



Advances in food and nutrition research.

Taylor, Steven L.

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Monografía

The appearance of Volume 38 marks a transition for Advances in Food and Nutrition Research as Steve L. Taylor assumes editorial responsibility for the series. Under John Kinsella's guiding hand, Advances in Food Research strengthened its reputation as the leading publication for comprehensive reviews on important topics in food science, evolving into Advances in Food and Nutrition Research, a title which better reflected his interest in the integral relationships between food science and nutrition. Building on this legacy of quality scholarship, Dr. Taylor brings a fresh p

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Contenido: Front Cover; Advances in Food and Nutrition Research, Volume 42; Copyright Page; Contents; Contributors to Volume 42; Chapter 1. The Role of Flavoring Substances in Food Allergy and Intolerance; I. Introduction; II. Food Allergies and Intolerance; III. Types and Uses of Flavoring Substances in Foods; IV. Review of Reported Allergic Reactions to Food Flavoring Substances; V. Appropriate Diagnostic Tests for Investigation of Sensitivity to Food Flavoring Substances; VI. Conclusions; References Chapter 2. The Use of Amino Acid Sequence Alignments to Assess Potential Allergenicity of Proteins Used in Genetically Modified FoodsI. Introduction; II. Methods; III. Results; IV. Discussion; References; Chapter 3. Sequence Databases For Assessing the Potential Allergenicity of Proteins Used in Transgenic Foods; I. Introduction; II. Methods; III. Results; IV. Discussion; References; Chapter 4. Design of Emulsification Peptides; I. Introduction; II. Secondary Structure of Peptides; III. Modeling of Peptide Structures; IV. Synthesis of Designed Peptides V. Testing of Peptide Emulsification PropertiesVI. Future Directions; References; Chapter 5. X-Ray Diffraction of Food Polysaccharides; I. Introduction; II. Basic Principles of Solving Three-Dimensional Structures; III. Molecular Shapes and Interactions; IV. Mixed Polysaccharides; V. Morphology to Macroscopic Properties; VI. Summary; References; Chapter 6. Cellular Signal Transduction of Sweetener-Induced Taste; I. Introduction; II. Recognition Stage At the

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