

1 Table of Contents

1	Table of Contents	5
2	Abbreviations used:	7
3	Introduction	8
4	Thermodynamic fundamentals	9
5	Lipids	15
5.1	Meat	15
5.2	Poultry	16
5.3	Fish	16
5.4	Vegetables	18
5.5	Vegetal oils	19
5.6	Conclusions	19
6	Proteins	21
6.1	Cereals	24
6.2	Egg	24
6.3	Fish	25
6.4	Meat	27
6.5	Milk and milk products	29
6.5.1	Alterations of the micellar structure	29
6.5.2	Alterations of whey proteins	30
6.5.3	Alterations of caseins	32
6.5.4	Production and maturation of cheese	34
6.6	Poultry	34
6.7	Vegetables	35
6.8	Model systems	37
6.8.1	Alterations of the protein structure	37
6.8.2	Alterations of denaturing properties	40
6.8.3	Alterations of enzymatic degradability	42
6.8.4	Interaction with other food ingredients	43
6.9	Allergenicity	46