liver) 40, 4, 9, 11, 19–21
- , tracer 40, 5, 7–8
- , turnover 40, 12–13, 14, 19, 21
- , whole-body models 40, 8–11
- , oxidation of 17, 29
- , ultraviolet measurement of 3, 153
- Vitamin B (*see also* Thiamine and Vitamins) 17, 246
- , carcinogen risk assessment and 31, 22
- , in fruits 17, 181
- , Vitamin B-complex, effect of cathode rays on 3, 170
- Vitamin B₁ (*see also* Thiamine and Vitamins), form of the vitamin 6, 261
- , in baked products 6, 271
- , in breads 6, 265
- , in dehydrated products 6, 299
- , loss, in canned products 6, 296
- , in dairy products 6, 293
- , in meats 6, 275
- , in processing vegetables 6, 285
- , pharmaceuticals containing 6, 301
- , thermal destruction in foods 6, 257, 294
- Vitamin B₂, *see* Riboflavin
- Vitamin B₆ (*see also* Vitamins), metabolism (*see also* Glycogen phosphorylase metabolism) 40, 107–132
- , brain 40, 112
- , clearance values 40, 110–111
- , compartmental modeling 40, 114–116
- , conservation effect 40, 117, 120–121, 127
- , dietary factors 40, 117
- , doses 40, 117–118, 119–120
- , equilibration 40, 126
- , erythrocytes 40, 111
- , flushing effect 40, 122, 127
- , glycogen phosphorylase 40, 115–116, 118, 121
- , human subject 40, 115, 121, 145
- , intestines 40, 109–110, 115, 121
- , kidneys 40, 201
- , kinetics 40, 113–127, 137–140
- , growth requirements 40, 116–117
- , tracers, radioactive 40, 114–116
- , stable isotope 40, 116
- , lactation 40, 112–113
- , liver 40, 108, 110–111, 112, 115, 121
- , McArdle's disease 40, 142–145
- , membrane vesicles 40, 201
- , metabolic pathways 40, 107–110
- , model refinement 40, 117–127
- , dosing protocols 40, 119–120
- , fasting 40, 120–121
- , form comparisons 40, 121–122, 123
- , microgravity 40, 121
- , physiological observations 40, 118–119
- , protein-binding 40, 122–127
- , muscle 40, 115–116, 120–121
- , oral versus intravenous intake 40, 115, 127
- , plasma 40, 110–111
- , pregnancy 40, 112–113
- , protein binding 40, 117, 122–127
- , protein intake 40, 117
- , tissue distribution 40, 112
- , turnover 40, 114–127
- Vitamin B₁₂ (*see also* Vitamins), deficiency, effects on folate bioavailability 33, 79
- , protection from asthmatic reaction to sulfites 30, 54
- Vitamin C (*see also* Ascorbic acid and Vitamins) 15, 124; 17, 200, 246
- , carcinogen risk assessment and 31, 22, 24
- , chocolate and 31, 268
- , content of plants, influence of climate on 1, 295–307
- , of –, of fertilizers on 1, 307–310
- , of tropical fruits 17, 180–181
- , in dehydrated mashed potatoes 25, 96–102
- , in radiowave treatment 3, 144
- , *N*-nitroso compounds and 31, 62
- , oxidation of 17, 18
- , pulsed electric field (PEF) processed fruit juice, apple 44, 20–21
- , orange 44, 17–20
- , retention in blanched foods 3, 136

Vitamin C, retention (*cont'd*)

–, – in potatoes **6**, 249

Vitamin D (*see also* Vitamins), and calcium intake, effects on calcium absorption **33**, 115–116

–, content of shells of sundried cocoa beans **8**, 263

–, deficiency **1**, 119

–, –, in eggs as affected by hen's diet **1**, 153

–, –, utilization of phosphorus induced by **1**, 132

–, effect of spray-drying on **2**, 401

–, ultraviolet measurement of **3**, 153

–, Vitamin D/calcitriol **44**, 318

–, Vitamin D–parathyroid hormone system, regulation of plasma calcium concentrations **33**, 113–114

–, Vitamin D status **40**, 197, 198, 201–202

Vitamin E (*see also* α -Tocopherol and Vitamins) **15**, 49, 215

–, as antioxidant **17**, 59–60

–, carcinogen risk assessment and **31**, 22

–, chocolate and **31**, 274

–, endogenous proteolytic enzymes and **31**, 384–386, 389

–, from wheat germ **23**, 285–286

–, *N*-nitroso compounds and **31**, 63

–, olive oil and **31**, 467, 477

–, status assessment in humans **33**, 189–191

Vitamin K (*see also* Vitamins) **17**, 59–60, 246

–, counteracting hemorrhagic tendencies **1**, 125

–, deficiency **1**, 119

–, –, effect on appetite **1**, 116–119

–, factors influencing stability of **1**, 53

–, in canned foods **1**, 39–100

–, –, distribution between solid and liquid portions **1**, 44–49

–, –, effect of blanching **1**, 66–82

–, –, of canning **1**, 52–89

–, –, of grading and cutting **1**, 66

–, –, of preparation **1**, 49–52

–, –, of storage **1**, 89–98

–, –, of type of container **1**, 98–100

Vitamin K¹ (*see also* Vitamins), Vitamin K¹/phytonadione **44**, 318

Vitamin K₃ (*see also* Vitamins), reaction with sulfites **30**, 24

Vitamin P (*see also* Vitamins) **17**, 245–246

–, content of black tea **17**, 271–278

–, in tea, activity **17**, 218, 231, 278–279

–, –, capillary-strengthening effect **17**, 218

–, licorice and **7**, 355

–, therapeutic effects in tea **17**, 218

Vitamin concentrates from wheat germ **23**, 285–286

Vitamin deficiency as nutritional stress factor **4**, 109

Vitamins (*see also* specific vitamins)

14, 313–314; **39**, 280–281

–, bifidobacteria synthesis **43**, 34

–, chocolate and **31**, 274, 314, 327

–, in cheese ripening **16**, 279ff

–, in citrus fruits, ascorbic acid **9**, 310–311

–, –, others **9**, 311–312

–, in fish sauce **4**, 216–217

–, in mango fruit **21**, 268–269, 293

–, in milk powders **19**, 192–195

–, in passion fruit, enzymes **12**, 244–245

–, –, minerals **12**, 245

–, –, niacin **12**, 243

–, –, pantothenic acid **12**, 243

–, –, riboflavin **12**, 243

–, –, vitamin A **12**, 242

–, –, vitamin C **12**, 243–244

–, –, vitamin B: thiamine **12**, 242–243

–, in peas **9**, 78–91

–, –, ascorbic acid **9**, 86–90

–, –, biotin **9**, 85–86

–, –, carotene **9**, 78–80

–, –, folic acid **9**, 85–86

–, –, inositol **9**, 85–86

–, –, miscellaneous **9**, 91

–, –, niacin **9**, 84–85

–, –, pantothenic acid **9**, 85–86

–, –, pyridoxine **9**, 85–86

–, –, riboflavin **9**, 83–84

–, –, thiamine **9**, 80–83

–, –, vitamin A **9**, 78–80

–, in tea **11**, 224–226; **17**, 245–247

–, in wheat germ **23**, 208–209, 235–236, 271

–, meat mutagen modulation **34**, 430–431

–, microwave exposure effects **43**, 92, 93

Vitamin transport, membrane vesicle

40, 201–202, 203, 204

Vitellin in egg yolk **1**, 150, 169

VLDL, *see* Lipoprotein, very-low-density

Vocabulary, flavor profile and **7**, 27–28

Vogel–Tammann–Fulcher equation **38**, 194

Volatile carbonyl compounds **17**, 29

Volatile compounds, bread **30**, 101

–, browning flavors, characteristics **30**, 113, 114–119, 120

–, cocoa beans **30**, 97–100

–, –, classes of **30**, 99

–, –, fraction A, compounds **30**, 98, 99

–, –, identification of constituents **30**, 97–98

- , coffee **30**, 109, 110
- , cooked meat **30**, 104–106
- , flavor compounds from lipid oxidation, in biological tissues, table **33**, 274
- , – from –, in fish tissues, table **33**, 275
- , from acyl hydroperoxides **33**, 273–275
- , generation in fish **33**, 298–302
- , in cured meat, nitrite effect **29**, 64–70
- , in food **33**, 280–281
- , koikuchi shoyu **30**, 261–287
- , shoyu **30**, 305–313
- Volatile constituents in citrus fruit, in juices **9**, 333–340
- in –, in peels **9**, 332–333
- Volatile flavor components **17**, 6
- Volatile flavoring, of passion fruit juice **27**, 269–281
- Volatiles, *see* Volatile compounds
- Volatility, chocolate and, cocoa bean chemistry **31**, 234, 235
- , –, conching **31**, 298, 299, 307
- , –, processing **31**, 244, 246
- , *N*-nitroso compounds and **31**, 97–100
- , –, fundamentals **31**, 66, 69, 70, 72, 74
- , –, indirect contamination **31**, 94–96
- , –, nitrite/nitrate addition **31**, 85
- , –, processing **31**, 91, 92
- Volodkevich apparatus **14**, 41
- Volume changes, in freezing **13**, 272–274
- , tissue sample **40**, 186–187
- Vomitoxin, effects on gastrointestinal immunity **37**, 35, 40
- Von Gierke's disease **37**, 374–377
- Vortex shedding **45**, 132

- Walnuts **16**, 16
- , enzymic changes in **11**, 309
- , leuco-anthocyanins **5**, 288
- Warburg's formula **10**, 321
- "Warmed-over" flavor (WOF) **23**, 1–74
- , development **23**, 46–57
- , effects of antioxidants **23**, 57–58
- , – of chelating **23**, 57–58
- , – of chopping and emulsifying **23**, 53
- , – of curing **23**, 54–57
- , – of deboning of meat **23**, 47–48
- , – of heating **23**, 48–53
- , – of retorting or overheating **23**, 50–51
- , occurrence **23**, 2
- , practical aspects **23**, 59
- , prevention **23**, 57–59
- , reducing conditions and **23**, 58
- , research needs **23**, 59–61
- , species differences in **23**, 46–47
- Warner–Bratzler machine **21**, 167
- Warner–Bratzler shear **14**, 66–77, 82–83, 96–97, 129, 132–133
- Wash columns, for aroma recovery in freeze concentration **20**, 44–45
- Waste, asparagus **17**, 85–86
- , potato **17**, 87–88
- , sweet potato **17**, 86–87
- , tomato **17**, 81–85
- , utilization as food **17**, 76–152
- Water, absorptionally bound **27**, 304
- , addition to wheat flour, effect on baking **29**, 205
- , amphiphile retention at interface **34**, 9
- , and ice **13**, 221–235, 238–244
- , as crystallizing plasticizer **38**, 161
- , as plasticizer **38**, 150–159
- , –, breakfast cereals, crispness and **38**, 185
- , –, distinguished from presence of water **38**, 156–157
- , –, food and biological materials **38**, 120–123
- , –, independent mechanical aspect **38**, 187–188
- , –, mechanical relaxation kinetics **38**, 186–187
- , –, unfreezability **38**, 170
- , bound **14**, 77, 123
- , –, and unbound **39**, 97–98, 265
- , –, in foods **13**, 4–10, 234–235, 273
- , –, in plants **13**, 308
- , capacity for holding, heat effects on **20**, 295–297
- , –, in meat **20**, 277–281
- , capillary-bound **27**, 305
- , chemically bound **27**, 304
- , chlorination of **7**, 130–131
- , competition for **7**, 87–88
- , conductivity, thermal **13**, 241–242
- , content, of plant tissue **27**, 299
- , density **13**, 239–240
- , diffusion coefficient **39**, 132, 135, 142
- , diffusion in aqueous food glasses **38**, 169–177
- , diffusivity, thermal **13**, 242–244
- , doubly labeled, *see* Doubly labeled water method
- , dynamics **38**, 127, 129–133, 160
- , effect on enzymes **17**, 48
- , – on protein structure **13**, 232–234
- , flat sour bacteria spores in **18**, 169–173
- , freezing point **13**, 238–239
- , –, depression by solutes **13**, 238–239

Water (*cont'd*)

- , holding capacity **39**, 100, 125–126
- , ice, structure **27**, 301–302
- , latent heat of fusion **13**, 240–241
- , mobility, in glassy materials **38**, 169–170
- , moisture distribution in plants **27**, 303–307
- , molecular structure of **11**, 362–365
- , osmotically retained moisture **27**, 305–307
- , phase diagram **27**, 302–307
- , physical characteristics **27**, 302
- , pollution **32**, 221–223
- , potential energy of dimer as function of hydrogen acceptor bond **34**, 8
- , protection of foods against absorption **3**, 457
- , protein foods, from **20**, 189–216
- , pure, phase diagram **13**, 236–238
- , removal **7**, 177–181
- , –, from foods **3**, 450–457
- , –, –, processes for **20**, 3
- , requirements **7**, 88–117
- , –, adaptation and **7**, 110–111
- , –, factors affecting **7**, 107–117, 122
- , –, food preservation and **7**, 117–122
- , –, general relationships **7**, 106
- , –, inhibitors and **7**, 110
- , –, pH and **7**, 109–110
- , –, research problems and **7**, 122–123
- , –, special groups and **7**, 111–117
- , –, temperature and **7**, 109
- , –, viable counts and **7**, 106
- , reused, chlorination of **7**, 159–160
- , *Salmonella* in **3**, 229
- , sausage fermentation **39**, 109–110
- , seawater, demineralization **13**, 232
- , shortage **32**, 188
- , sorption isotherms **7**, 92–93
- , specific heat **13**, 240
- , structure **7**, 85; **13**, 221–235; **27**, 299–300; **34**, 7–13
- , –, alterations using ionic and nonionic additives **34**, 47–48
- , –, clathrate structure formation **34**, 8–9
- , –, dimers in ice **34**, 7–8
- , –, effect of solutes **13**, 228–229
- , –, of temperature **13**, 228
- , –, icelike clusters in **13**, 226–228
- , –, role in adsorption **34**, 47–52
- , supercooling in foods **27**, 307–315
- , – in –, cryoscopic temperatures **27**, 310–315
- , – in –, nucleation and growth of crystals **27**, 308–310
- , tetrahedral coordination of molecules in ice **11**, 363, 364
- , vapor pressure **39**, 97–98
- Water activity (a_w), cheese ripening **39**, 178
- , concept **38**, 229–230
- , definition **39**, 98
- , degree of Maillard reaction **35**, 195–196
- , IM meat, *see* Dehydration control, IM meat
- Water adsorption **39**, 100
- Water-binding agents, IQ-like compounds and **34**, 435
- Waterbloom poisoning **10**, 137
- Water-cook system, for retorting **23**, 390–392
- Water cress, composition of oil of **2**, 275
- Water–food structure interactions (*see also* Food polymer science and Glass transition temperature) **38**, 103–233
- , studies **38**, 104–105
- Water-holding capacity **39**, 100, 125–126
- , dietary fiber and **31**, 157–159
- Water–hydrocarbon interfacial tensions **34**, 5–6
- Watermelon, rind, bleaching **5**, 98
- Water solubles, in wheat flours, breadmaking and **29**, 261
- , –, fractionation **29**, 226–227
- , –, interchanging between two samples **29**, 228–230
- , –, separation **29**, 222–224
- Water temperature, and shellfish poisoning **10**, 140
- Water turnover **40**, 173
- Waveguide measurement method **43**, 79–80, 81
- Waxes, dietary fiber and **31**, 139, 140
- , in tea **11**, 226–227
- Waxy gene **41**, 81–82, 84–85
- Weakness, muscle **37**, 341–342
- Weber number **32**, 80
- Web-fed bags **32**, 34
- Weeds, effect on milk and meat flavor **23**, 37–38
- Weight control, relationship to low-fat diets **37**, 226–229
- Weight gain, bioperiodicity **40**, 220–226
- Weight loss, IM meat **39**, 101
- Welan, molecular shapes and interactions **42**, 191–194
- Westphal's solution, of heat conduction problems **20**, 226
- Wet heat **39**, 120
- Wetting **14**, 334–338
- , acid agents **14**, 442
- , adhesive **14**, 338–339

- , immersion **14**, 339
- , processes **14**, 339–343
- Wetting agent, used in removal of fats, proteins, and phosphorus from zeolite **2**, 23
- Whalemeat, bacterial flora in **6**, 191
- Whale muscle, rigor in **9**, 22
- WHC, *see* Water-holding capacity
- Wheat **15**, 235; **16**, 7
 - , analysis **31**, 148, 150, 152, 153
 - , and erosion **32**, 218
 - , as source of protein **17**, 114
 - , best consistency of **8**, 10
 - , breeding **41**, 131
 - , –, for flour baking quality **29**, 211–213
 - , characterization **41**, 6–7
 - , destruction of insects in **3**, 135
 - , dicotyledonous plants **31**, 127, 133
 - , dietary fiber and **31**, 120, 190
 - , effect of moist heat on nutritive value of **4**, 254
 - , – of storage on biological value of protein in **4**, 268
 - , gelatinization temperature of **2**, 319
 - , gene families **41**, 59
 - , glutenin **45**, 219–290
 - , glycemic response **41**, 159
 - , hard red spring, moisture content **5**, 222
 - , inositol phosphates **45**, 12, 13, 16, 20
 - , –, degradation during digestion **45**, 24
 - , –, degradation during processing **45**, 21
 - , insect species infesting **8**, 111
 - , in soy sauce **10**, 76, 105, 107, 109
 - , intestinal bacteria **31**, 177, 179, 182–185, 187
 - , iron, biological value of **28**, 35
 - , modification **41**, 130–131
 - , monocotyledonous plants **31**, 135–138
 - , oriental noodles, *see* Oriental noodles
 - , phytase **45**, 11
 - , –, activity **28**, 62
 - , projection separation of insects **8**, 124
 - , properties **31**, 158, 160, 165, 169–171
 - , roasting **30**, 217–219
 - , –, starch and protein digestibility **30**, 218–219
 - , selenium in **32**, 92, 93–94
 - , shoyu preparation, in mixture with soybeans, browning reactions during brewing **30**, 248–249
 - , –, koji cultivation **30**, 224
 - , starch synthesis **41**, 121
 - , storage proteins **45**, 220
 - , swelling of **2**, 319
 - , transformation system **45**, 253–254
 - , varieties, gliadin composition in flours **29**, 268
 - , world production of **23**, 189
- Wheat and wheat products, flat sour bacteria spores in **18**, 179
- Wheat bran, action of intestinal bacteria on **1**, 135
- , calcium content of, effect of fertilizers on **1**, 312
- , effects on calcium absorption **33**, 137–138
- , – on tocopherol bioavailability **33**, 172–173
- , germ oil in diet of rats **1**, 112
- , monoferric phytate, purification **28**, 34
- , phosphorus content of, effect of fertilizers on **1**, 313
- , thiamine content of, effect of location on **1**, 306–307
- Wheat dough **39**, 53–55, 58–59
- , properties **43**, 228–229
- Wheat flours **16**, 335ff
 - , baking quality **29**, 201–271
 - , –, approaches to research **29**, 214–216
 - , –, breeding for **29**, 211–213
 - , –, component interchanging between two samples **29**, 228–230
 - , –, conclusions and future research **29**, 269–271
 - , –, evaluation **29**, 204–216
 - , –, gliadin composition and **29**, 268
 - , –, gluten amidation and **29**, 265–267
 - , –, glutenin subunits and **29**, 268–269
 - , –, gluten molecular weight distribution and **29**, 265
 - , –, limiting variables **29**, 204–206
 - , –, protein–lipid interaction and **29**, 263–264
 - , –, sulfur-containing amino acids in gluten and **29**, 267–268
 - , calcium bioavailability **45**, 35
 - , carbohydrates **16**, 382ff
 - , defatted, functionality **29**, 220–221
 - , effect of environment on **16**, 344, 365, 383, 397
 - , – of plant age on **16**, 344, 382
 - , fatty acids **16**, 426
 - , gluten, fractionation and reconstitution **29**, 224–226
 - , –, separation **29**, 222–224
 - , glycolipid interaction with, in baking **20**, 153–188
 - , iron absorption influence **45**, 33–34
 - , lipids (*see also* Lipids) **16**, 397
 - , –, breadmaking and **29**, 251–258

Wheat flours, lipids (*cont'd*)

- , cake quality and **29**, 260–261
- , cookie quality and **29**, 259–260
- , extraction and properties **29**, 217–222
- , maturation **16**, 343ff, 367ff
- , mechanism **20**, 166–167
- , milling of **2**, 321–322
- , ozone treatment **45**, 192
- , proteins **16**, 343ff
- , starch, breadmaking and **29**, 262
- , fractionation **29**, 227–228
- , separation **29**, 222–224
- , storage **16**, 425
- , water solubles, breadmaking and **29**, 261
- , fractionation **29**, 226–227
- , separation **29**, 222–224
- , zinc absorption influence **45**, 33
- Wheat germ **23**, 187–304
- , air classification of **23**, 201–204
- , amino acids in, nutritive aspects **23**, 242–243
- , of mill germ **23**, 216–220
- , processing effects on **23**, 203, 251
- , amino acid supplementation of **23**, 253–254
- , antioxidants for **23**, 268
- , as cereal supplement **23**, 284–285
- , carbohydrates in, of mill germ **23**, 230–232
- , processing effects on **23**, 204
- , chemical composition **23**, 204–241
- , of dissected germ **23**, 205–211
- , of mill germ **23**, 211–241
- , definition of **23**, 193
- , deoiling of **23**, 268
- , drying of **23**, 268–269
- , embryonic axis of **23**, 194
- , enzymes in, of dissected germ **23**, 209–211
- , of mill germ **23**, 237–241
- , epiblast of **23**, 195
- , epoxy compound treatment of **23**, 267
- , ethylene dichloride treatment of **23**, 267
- , fatty acids in **23**, 225–228
- , fermented **23**, 275–276
- , flaked, separation of **23**, 199–200
- , food uses of **23**, 282–287
- , freshness evaluation in **23**, 262–263
- , heat processing of **23**, 264–267
- , in animal feeds **23**, 286
- , in bakery and pastry products **23**, 282–284
- , in breadmaking **23**, 273–281
- , in fermented foods **23**, 285
- , infrared radiation of **23**, 267
- , infrared treatment of **3**, 146
- , lipids in **23**, 220–230

- , characteristics **23**, 227–228
- , composition **23**, 221–223
- , effect on baking quality **23**, 280–281
- , of dissected germ **23**, 206–207
- , variety effects **23**, 221
- , minerals in, of dissected germ **23**, 207–208
- , of mill germ **23**, 232–235
- , processing effects on **23**, 204
- , moisture effects on **23**, 260–261
- , nucleic acids of **23**, 220
- , nutritive value of **23**, 242–258
- , by biological method **23**, 244–246
- , by chemical methods **23**, 242–244
- , processing effects on **23**, 249–253
- , storage effects on **23**, 270–272
- , supplementary value **23**, 246–249
- , physical characteristics **23**, 200–201
- , pigments in **23**, 237
- , processed **23**, 277–280
- , proteins in, of dissected germ **23**, 205
- , of mill germ **23**, 213–216
- , processing effects on **23**, 203
- , research needs for **23**, 287–289
- , scutellum of **23**, 194–195
- , separation of **23**, 197–204
- , sieve analysis of **23**, 201
- , spoilage causes in **23**, 261–262
- , steeping of **23**, 276–277
- , storage and stabilization of **23**, 258–273
- , effect on nutrients **23**, 270–272
- , structural components of **23**, 190
- , composition **23**, 197
- , diagram **23**, 195
- , quantitative determination **23**, 196
- , separation methods **23**, 195–196
- , sugars in, of dissected germ **23**, 205–206
- , of mill germ **23**, 230, 231
- , storage effects on **23**, 232
- , temperature effects on **23**, 259–260
- , tocopherols in **23**, 237
- , toxic factors in **23**, 255–258
- , vacuum packaging of **23**, 259
- , vitamin concentrates from **23**, 285–286
- , Vitamin B₁ in **6**, 263, 296
- , vitamins in, of dissected germ **23**, 208–209
- , of mill germ **23**, 235–236
- , storage effects on **23**, 271
- Wheat germ oil, analysis of **23**, 225
- , constants of **23**, 228–229
- , stability of **23**, 229–230
- , uses of **23**, 285
- Wheat gluten **40**, 231–232, 238–240; **45**, 220–221
- , amino acid sequences **42**, 85–87

- , as cryostabilizer 35, 347–348
- , polymorphisms 45, 221, 222
- , proteins 45, 221–224
- Wheat gluten–lipid films, oxygen barrier properties 44, 378
- , –, relative humidity effects 44, 381
- , water barrier properties 44, 373–374
- Wheat kernel, structural diagram of 23, 191
- , transections of 23, 192
- Wheat-mill feeds 17, 114
- Wheat milling products, composition 17, 114
- Wheat proteins 10, 61–63; 36, 1–79
 - , amino acid composition 36, 37
 - , breeding strategies 36, 3, 70–76
 - , –, alien gene incorporation 36, 70–73
 - , –, chromosomal and genetic engineering techniques 36, 75–76
 - , –, excessive dough-mixing requirements 36, 73–74
 - , –, future directions 36, 79
 - , –, increasing protein content 36, 75
 - , –, lack of extensibility 36, 74–75
 - , chromosomal structure 36, 30–32
 - , classification 36, 17–28
 - , –, molecular-size-based 36, 20–22
 - , –, monomeric proteins 36, 27–28
 - , –, polymeric proteins 36, 22–27
 - , –, solubility-based 36, 17–19
 - , composition/functionality relationships 36, 44–60
 - , –, addition of fractions 36, 45–48
 - , –, biotypes 36, 60
 - , –, environmental effects 36, 55–56
 - , –, future directions 36, 78–79
 - , –, genetic variants 36, 56–60
 - , –, HMW null lines 36, 56–57
 - , –, interchange experiments 36, 49
 - , –, qualitative relationships 36, 50–51, 51–55
 - , –, reconstitution methods 36, 45–49
 - , disulfide–sulphydryl interchange reactions 36, 64
 - , extensigraph parameters 36, 65
 - , –, application 36, 67–68
 - , –, extensibility 36, 68–69
 - , –, high polymer studies 36, 65–67
 - , food protein engineering 36, 186
 - , genetic control 36, 28, 30–37
 - , –, albumins/globulins 36, 36–37
 - , –, gliadins 36, 36
 - , –, HMW albumins 36, 35–36
 - , –, HMW glutenin subunits 36, 32–33
 - , –, LMW glutenin subunits 36, 33–35
 - , –, monomeric proteins 36, 36–37
 - , –, polymeric proteins 36, 32–36
 - , –, triticins 36, 35
 - , glutenin structure, future directions 36, 77–78
 - , new research materials 36, 76–77
 - , processes in dough mixing 36, 61–64
 - , – in –, macroscopic level 36, 61
 - , – in –, molecular level 36, 62–64
 - , prolamins 36, 95
 - , solubility properties 36, 4–17
 - , –, application 36, 11–14
 - , –, average hydrophobicity 36, 9–10
 - , –, charged group frequency 36, 8
 - , –, fundamental aspects 36, 6–7
 - , –, general 36, 4–7
 - , –, hydrophobic effect 36, 7
 - , –, increase by dough mixing 36, 14–15
 - , –, neutral salt effects 36, 12–14
 - , –, nonpolar side chain frequency 36, 8
 - , –, polarity ratio 36, 8
 - , –, residue accessibility 36, 10–11
 - , solubilization of highest molecular weight glutenin 36, 14–17
 - , – of –, sonication 36, 15–17
 - , – of –, structural parameters and 36, 7–11
 - , – of –, surface hydrophobicities 36, 11–12
 - , structure, gliadins 36, 38–39
 - , –, HMW glutenin subunits 36, 37–38
 - , –, LMW glutenin subunits 36, 38–39
 - , –, physical studies of glutenin subunits 36, 39
 - , –, polymeric proteins in native state 36, 39–44
 - , thermal characteristics 35, 342
- Wheat starch, aging gels of 6, 12
- , effect of diastatic activity on 2, 322
- Whey, chocolate and 31, 254, 255, 257, 258, 261–263
- , dried, lactose content of 3, 57
- , drying of 3, 84, 89–91
- , β -galactosidase stability in 38, 36
- , half-life in column reaction 38, 47, 50
- , hydrolysis, immobilized lactase reactors 38, 46–47
- , lactose syrup production 38, 21–22
- , uses 17, 132–133
- , waste utilization 38, 20–21
- Whey products, demineralized delactosed whey 33, 347
- , dry sweet whey 33, 347
- , powder (WP), as replacement for nonfat dry milk 33, 348
- , –, composition of 19, 154
- , –, flow diagram 19, 153

Whey products, powder (WP) (*cont'd*)

- , –, minerals and salts in **19**, 194
- , –, preparation of **19**, 152–153
- , –, types used in food, table **33**, 348
- , –, upgrading and refining **33**, 348–349
- , –, uses, table **33**, 346
- , –, vitamins in **19**, 192
- , susceptibility to denaturation **33**, 347
- , use of **33**, 347
- , whey protein concentrate **33**, 347
- Whey protein concentrates and isolates, elasticity with cooling and reheating **34**, 245–246
- , gelation mechanisms **34**, 244–247
- , gel properties **34**, 247–249
- , gel strength **34**, 337–344
- , –, cysteine effect **34**, 339–340
- , –, presence of NaCl and CaCl₂ **34**, 338–339
- , –, protein–protein interactions **34**, 340–341
- , –, transition from viscous to viscoelastic structure **34**, 245–246
- , –, variation with added cosolute **34**, 337–340
- , –, with protein concentrate **34**, 340–344
- Whey protein isolate–lipid films, applications **44**, 382
- , oxygen barrier properties **44**, 378
- , water barrier properties **44**, 376–378
- , –, relative humidity effects **44**, 381
- Whey protein nitrogen index, whey protein denaturation **33**, 372
- Whey proteins, adsorption **33**, 391–393
- , and flavors, interactions **33**, 415–416
- , as gelling ingredients **33**, 389–391
- , composition and distribution of **19**, 155
- , composition of concentrates and isolates **34**, 243
- , concentrate **35**, 195–196, 354
- , definition and classification **34**, 242–243
- , emulsifying properties, characterization **33**, 405–406
- , –, factors affecting **33**, 408
- , –, protein conformation and **33**, 406–408
- , –, surface hydrophobicity and **33**, 406–408
- , films **33**, 395–396
- , –, effects of aging **33**, 394
- , –, pH and ionic strength effects **33**, 394
- , –, protein structure and **33**, 393–395
- , –, stability **33**, 394
- , –, viscoelastic behavior **33**, 394–395
- , flavor binding **33**, 410–413
- , –, thermodynamic representation **33**, 412
- , foaming properties **33**, 402–404
- , foams **33**, 400–402
- , functional properties **33**, 364–365
- , –, effects of variability in protein preparations **33**, 370–373
- , –, factors affecting, extrinsic **33**, 369–370
- , –, –, intrinsic **33**, 365–369
- , –, –, table **33**, 367
- , –, requirements in food products, table **33**, 366
- , gelation **33**, 381–385
- , –, factors affecting gel composition and properties **33**, 385–389
- , –, forces in gel formation and stabilization, table **33**, 384
- , –, gel structure **33**, 383–384
- , gel strength **34**, 247
- , heated **35**, 220
- , hydration **33**, 373–374
- , hydrophobic properties **34**, 248
- , infant formula **33**, 422–423
- , in milk **10**, 48–50, 51–52
- , β -lactoglobulin **34**, 243–244
- , lipid binding **33**, 408–409
- , modification, chemical **33**, 417–418
- , –, –, acylation **33**, 418–419
- , –, –, amidation and esterification **33**, 419–420
- , –, –, glycosylation **33**, 421–422
- , –, –, phosphorylation **33**, 419
- , –, –, reductive alkylation **33**, 421
- , –, –, thiolation **33**, 420–421
- , –, enzymatic **33**, 416–417
- , nutritional aspects **33**, 422–423
- , preparation and isolation, chromatographic methods **33**, 361
- , –, combined reverse osmosis–ultrafiltration **33**, 361
- , –, compositions of derived proteins, table **33**, 363
- , –, conventional methods **33**, 360–361
- , –, denaturation assessment methods **33**, 363
- , –, reverse osmosis **33**, 361
- , –, thermal separation **33**, 361–362
- , –, ultrafiltration **33**, 361
- , research needs **33**, 424–425
- , role in breadmaking **19**, 177–179
- , solubility **33**, 374–375
- , structure, amino acid compositions, table **33**, 350
- , –, bovine serum albumin **33**, 357
- , –, emulsifying properties and **33**, 406–408
- , –, film-forming properties and **33**, 393–395
- , –, foam stability and **33**, 398–400

- , –, immunoglobulins **33**, 357–358
- , –, α -lactalbumin **33**, 354–357
- , –, lactoferrin **33**, 358–359
- , –, β -lactoglobulin **33**, 350–354
- , –, lysozyme **33**, 359
- , –, physicochemical characteristics, table **33**, 349
- , –, proteose–peptones **33**, 358
- , –, surface activity **33**, 391–397
- , –, thermal properties **33**, 376
- , –, casein effect **35**, 332–333
- , –, heat denaturation **33**, 378–379
- , –, heat denaturation temperatures and enthalpies, table **33**, 377
- , –, heat effects on conformation **33**, 376–378
- , –, pH effects **35**, 324–325
- , –, ultrasonic analysis **45**, 152, 153
- , –, water-holding ability **34**, 247–248
- White blood cells, tocopherol association with **33**, 177
- White muscle, *see* Muscle
- Whiting, aerobic bacteria in **2**, 350
- , formation of dimethylamine in stored **2**, 371
- , gurnard, aerobic bacteria in **2**, 350
- , organoleptic spoilage of **2**, 377
- , rigor mortis in **2**, 363, 366
- , tests for quality of **2**, 381
- Whole-body model, folate **40**, 83
- , membrane transport **40**, 259–260
- , vitamin A **40**, 8–11
- , vitamin B6 **40**, 116–117
- Whole grain, phytic acid content **28**, 14
- Wide-gap rotational viscometers **11**, 378–381
- Wiener conche, chocolate and **31**, 304, 305
- Wieners, thermal scanning rheological analysis **35**, 354–355
- Willia* in dates **3**, 452
- Williams–Landel–Ferry free-volume theory **38**, 135, 177
- Wiltshire bacon, *see* Bacon
- Winemaking, sulfites as antimicrobial agents **30**, 11–12
- Winery equipment, ozone treatment **45**, 192
- Winery wastes **17**, 131–132
- Wines **17**, 196–197
- , acetal **5**, 385
- , acetaldehyde **5**, 382, 384
- , acetone **5**, 385
- , acetylmethylcarbinol in various types **5**, 382
- , acidic components **25**, 3–10
- , –, changes during vinification **25**, 10–13
- , –, recommended levels **25**, 4–5
- , acids **5**, 386, 388
- , –, changes during storage **5**, 397
- , acrolein **5**, 386
- , aging **5**, 393, 444
- , alcohols and related compounds **5**, 358
- , aldehydes and related compounds **5**, 382
- , alginates in clarification **11**, 153
- , aromatic constituents **5**, 454, 460
- , ascorbic acid **5**, 457
- , –, as reducing agent **18**, 283–287
- , bacteria in California **6**, 90
- , benzaldehyde **5**, 385
- , buffer capacity **5**, 417
- , carbohydrates **5**, 418
- , chemical abnormalities induced by bacteria **6**, 76
- , chromatography of **5**, 357
- , citric acid **5**, 397, 401
- , color **5**, 330, 441
- , constituents in white and port **5**, 358
- , content of 2,3-butylene glycol **5**, 381
- , Danish fruit **6**, 82
- , deacidification **25**, 1–53
- , –, biological methods for **25**, 25–42
- , –, physicochemical methods **25**, 13–25
- , determination of total SO₂ **5**, 422, 123
- , effect of air on **6**, 89
- , enzymes **5**, 454
- , esters **5**, 430, 435
- , extract **5**, 428
- , fermentation, acids produced during **25**, 10–11
- , fining **5**, 444
- , from kiwifruit juice **29**, 302–306
- , growth of bacteria **6**, 82
- , hexosis **5**, 419
- , hydroxymethylfurfural **5**, 385
- , inorganic constituents of **8**, 135
- , lactic acid **5**, 403, 405
- , malic acid **5**, 395, 398
- , mannitol **5**, 425
- , methods of analyses **5**, 356
- , microbiology of **6**, 67
- , nicotinic acid **5**, 460
- , nitrogenous compounds **5**, 448, 449, 452, 454–456
- , –, in clouding **5**, 451
- , organic constituents **5**, 353
- , oversulfiting **5**, 140
- , pantothenic acid **5**, 460
- , pentoses and related compounds **5**, 423
- , pH of **5**, 416
- , polyhydroxyphenols **5**, 435

Wines (*cont'd*)

- , polyphenols and enzymic browning 19, 117–118
- , problems in Germany 5, 355
- , – in Hungary 5, 355
- , pyridoxine 5, 460
- , radio-frequency waves in pasteurization of 3, 133
- , riboflavin 5, 459
- , slimy or ropy 6, 82
- , sophistication, detection 5, 494
- , spoilage caused by bacteria 6, 75, 76
- , storage temperature 6, 89
- , succinic acid 5, 402, 403
- , sucrose 5, 424
- , sulfur dioxide 8, 135, 157, 162
- , tannins 5, 436, 437, 439, 440
- , tartaric acid 5, 391, 394, 415
- , tartness of 25, 3–4
- , thiamin 5, 458
- , titratable acidity 5, 390
- , ultrasonic alcohol determination 45, 138
- , use of ascorbic acid 4, 406
- , – of SO₂ 5, 136, 137
- , vitamins 5, 454, 456, 462
- , volatile acidity 5, 407, 412
- , yeast, temperature–time relationship for destruction of 3, 436
- Winkler device 14, 89–90
- Winnowing, chocolate and 31, 241, 243, 244
- Wisconsin system, meat quality judging 21, 73
- Witch, rigor mortis in 2, 366
- Withering process, in tea manufacture 17, 261–263, 272
- WLF behavior, compared to Arrhenius behavior 38, 188–200
 - , effect on kinetics of diffusion-limited relaxation processes 38, 208–209
 - , relaxation times 38, 189–191
- WLF coefficients, intuitive implications 38, 200
- WLF equation 38, 160, 177–188
 - , analogy with Michaelis–Menten equation 38, 200–204
 - , application 38, 178, 230
 - , aqueous food–polymer systems, viscoelastic behavior 38, 183–188
 - , correct glass transition temperature reference state 38, 230–231
 - , crystallization kinetics 38, 181–182, 210–212
 - , explicit reference temperature 38, 207
 - , mobility definition 38, 179
- WLF kinetics 38, 135, 176
 - , contrast with Arrhenius kinetics 38, 204–212
- WLF shift factor 38, 189–190
- Wofatit C, preparation of 2, 5
- WOF (warmed-over flavor), *see* Meat, cooked, warmed-over flavor development
- Women, employed outside home 32, 242
 - , food preferences and attitudes 32, 255–258
- Wood, dietary fiber and 31, 126, 151
- Wood materials, dry distillation products 29, 93–94
 - , for curing smoke generation 29, 90–92
 - , –, effect on food flavoring 29, 139–140
 - , –, main constituents 29, 90–91
 - , –, pyrolysis during 29, 93–98
 - , –, smoldering 29, 92–95
 - , smoke compounds from various species 29, 107–108
- Work methods, analysis and development of operations 4, 67–90
 - , – of processes 4, 51–66
 - , description of methods 4, 44–48
 - , design and simplification 4, 37–104
 - , development of methods 4, 48–50
 - , simplification of work 4, 91–96
- Workplace exposure, carcinogen risk assessment and 31, 2, 3, 5
 - , –, epidemiology 31, 38
 - , –, laboratory data 31, 37
 - , –, statistics 31, 13, 18
 - , *N*-nitroso compounds and 31, 98
- World, food situation in 18, 85–86
- World Health Organization, recommended dietary allowances for calcium, table 33, 109
- World Wide Web, semiparametric tools 40, 275
- Wurster spray dryer, use in manufacture of soap powder 2, 431–432
- Wyman-linkage theory 35, 299
- X-protein 9, 4
- Xanthan, molecular shapes and interactions 42, 196–199
- Xanthan gum, creaming and 34, 133–135
- Xanthates 14, 311–312
- Xanthine, chocolate and 31, 326
- Xanthine derivatives, meat mutagen modulation 34, 433
- Xanthophylls 15, 217
- Xeromyces*, growth rate of 7, 98–99
- X-ray analysis cap 41, 167

- X-ray diffraction, polysaccharides **42**, 133–146
- X-ray diffraction of **3**, 158
- X-ray fluoroscopy **3**, 158, 159
- X-ray microanalysis in scanning electron microscopy **22**, 216, 219
- X-rays **15**, 71
- , carcinogen risk assessment and **31**, 2, 3
- , destruction of toxins by **3**, 159
- , effect on vitamins **3**, 157, 158
- , explanation of **3**, 127, 128
- , germicidal action of **3**, 156, 157
- , relative penetration of **3**, 128
- , uses of **3**, 156–160
- Xylan, chocolate and **31**, 269
- , dietary fiber and, analysis **31**, 146, 148
- , –, dicotyledonous plants **31**, 127, 129, 133, 135
- , –, intestinal bacteria **31**, 177, 181, 183, 185, 187
- , –, properties **31**, 170, 171
- Xylem, desirability of in foods **2**, 304, 305
- , dietary fiber and **31**, 122
- Xylene, solubility of DDT in **2**, 203
- Xylitol **25**, 137–180
- , adverse effects of **25**, 171–174
- , boiling point **28**, 384
- , browning reactions **28**, 389
- , caloric value **28**, 389
- , carcinogenicity studies on **25**, 173–174
- , chocolate and **31**, 269, 274, 275
- , confectionery uses **28**, 392–395
- , crystallization **28**, 382–383
- , density **28**, 387
- , dental and nutritional properties of **25**, 142–143
- , dental caries and **25**, 139–147
- , effects on renal and cerebral function **25**, 173
- , enzyme stability **35**, 247
- , exocrine glands and **25**, 149–152
- , fermentation **28**, 389–390
- , food applications **28**, 392–399
- , foods containing lowered cariogenicity **25**, 139
- , food technological properties **28**, 389–392
- , heat of solution **28**, 385–386
- , history **28**, 375–378
- , hygroscopicity **28**, 387–388
- , in chewing gum **28**, 392–393
- , in chocolate **28**, 395
- , in coatings **28**, 395
- , in compressed tablets **28**, 394–395
- , in confectionery jellies **28**, 394
- , in drinks **28**, 398–399
- , in gum drops **28**, 394
- , in hard candy **28**, 393–394
- , in ice cream **28**, 395–396
- , in jams **28**, 396–398
- , in jellies **28**, 396–398
- , in marmalades **28**, 396–398
- , in yogurt **28**, 396
- , large scale production **28**, 378–382
- , –, hydrogenation **28**, 381
- , –, hydrolysis **28**, 380
- , –, purification **28**, 381–382
- , –, xylose purification **28**, 380
- , mechanism of action of **25**, 153–156
- , metabolism of **25**, 160–161
- , –, hepatic **25**, 164–165
- , –, intermediary **25**, 163–164
- , –, intestinal absorption **25**, 162–163
- , microbiological aspects of **25**, 147
- , occurrence, in fruit **28**, 376–377
- , –, in nature **28**, 374–375
- , periodontal disease and **25**, 152–153
- , physicochemical properties **28**, 382–388
- , plaque studies on **25**, 149
- , research needs **25**, 176; **28**, 399–400
- , sialomacromolecules and **25**, 150–152
- , solubility **28**, 385
- , specific heat **28**, 384–385
- , structure **28**, 382
- , sweetness **28**, 390–392
- , –, chemical basis **28**, 390
- , –, in water and acid solutions **28**, 391
- , –, synergistic effects **28**, 391–392
- , therapeutic use of **25**, 167–170
- , –, for diabetics **25**, 168–169
- , –, for hemolytic anemia **25**, 169–170
- , –, in parenteral nutrition **25**, 167–168
- , toxicology of **25**, 170–174
- , viscosity **28**, 386
- Xyloglucans, dietary fiber and, dicotyledonous plants **31**, 126–129, 135
- , intestinal bacteria **31**, 172, 177, 179, 187
- , monocotyledonous plants **31**, 137
- , pectin-bound **30**, 151
- , physiological role **30**, 179
- , plant cell wall, cellulose-bound **30**, 150–151
- Xylose, addition to dough, aroma and **30**, 100–101
- , chocolate and **31**, 269
- , dietary fiber and, analysis **31**, 146, 148
- , –, dicotyledonous plants **31**, 126, 133, 135
- , –, intestinal bacteria **31**, 175, 177, 181, 185, 187, 188

Xylose, dietary fiber and (*cont'd*)

–, –, monocotyledonous plants **31**, 137

–, in apples and pears **8**, 313

–, utilization by shoyu, color formation and **30**, 245–246

L-Xylosone **14**, 233

D-Xylulokinase, in wheat germ **23**, 240

Yacon, inulin **43**, 6, 8, 9

Yeasts (*see also individual organisms*) **32**, 15

–, action of epoxides on **1**, 389

–, – of formaldehyde on **1**, 389

–, – of sulfur dioxide on **1**, 388

–, amino acid composition **18**, 109

–, as sources of protein **18**, 88–116

–, – of –, nutritional value **18**, 107–116

–, – of –, propagation methods **18**, 91–107

–, – of –, useful species **18**, 90–91

–, behavior toward salts **12**, 64

–, Brewers **17**, 130–132

–, cell membranes **12**, 64–69

–, chocolate and **31**, 218, 256

–, cloned gene expression **36**, 150

–, copper as a poison in wine **8**, 179

–, destruction by supersonic vibrations **3**, 131

–, – by ultraviolet light **3**, 149

–, destruction of cells by ether **1**, 377

–, dried stabilizer in candy **6**, 13

–, ecological aspects **12**, 83–84

–, effect of pH on growth **3**, 431

–, – of – on salt tolerance **3**, 453

–, – of radio waves on growth **3**, 144

–, effect on malic acid **9**, 267–268

–, extract, thiamine destruction in **6**, 294, 304

–, folate bioavailability **33**, 73–74

–, from shoyu mash, ferulic acid conversion into 4-ethylguaiacol **30**, 278, 280

–, from sulfite waste liquor, diagram **18**, 100

–, growth and fermentation **12**, 69–76

–, –, assimilation of sugars **12**, 75–76

–, –, balances of products **12**, 76

–, –, culture temperature **12**, 73–75

–, –, hydrogen ion concentration **12**, 72–73

–, –, in high concentrations of sodium chloride **12**, 70

–, –, nitrogen sources **12**, 69–71

–, –, vitamins **12**, 71–72

–, growth curve in presence of sulfur dioxide **3**, 502

–, inactivation, pulsed electric field (PEF) processing **44**, 13, 14–15

–, in brines **12**, 55–56

–, in cocoa bean pulp **8**, 263

–, in diet of rats **1**, 112, 114

–, in fermenting cocoa beans **8**, 232, 252

–, in food spoilage **12**, 85–86

–, in grape juice **9**, 231–234

–, in noncitrus fruit juices **9**, 228–234

–, –, in apple juice **9**, 229–230

–, –, in concentrates **9**, 230–231

–, in olive oil **31**, 461, 471

–, in soy sauce and mash **10**, 113–115, 119–121

–, in substrates with high sugar content **12**, 54–55

–, in sugar solution **3**, 448–449

–, intake by depancreatized rats **1**, 123

–, intestinal overgrowth **43**, 20–21

–, miso **12**, 56–58

–, Na- **12**, 64, 67

–, obligate **12**, 59

–, on refrigerated meats **6**, 139

–, osmophilism and **7**, 113–115; **12**, 53–94

–, palatability of **18**, 115–116

–, pH and **7**, 109–110

–, photomicrographs of spray-dried **2**, 516

–, physiological adaptation and training **12**, 59–62

–, –, depressed viability **12**, 59–60

–, –, reversibility of salt tolerance **12**, 60–61

–, practical applications **12**, 84–85

–, problems **12**, 86

–, proteins of **16**, 18, 24

–, recovery of **17**, 131

–, reduction of growth rate by mustard gas **1**, 378

–, salt-tolerant **12**, 78–79

–, soy **12**, 56–58

–, sugar and salt tolerance **12**, 58–59

–, –, difference in same species **12**, 63–64

–, –, osmotic effects **12**, 58

–, sulfite formation by various strains **30**, 6–7

–, temperature and **7**, 109

–, thiamine in **6**, 262

–, *Torula*, growth of **17**, 94

–, toxicity **18**, 112–115

–, use of Bishop spray dryer for **2**, 410

–, water requirements **7**, 100–101

–, wine **6**, 87

Yellow tail, spoilage of **7**, 51–52

Yersinia, attachment to meat tissue **43**, 336

Yield stress **39**, 6, 46, 48

Yogurt **39**, 187, 189

–, allolactose and galactobiose in **38**, 84

–, ascorbic acid fortification of **18**, 294

–, lactose content **38**, 14–16

- , ultrasonic sol–gel transition monitoring **45**, 147
- Young's modulus **39**, 7, 254
- Yuba **44**, 374
- YX-proteinase, lyotropic salt effect **35**, 296–298
- Z-disk protein, endogenous proteolytic enzymes and **31**, 398, 399, 404, 407
- Z value, of enzymes **17**, 44–45
- , thermal inactivation **17**, 39, 42
- z values **44**, 15252
- , *Escherichia coli* O157:H7 **44**, 158, 159, 160, 161, 163, 16565
- , *Listeria monocytogenes* **44**, 16060
- , *Salmonella* **44**, 153, 154, 155, 156, 157, 163, 164, 16565
- , time–temperature integrators, chemical **44**, 18282
- , –, peroxidase **44**, 18080
- , –, phycoerythrin **44**, 18585
- , –, triose phosphate isomerase **44**, 18383
- Z'Coat **44**, 381
- Zahn spray dryer **2**, 430
- Zalcitabine **44**, 285, 320
- Zea mays*, see Corn
- Zearalenones **44**, 196
- Zeaxanthin **15**, 218
- Zein-extracted gluten **17**, 121
- Zeins **36**, 101–103; **38**, 275, 277
 - , acid hydrolysis of **3**, 272
 - , consensus sequence **36**, 101
 - , expression in micro-organisms **36**, 163
 - , food protein engineering **36**, 185–186
 - , transgenic plants **36**, 169–170
- α -Zeins, structural model **36**, 101–102
- β -Zeins **36**, 101
- γ -Zeins **36**, 101, 103
- δ -Zeins **36**, 103
- Zenker's waxy degeneration **13**, 114–115
- Zeo-Karb, adsorption of polypeptide fraction by **2**, 12
 - , use as catalyst **2**, 36
 - , use in pectin extraction **2**, 21
 - , – in reducing lead in maple syrup **2**, 37
- Zeolite, regeneration of **2**, 24
- Zeolite treatment, on cow's milk **2**, 21–24
- Zeo-Rex, adsorption of polypeptide fraction by **2**, 12
- Zephiran, effect of pH on germicidal power **2**, 134
 - , effect on influenza virus **2**, 138, 183
 - , – on tubercle bacilli **2**, 148
- , film formation of **2**, 144
- , neutralization by anionic agent **2**, 132
- , structure of **2**, 120
- , therapeutic action of **2**, 143
- , toxicity of **2**, 130, 131
- , use on sewage **2**, 183
- Zephirol, concentration to destroy staphylococci **2**, 135
 - , structure of **2**, 120, 146
 - , toxicity of **2**, 130
- Zero flow, extrapolation **40**, 189
- Zeta potential, coalescence rate constant variation with **34**, 138
- Zidovudine **44**, 285
- Zig-zag oscillatory tests **35**, 351
- Zinc **36**, 225
 - , absorption, inositol phosphates influence **45**, 32, 33, 35, 36, 42
 - , –, inulin effects **43**, 33
 - , bioavailability **36**, 227–228
 - , –, effect of autoclaving **28**, 40
 - , –, in foodstuffs **28**, 39–41
 - , content of apples and pears **8**, 371
 - , – of plants, effect of fertilizers on **1**, 314
 - , deficiency **1**, 121; **36**, 225
 - , –, in apples **8**, 378
 - , effect on ascorbic acid content of tomatoes **1**, 308
 - , endogenous proteolytic enzymes and **31**, 347
 - , in milk **36**, 225–228
 - , in musts and wines **8**, 137, 138, 198
 - , RDAs **36**, 226
 - , soy protein effects on absorption and metabolism, human **30**, 369–379
- Zinc–folate interactions, effects on folate bioavailability **33**, 79–80
- Zirconium, in fermenting musts **8**, 137
- Zizinia spray dryer, operation of **2**, 407–408
- Zolpidem **44**, 308
- Zoplicone **44**, 308
- Zousoon **39**, 76, 137
 - , color **39**, 128–129
 - , energy costs **39**, 145–146, 147
 - , flavor **39**, 132, 133, 136
 - , microbial control **39**, 124
 - , osmosis **39**, 111–113
 - , prerigor treatment **39**, 93, 147
 - , process improvement **39**, 89–90
 - , texture **39**, 125
- Zucca melon, bleaching **5**, 98
- Zygosaccharomyces*, growth inhibition by SO₂ **5**, 125
 - , in dates **3**, 452

Zygosaccharomyces (cont'd)

–, in glycerol production **12**, 76–77
–, toleration of moisture by **3**, 451, 452

Zygosaccharomyces bailii **45**, 197

Zygosaccharomyces barkeri **3**, 452

Zygosaccharomyces cerevisiae **3**, 452

Zygosaccharomyces ellipsoideus **3**, 452

Zygosaccharomyces japonicus **12**, 56

Zygosaccharomyces nussbaumeri **12**, 54–55

Zygosaccharomyces salsa **12**, 56

Zygosaccharomyces soya **12**, 56