

Soybean Proteins: Their Production, Properties, and Food Uses. A Selected Bibliography

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ABSTRACT

Key references have been selected to provide an introduction to production, properties, and food uses of soybean proteins.

INTRODUCTION

Information on soybeans and soybean proteins has increased rapidly since the crop became firmly established in the United States in the late 1920's and early 1930's. When Klare S. Markley edited the accumulated information two decades later, it filled two volumes of his book entitled *Soybeans and Soybean Products* (Interscience Publishers, New York, N.Y., 1950-51). This general reference is a compilation of research efforts from laboratories of universities, industry, and the U.S. Department of Agriculture and is a bench mark in the literature on soybeans. In the intervening 20 years numerous advances have been made in research and food applications of soybean proteins. This new information was recently edited by two of the pioneers in soybean protein research, Allan K. Smith and Sidney J. Circle, in *Soybeans: Chemistry and Technology*, Volume I, *Proteins* (Avi Publishing, Westport, Conn., 1972).

Both of these reference works should be consulted for detailed information on soybean proteins; but for those newly interested in this field, an outline of the subject matter is included and a selected list of key references is presented as introductory reading material. In addition, new references also are included where pertinent to update Smith's and Circle's monograph.

The references in the bibliography are listed alphabetically by author or patent assignee. Multiple citations under a given name are arranged chronologically.

CLASSIFICATION AND SUBJECT GUIDE TO SELECTED BIBLIOGRAPHY

Production of Soybean Protein Forms

Full-fat and defatted flours: 6, 21, 25, 39, 70, 71, 72.

Protein concentrates: 21, 63, 67, 74, 90.

Protein isolates: 21, 22, 25, 67, 95.

Spun protein fibers: 12, 35, 55, 98, 106, 118.

Extruded flours: 4, 35, 49, 118.

Cereal-soy blends: 1, 24, 40, 51, 68.

Quality control aspects: 25, 81, 83.

Statistics and projections: 36, 62.

Properties of Soybeans and Soybean Proteins

Structure of soybeans: 88, 96, 110, 111.

Composition of soybeans and soybean proteins: 3, 45, 54, 60, 67, 91, 92, 112.

Physical and chemical properties of soybean proteins: 15, 16, 17, 18, 19, 20, 30, 55, 58, 59, 75, 76, 94, 95, 109, 112, 113, 114.

¹ARS, USDA.

Functionality of soybean proteins: 20, 21, 31, 37, 50, 66, 80, 87, 99, 109, 113, 115, 117.

Nutritional properties of soybean proteins: 7, 13, 23, 32, 33, 34, 45, 56, 60, 69, 71, 81, 113.

Physiologically active factors in soybeans: 8, 14, 46, 61, 84, 85, 96.

Flavor of soybean proteins and protein products: 2, 5, 27, 52, 57, 65, 73, 77, 85, 107, 113.

Detection, determination, and regulation of soy proteins in foods: 28, 29, 44, 53, 78, 87.

Food Uses of Soybean Proteins

Baked goods: 9, 10, 26, 43, 64, 69, 80, 86, 99, 100, 101, 102, 103, 115.

Processed meats and meat analogues: 41, 42, 47, 87, 88, 116, 117.

Cereal-soy blends: 1, 7, 9, 24, 40, 51, 79.

Beverage and other products: 11, 34, 72, 93, 105, 108, 113, 117.

Oriental soybean foods: 38, 93, 104.

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