

ELLIS HORWOOD PUBLISHERS

# FUNDAMENTALS OF FOOD CHEMISTRY

**W. Heimann**



# FUNDAMENTALS OF FOOD CHEMISTRY

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# Table of Contents

---

|                                                |    |
|------------------------------------------------|----|
| Foreword. . . . .                              | 13 |
| Introduction. . . . .                          | 15 |
| <b>PART 1: NUTRITION</b>                       |    |
| Chapter 1. . . . .                             | 19 |
| <b>PART 2: THE CHEMISTRY OF FOOD</b>           |    |
| Chapter 2 Constituents of food . . . . .       | 23 |
| Chapter 3 Protein materials . . . . .          | 27 |
| 3.1 Amino acids . . . . .                      | 28 |
| Reactions of amino acids . . . . .             | 31 |
| Reactions of the carboxyl groups . . . . .     | 32 |
| Reactions of the amino groups. . . . .         | 32 |
| Classification of amino acids . . . . .        | 33 |
| The most important amino acids . . . . .       | 34 |
| Composition of important amino acids . . . . . |    |
| Acyclic amino acids . . . . .                  | 34 |
| Monoaminomonocarboxylic acids. . . . .         | 34 |
| Monoaminodicarboxylic acids . . . . .          | 35 |
| Diaminomonocarboxylic acids . . . . .          | 35 |
| Hydroxyamino acids . . . . .                   | 42 |
| Amino acids containing sulphur . . . . .       | 43 |
| Cyclic amino acids. . . . .                    | 43 |

|                                                                                            |           |
|--------------------------------------------------------------------------------------------|-----------|
| Aromatic series . . . . .                                                                  | 44        |
| Heterocyclic series. . . . .                                                               | 44        |
| Essential amino acids . . . . .                                                            | 44        |
| Separation and determination of amino acids . . . . .                                      | 46        |
| Physical and chemical methods . . . . .                                                    | 46        |
| Microbiological determination of amino acids . . . . .                                     | 47        |
| 3.2 Proteins. . . . .                                                                      | 47        |
| Constitution of proteins . . . . .                                                         | 47        |
| Protein sources and biological value . . . . .                                             | 53        |
| Potential protein sources for the future . . . . .                                         | 54        |
| Physico-chemical properties of proteins . . . . .                                          | 55        |
| Classification of proteins. . . . .                                                        | 57        |
| Simple proteins. . . . .                                                                   | 58        |
| Globulins. . . . .                                                                         | 58        |
| Albumins. . . . .                                                                          | 58        |
| Protamines. . . . .                                                                        | 58        |
| Histones . . . . .                                                                         | 58        |
| Gliadins. . . . .                                                                          | 59        |
| Glutelins . . . . .                                                                        | 59        |
| Skeletal proteins . . . . .                                                                | 59        |
| Compound proteins . . . . .                                                                | 60        |
| Phosphoproteins . . . . .                                                                  | 61        |
| Nucleoproteins . . . . .                                                                   | 61        |
| Glycoproteins. . . . .                                                                     | 63        |
| Chromoproteins . . . . .                                                                   | 64        |
| Symplexes . . . . .                                                                        | 64        |
| Behaviour of proteins during food processing . . . . .                                     | 66        |
| Reactions for the presence and determination of proteins . . . . .                         | 67        |
| Precipitation reactions . . . . .                                                          | 67        |
| Precipitation reactions accompanied by denaturation . . . . .                              | 67        |
| Precipitation reactions not involving denaturation . . . . .                               | 68        |
| Colour reactions . . . . .                                                                 | 68        |
| Serological distinction of proteins. . . . .                                               | 70        |
| Quantitative determination of proteins . . . . .                                           | 70        |
| <b>Chapter 4 Fats and associated substances (lipids). . . . .</b>                          | <b>73</b> |
| 4.1 Classification of fats. . . . .                                                        | 75        |
| 4.2 Building blocks of fats (natural fatty acids) . . . . .                                | 76        |
| Saturated fatty acids . . . . .                                                            | 76        |
| Unsaturated fatty acids. . . . .                                                           | 78        |
| Fatty acids with one double bond: monoenoic acids . . . . .                                | 79        |
| Fatty acids with two or more double bonds: dienoic, trienoic and polyenoic acids . . . . . | 81        |

|      |                                                                              |     |
|------|------------------------------------------------------------------------------|-----|
|      | Dienoic acids . . . . .                                                      | 81  |
|      | Trienoic acids . . . . .                                                     | 82  |
|      | Polyenoic acids . . . . .                                                    | 83  |
|      | Branched chain fatty acids . . . . .                                         | 83  |
|      | Hydroxy- and keto- fatty acids. . . . .                                      | 84  |
|      | Polymerised fatty acids and epoxy fatty acids. . . . .                       | 84  |
|      | Commercial production of fatty acids . . . . .                               | 85  |
| 4.3  | Chemical composition of fats. . . . .                                        | 86  |
|      | Triglycerides. . . . .                                                       | 86  |
|      | Nomenclature of the glycerides . . . . .                                     | 87  |
|      | Mono- and diglycerides. . . . .                                              | 88  |
| 4.4  | Properties of fats. . . . .                                                  | 89  |
| 4.5  | Production of fats . . . . .                                                 | 93  |
|      | Technical processing of vegetable fats . . . . .                             | 93  |
|      | Pressing procedure. . . . .                                                  | 94  |
|      | Extraction process. . . . .                                                  | 95  |
|      | Processing of animal fats. . . . .                                           | 97  |
|      | Fat production by microbiological synthesis. . . . .                         | 98  |
| 4.6  | Refining of edible fats . . . . .                                            | 98  |
| 4.7  | Hardening of fats. . . . .                                                   | 104 |
|      | Hardening of fats by hydrogenation . . . . .                                 | 104 |
|      | Interesterification . . . . .                                                | 105 |
|      | Fractionation processes . . . . .                                            | 109 |
| 4.8  | Deterioration of fats . . . . .                                              | 109 |
|      | Chemical changes in fats . . . . .                                           | 109 |
|      | Hydrolytic reactions . . . . .                                               | 110 |
|      | Oxidative (desmolytic) reactions . . . . .                                   | 110 |
|      | Biochemical and microbiological changes in fats . . . . .                    | 113 |
|      | Biochemical and microbial fat hydrolysis . . . . .                           | 113 |
|      | Biochemical and microbiological-oxidative (desmolytic)<br>breakdown. . . . . | 114 |
| 4.9  | Precautions in the storage of fats . . . . .                                 | 115 |
|      | Natural antioxidants . . . . .                                               | 116 |
|      | Synthetic antioxidants . . . . .                                             | 117 |
| 4.10 | Accompanying materials of fats (lipids) . . . . .                            | 118 |
|      | Phosphatides (glycero-phosphatides) . . . . .                                | 118 |
|      | Lipochromes and lipovitamins . . . . .                                       | 122 |
|      | Carotenoids . . . . .                                                        | 123 |
|      | Chlorophyll . . . . .                                                        | 124 |
|      | Lipovitamins . . . . .                                                       | 125 |
|      | Sterols. . . . .                                                             | 125 |
|      | Hydrocarbons. . . . .                                                        | 127 |

|                                                      |            |
|------------------------------------------------------|------------|
| <b>Chapter 5 Carbohydrates</b> . . . . .             | <b>129</b> |
| 5.1 Monosaccharides . . . . .                        | 130        |
| Configuration and classification of sugars . . . . . | 130        |
| Optical activity of sugars . . . . .                 | 131        |
| General properties and reactions of sugars . . . . . | 135        |
| Reactions of the reducing group . . . . .            | 135        |
| Action of alkalies . . . . .                         | 137        |
| Action of acids . . . . .                            | 139        |
| Oxidation of monosaccharides . . . . .               | 140        |
| Reduction of monosaccharides . . . . .               | 142        |
| Reactions of the hydroxyl group . . . . .            | 142        |
| Mutarotation and conformation . . . . .              | 143        |
| Individual monosaccharides . . . . .                 | 147        |
| Pentoses . . . . .                                   | 147        |
| Hexoses . . . . .                                    | 148        |
| D-Glucose . . . . .                                  | 149        |
| D-galactose . . . . .                                | 150        |
| D-mannose . . . . .                                  | 150        |
| D-fructose . . . . .                                 | 151        |
| L-sorbose . . . . .                                  | 152        |
| Derivatives of the monosaccharides . . . . .         | 152        |
| Desoxysugars . . . . .                               | 152        |
| Sugars with branched chains . . . . .                | 153        |
| Aminosugars . . . . .                                | 153        |
| Sugar alcohols . . . . .                             | 154        |
| Uronic acids . . . . .                               | 156        |
| Glycosides . . . . .                                 | 157        |
| 5.2 Oligosaccharides . . . . .                       | 160        |
| Disaccharides . . . . .                              | 160        |
| Non-reducing disaccharides . . . . .                 | 162        |
| Sucrose or saccharose . . . . .                      | 162        |
| Trehalose (mycose) . . . . .                         | 164        |
| Reducing disaccharides . . . . .                     | 165        |
| Maltose or malt sugar . . . . .                      | 165        |
| Isomaltose, cellobiose and gentiobiose . . . . .     | 166        |
| Lactose (milk sugar, sand sugar) . . . . .           | 167        |
| Meliobiose . . . . .                                 | 168        |
| Trisaccharides . . . . .                             | 168        |
| Raffinose . . . . .                                  | 168        |
| Melezitose . . . . .                                 | 169        |
| Gentianose . . . . .                                 | 170        |
| Higher oligosaccharides . . . . .                    | 170        |
| Non-reducing oligosaccharides . . . . .              | 170        |

|     |                                                                                    |            |
|-----|------------------------------------------------------------------------------------|------------|
|     | Oligosaccharides of milk . . . . .                                                 | 170        |
|     | Chemical methods of separation . . . . .                                           | 172        |
| 5.3 | Polymeric saccharides or polysaccharides . . . . .                                 | 172        |
|     | Classification of polysaccharides . . . . .                                        | 174        |
|     | Homoglycans from sugars (group a) . . . . .                                        | 174        |
|     | Glucans . . . . .                                                                  | 174        |
|     | Starch . . . . .                                                                   | 174        |
|     | Glycogen . . . . .                                                                 | 179        |
|     | Cellulose . . . . .                                                                | 180        |
|     | Other glucans . . . . .                                                            | 182        |
|     | Fructans (fructosans) . . . . .                                                    | 183        |
|     | Inulin group . . . . .                                                             | 183        |
|     | Cereal fructans . . . . .                                                          | 183        |
|     | Laevans . . . . .                                                                  | 183        |
|     | Other homoglycans . . . . .                                                        | 183        |
|     | Chitin . . . . .                                                                   | 184        |
|     | Mannans . . . . .                                                                  | 184        |
|     | Galactans . . . . .                                                                | 184        |
|     | Heteroglycans from sugars (group b) . . . . .                                      | 185        |
|     | Glucomannoglycan . . . . .                                                         | 185        |
|     | Galactomannoglycan . . . . .                                                       | 185        |
|     | Hemicelluloses . . . . .                                                           | 185        |
|     | Homo- and heteroglycans which contain uronic acid<br>(groups c, d and e) . . . . . | 185        |
|     | Plant gums and plant mucilages . . . . .                                           | 186        |
|     | Pectins . . . . .                                                                  | 186        |
|     | Gelling . . . . .                                                                  | 189        |
|     | Alginates . . . . .                                                                | 192        |
|     | Mucopolysaccharides . . . . .                                                      | 193        |
|     | Hyaluronic acid . . . . .                                                          | 193        |
|     | Chondroitin sulphuric acids . . . . .                                              | 194        |
|     | Dermatan sulphate . . . . .                                                        | 194        |
|     | Heparin . . . . .                                                                  | 194        |
|     | <b>Chapter 6 Minerals and trace elements . . . . .</b>                             | <b>195</b> |
|     | <b>Chapter 7 Vitamins . . . . .</b>                                                | <b>197</b> |
| 7.1 | Classification and nomenclature of vitamins . . . . .                              | 199        |
| 7.2 | Analysis of vitamins . . . . .                                                     | 200        |
| 7.3 | Fat-soluble vitamins . . . . .                                                     | 201        |
|     | Vitamin A . . . . .                                                                | 201        |
|     | D-vitamins . . . . .                                                               | 203        |
|     | E vitamins (tocopherols) . . . . .                                                 | 205        |

|                  |                                                                                  |            |
|------------------|----------------------------------------------------------------------------------|------------|
|                  | K vitamins . . . . .                                                             | 208        |
|                  | 'Vitamin F' . . . . .                                                            | 209        |
| 7.4              | Water-soluble vitamins . . . . .                                                 | 209        |
|                  | The B vitamin group . . . . .                                                    | 209        |
|                  | Vitamin B <sub>1</sub> (thiamin, aneurin) . . . . .                              | 209        |
|                  | Vitamin B <sub>2</sub> (riboflavin, lactoflavin) . . . . .                       | 212        |
|                  | Niacin (nicotinic acid, nicotinic acid amide, vitamin PP) . . . . .              | 214        |
|                  | Vitamin B <sub>6</sub> group (pyridoxin) . . . . .                               | 217        |
|                  | Pantothenic acid . . . . .                                                       | 219        |
|                  | Folic acid group . . . . .                                                       | 220        |
|                  | Biotin . . . . .                                                                 | 221        |
|                  | The vitamin B <sub>12</sub> group (cobalamin) . . . . .                          | 222        |
|                  | Vitamin C (L(+)) ascorbic acid) . . . . .                                        | 223        |
| 7.5              | Other active dietary compounds . . . . .                                         | 229        |
|                  | Myo-inositol . . . . .                                                           | 230        |
|                  | 'Vitamin P' . . . . .                                                            | 230        |
|                  | Choline . . . . .                                                                | 232        |
| 7.6              | Vitamin content of some foods . . . . .                                          | 232        |
| 7.7              | Vitamin requirements . . . . .                                                   | 233        |
| 7.8              | Influence of storage and preparation on the vitamin<br>content of food . . . . . | 233        |
| <b>Chapter 8</b> | <b>Enzymes . . . . .</b>                                                         | <b>237</b> |
| 8.1              | Chemical and catalytic nature of enzymes . . . . .                               | 238        |
| 8.2              | Enzymes as catalysts . . . . .                                                   | 240        |
| 8.3              | Enzyme specificity . . . . .                                                     | 244        |
| 8.4              | Enzyme kinetics . . . . .                                                        | 245        |
|                  | Factors which influence reaction rate . . . . .                                  | 245        |
|                  | Effect of substrate concentration . . . . .                                      | 245        |
|                  | Effect of enzyme concentration . . . . .                                         | 246        |
|                  | Effect of temperature . . . . .                                                  | 248        |
|                  | Effect of pH . . . . .                                                           | 249        |
|                  | Specific enzyme activators . . . . .                                             | 250        |
|                  | Enzyme inhibitors . . . . .                                                      | 250        |
| 8.5              | Classification and nomenclature of enzymes . . . . .                             | 251        |
| 8.6              | Individual enzymes . . . . .                                                     | 252        |
|                  | Oxidoreductases . . . . .                                                        | 252        |
|                  | Phenoloxidases . . . . .                                                         | 253        |
|                  | Ascorbic acid oxidases . . . . .                                                 | 254        |
|                  | Aldehydodehydrase . . . . .                                                      | 255        |
|                  | Glucose oxidases . . . . .                                                       | 255        |
|                  | Peroxidase . . . . .                                                             | 255        |
|                  | Catalase . . . . .                                                               | 256        |

|                                                           |     |
|-----------------------------------------------------------|-----|
| Dehydrogenases . . . . .                                  | 256 |
| Transferases . . . . .                                    | 257 |
| Hydrolases . . . . .                                      | 259 |
| Ester hydrolases . . . . .                                | 259 |
| Lipases . . . . .                                         | 259 |
| Pectin esterases (pectases) . . . . .                     | 259 |
| Phosphoric acid ester hydrolases (phosphatases) . . . . . | 259 |
| Phospholipases . . . . .                                  | 260 |
| Glycosidohydrolases . . . . .                             | 260 |
| Amylases . . . . .                                        | 261 |
| Cellulases . . . . .                                      | 261 |
| Pectinases . . . . .                                      | 261 |
| Oligo- and simple saccharides . . . . .                   | 262 |
| Peptide hydrolases . . . . .                              | 262 |
| Lyases . . . . .                                          | 264 |
| Isomerases . . . . .                                      | 264 |
| Ligases . . . . .                                         | 265 |
| 8.7 Enzymes in food technology . . . . .                  | 265 |
| Enzyme preparations from plants . . . . .                 | 266 |
| Enzyme preparations from animal tissues . . . . .         | 267 |
| Enzyme preparations from microorganisms . . . . .         | 268 |
| 8.8 Enzymes in food analysis . . . . .                    | 269 |
| Determination of enzyme activity . . . . .                | 269 |
| Enzymatic determination of individual compounds . . . . . | 270 |

### **PART 3: FOOD AND MAN**

|                                                                               |            |
|-------------------------------------------------------------------------------|------------|
| <b>Chapter 9 Nutrient requirements . . . . .</b>                              | <b>273</b> |
| 9.1 Energy requirement of man and energy value of food . . . . .              | 273        |
| 9.2 Protein requirement . . . . .                                             | 275        |
| 9.3 Importance of fats . . . . .                                              | 276        |
| 9.4 Importance of carbohydrates . . . . .                                     | 277        |
| <b>Chapter 10 Nutrient content of foods . . . . .</b>                         | <b>279</b> |
| <b>Chapter 11 Food digestion . . . . .</b>                                    | <b>283</b> |
| <b>Chapter 12 Behaviour of foods during preparation and cooking . . . . .</b> | <b>287</b> |
| cooking processes . . . . .                                                   | 288        |
| <b>Chapter 13 Preservation of food . . . . .</b>                              | <b>291</b> |
| 13.1 Physical processes . . . . .                                             | 292        |
| Cooling and freezing processes . . . . .                                      | 292        |
| Sterilisation and pasteurisation (heat preservation) . . . . .                | 297        |

|      |                                                  |            |
|------|--------------------------------------------------|------------|
|      | Drying of foods. . . . .                         | 298        |
|      | Drying processes . . . . .                       | 303        |
|      | Sterility by filtration . . . . .                | 306        |
|      | Irradiation procedures . . . . .                 | 307        |
|      | Energy rich rays . . . . .                       | 307        |
|      | UV irradiation . . . . .                         | 308        |
|      | Infrared irradiation . . . . .                   | 308        |
|      | High frequency heating. . . . .                  | 309        |
|      | Storage under gas pressure. . . . .              | 310        |
| 13.2 | Preservation by processing. . . . .              | 310        |
|      | Salting and pickling . . . . .                   | 310        |
|      | Smoking . . . . .                                | 311        |
|      | Acidification . . . . .                          | 312        |
|      | Alcoholic preservation . . . . .                 | 312        |
|      | Sugar preservation . . . . .                     | 312        |
| 13.3 | Chemical additives in food preservation. . . . . | 313        |
|      | Additives and foreign materials . . . . .        | 313        |
|      | Classification . . . . .                         | 315        |
|      | Chemical preservatives . . . . .                 | 317        |
|      | Preservative action. . . . .                     | 318        |
|      | Important preservatives . . . . .                | 321        |
|      | <b>Literature for further study. . . . .</b>     | <b>327</b> |
|      | <b>Index . . . . .</b>                           | <b>335</b> |

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# Table of Contents

---

|                   |    |
|-------------------|----|
| Foreword. . . . . | 13 |
|-------------------|----|

|                       |    |
|-----------------------|----|
| Introduction. . . . . | 15 |
|-----------------------|----|

## **PART 1: NUTRITION**

|                    |    |
|--------------------|----|
| Chapter 1. . . . . | 19 |
|--------------------|----|

## **PART 2: THE CHEMISTRY OF FOOD**

|                                          |    |
|------------------------------------------|----|
| Chapter 2 Constituents of food . . . . . | 23 |
|------------------------------------------|----|

|                                      |    |
|--------------------------------------|----|
| Chapter 3 Protein materials. . . . . | 27 |
|--------------------------------------|----|

|                           |    |
|---------------------------|----|
| 3.1 Amino acids . . . . . | 28 |
|---------------------------|----|

|                                    |    |
|------------------------------------|----|
| Reactions of amino acids . . . . . | 31 |
|------------------------------------|----|

|                                            |    |
|--------------------------------------------|----|
| Reactions of the carboxyl groups . . . . . | 32 |
|--------------------------------------------|----|

|                                        |    |
|----------------------------------------|----|
| Reactions of the amino groups. . . . . | 32 |
|----------------------------------------|----|

|                                         |    |
|-----------------------------------------|----|
| Classification of amino acids . . . . . | 33 |
|-----------------------------------------|----|

|                                          |    |
|------------------------------------------|----|
| The most important amino acids . . . . . | 34 |
|------------------------------------------|----|

|                                                |  |
|------------------------------------------------|--|
| Composition of important amino acids . . . . . |  |
|------------------------------------------------|--|

|                               |    |
|-------------------------------|----|
| Acyclic amino acids . . . . . | 34 |
|-------------------------------|----|

|                                        |    |
|----------------------------------------|----|
| Monoaminomonocarboxylic acids. . . . . | 34 |
|----------------------------------------|----|

|                                       |    |
|---------------------------------------|----|
| Monoaminodicarboxylic acids . . . . . | 35 |
|---------------------------------------|----|

|                                       |    |
|---------------------------------------|----|
| Diaminomonocarboxylic acids . . . . . | 35 |
|---------------------------------------|----|

|                              |    |
|------------------------------|----|
| Hydroxyamino acids . . . . . | 42 |
|------------------------------|----|

|                                          |    |
|------------------------------------------|----|
| Amino acids containing sulphur . . . . . | 43 |
|------------------------------------------|----|

|                             |    |
|-----------------------------|----|
| Cyclic amino acids. . . . . | 43 |
|-----------------------------|----|

|                  |                                                                                            |           |
|------------------|--------------------------------------------------------------------------------------------|-----------|
|                  | Aromatic series . . . . .                                                                  | 44        |
|                  | Heterocyclic series. . . . .                                                               | 44        |
|                  | Essential amino acids . . . . .                                                            | 44        |
|                  | Separation and determination of amino acids . . . . .                                      | 46        |
|                  | Physical and chemical methods . . . . .                                                    | 46        |
|                  | Microbiological determination of amino acids . . . . .                                     | 47        |
| 3.2              | Proteins. . . . .                                                                          | 47        |
|                  | Constitution of proteins . . . . .                                                         | 47        |
|                  | Protein sources and biological value . . . . .                                             | 53        |
|                  | Potential protein sources for the future . . . . .                                         | 54        |
|                  | Physico-chemical properties of proteins . . . . .                                          | 55        |
|                  | Classification of proteins. . . . .                                                        | 57        |
|                  | Simple proteins. . . . .                                                                   | 58        |
|                  | Globulins. . . . .                                                                         | 58        |
|                  | Albumins. . . . .                                                                          | 58        |
|                  | Protamines. . . . .                                                                        | 58        |
|                  | Histones . . . . .                                                                         | 58        |
|                  | Gliadins. . . . .                                                                          | 59        |
|                  | Glutelins . . . . .                                                                        | 59        |
|                  | Skeletal proteins . . . . .                                                                | 59        |
|                  | Compound proteins . . . . .                                                                | 60        |
|                  | Phosphoproteins . . . . .                                                                  | 61        |
|                  | Nucleoproteins . . . . .                                                                   | 61        |
|                  | Glycoproteins. . . . .                                                                     | 63        |
|                  | Chromoproteins . . . . .                                                                   | 64        |
|                  | Symplexes . . . . .                                                                        | 64        |
|                  | Behaviour of proteins during food processing . . . . .                                     | 66        |
|                  | Reactions for the presence and determination of proteins . . . . .                         | 67        |
|                  | Precipitation reactions . . . . .                                                          | 67        |
|                  | Precipitation reactions accompanied by denaturation . . . . .                              | 67        |
|                  | Precipitation reactions not involving denaturation . . . . .                               | 68        |
|                  | Colour reactions . . . . .                                                                 | 68        |
|                  | Serological distinction of proteins. . . . .                                               | 70        |
|                  | Quantitative determination of proteins . . . . .                                           | 70        |
| <b>Chapter 4</b> | <b>Fats and associated substances (lipids). . . . .</b>                                    | <b>73</b> |
| 4.1              | Classification of fats. . . . .                                                            | 75        |
| 4.2              | Building blocks of fats (natural fatty acids) . . . . .                                    | 76        |
|                  | Saturated fatty acids . . . . .                                                            | 76        |
|                  | Unsaturated fatty acids. . . . .                                                           | 78        |
|                  | Fatty acids with one double bond: monoenoic acids . . . . .                                | 79        |
|                  | Fatty acids with two or more double bonds: dienoic, trienoic and polyenoic acids . . . . . | 81        |