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Agricultural Residues, Bibliography 1975-81 and Quantitative Survey - Food and Agriculture Organization of the United Nations 1982
Bibliografie van de literatuur over het hergebruik van afvalstoffen uit de landbouw, de levensmiddelenindustrie en de bosbouw in verschillende delen van de wereld
Plants - 1983

Nutritional Evaluation of Vitamin D Metabolites and Leaf Protein Concentrates on the Productive and Reproductive Performance of Poultry - Syed Ameenuddin 1984

Cassava utilization in animal feed - Rupert Best 1990
Cassava is the most importan root and tuber crop grown in the tropical developing regions of the world. While the greater part of cassava production is destined for human food uses, the potential for the use of cassava and cassava products in animal feeding has increased considerably over the pest 20 years. The interest in the use of cassava as a carbohydrate source to replace, partially or totally, feed grains in rations for swine, poultry, ruminants, and other amimals has generated a vast amount of information on the subject. With the objective of systematizing this information and of making it more widely available to researchers, producers, and agroindustrialists, CIAT produced the bibliography "Cassava utilization in animal feed" in 1985 which contained 578 references.
Hydrolysis of Insoluble Alfalfa Protein Using a Membrane Reactor - Roy Edward Payne 1975

What's New About Crop Plants - U. S. Gupta 2011-02-03
Until recently, breeding efforts in mass produced food crops centered on high yield production, yet sacrificed flavor, taste, and other qualities. Now, more emphasis is being placed on the enhancement of nutritional and medicinal properties as well as from an environmental impact and sustainability standpoint. This volume looks at the use of crops
Plants : the potentials for extracting protein, medicines, and other useful chemicals : workshop proceedings. -

Leaf Protein Concentrates - Lehel Telek 1983
Covers various aspects of leaf protein research: examination of protein leaf sources, global production, use of concentrates, toxins, and experimentation with new sources.
Functionality of Proteins in Food - Joseph F. Zayas 2012-12-06
The book is devoted to expanding current views on the phenomena of protein functionality in food systems. Protein functionalities in foods have been the object ofextensive research over the last thirty to forty years and significant progress has been made in understanding the mechanism and factors influencing the functionality of proteins. The functionality of proteins is one of the fastest developing fields in the studies of protein utilization in foods. Currently, a broad spectrum of data related to protein functionality in food systems has been collected, however, much more needs to be

known. In this volume, the most important functional properties offood proteins are presented: Protein solubility, water holding capacity and fat binding, emulsifying, foaming, and gelling properties as affected by protein source, environmental factors (pH, temperature, ionic strength) and protein concentration; Relationships between protein conformation, physicochemical properties, and functional properties; Protein functional properties as influenced by various food processing conditions, particularly heat treatment, dehydration, freezing and storage when frozen, extraction and other processes; Effects ofprotein modification on the enhancementofprotein functionality; Utilization ofvarious proteins in improving functional properties in food systems. Those aspects of protein functionality are presented which the author believes to be interesting and most important for protein utilization in food systems. The book is recommended to students and food scientists engaged in food protein research and food industry research, and development scientists. Table ofContents Introduction 1 References 5 Chapter 1 Solubility ofProteins. . . . . 6 1. 1 Introduction. . . . . 6 1. 1. 1 Factors Affecting Solubility ofProteins. . . . . .

Production and Evaluation of Leaf Protein Concentrates ; Studies on the Role of Peroxidase in Hydroxylation of Aromatic Compounds - Walter Roy Akeson 1966

Biorefinery Co-Products - Chantal Bergeron 2012-04-23

In order to successfully compete as a sustainable energy source, the value of biomass must be maximized through the production of valuable co-products in the biorefinery. Specialty chemicals and other biobased products can be extracted from biomass prior to or after the conversion process, thus increasing the overall profitability and sustainability of the biorefinery. Biorefinery Co-Products highlights various co-products that are present in biomass prior to and after processing, describes strategies for their extraction , and presents examples of bioenergy feedstocks that contain high value products. Topics covered include: Bioactive compounds from woody biomass Phytochemicals from sugar cane, citrus waste and algae Valuable products from corn and other oil seed crops Proteins from forages Enhancing the value of existing biomass processing streams Aimed at academic researchers, professionals and specialists in the bioenergy industry, Biorefinery Co-Products is an essential text for all scientists and engineers working on the efficient separation, purification and manufacture of value-added biorefinery co-products. For more information on the Wiley Series in Renewable resources, visit www.wiley.com/go/rrs

Bibliography of Agriculture - 1971

Leaf Protein Concentrate - Antoinette Alice Betschart 1971

Measurements of the Degree of Cell Rupture in Alfalfa and Its Relationship with Energy Consumption - Humberto Gerardo Anaya-Serrano 1978

Leaf Protein Concentrate (Pro-Xan) from Alfalfa - United States. Department of Agriculture. Economic Research Service. National Economic Analysis Division 1976

Producing Pro-Xan (leaf Protein Concentrate) from Alfalfa - United States. Department of Agriculture. Economics, Statistics, and Cooperatives Service 1980

Grandpa tells a story about a wonderful painting of animals on the walls of a room in an inn, animals which he as a child saw come to life and leave the walls.

Commercial Fisheries Abstracts - 1972

Technical Report - 1977

Leaf Protein - N. W. Pirie 1987-02-19

An account of recent advances in the appreciation of the value of the fiber residue from fractionating leafy plants and in attempts to use the soluble leaf components as a substrate for cultivating microorganisms.

Leaf Protein: Its Agronomy, Preparation, Quality and Use - Norman Wingate Pirie 1971

Sweet Potato - Jennifer A. Woolfe 1992-03-05

Effects of toxic factors and anti-nutritional components are also considered.
Advances in Food Research - 1969-01-28
Advances in Food Research
Agricultural Science Review - 1966

Combating Micronutrient Deficiencies - Brian Thompson 2010-12-17
Printbegrænsninger: Der kan printes 10 sider ad gangen og max. 40 sider pr. session
Proceedings of the World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs - Thomas H. Applewhite 1989

Vegetables and Vegetable Products - Hans F. Linskens 2012-12-06
The analysis of vegetables and vegetable products is now an important part of everyday life. From the dietary point of view we need to know both the positive and negative aspects of the vegetables we consume - whether they have a high fibre content, for example, or what pesticide residues are present. And from the producers' standpoint, we need to know the methods that are being used to develop new and better vegetables. Thus, genetic analysis becomes important. In this book, a chapter on genetic mapping of pea is included, together with approaches to squash and pumpkin breeding with high carotene content. Also, there are chapters covering the analysis of leaf protein and the oxalic acid content of vegetables, and the analysis of vegetables consumed in tropical Africa. All in all, it is a useful book to have on the shelf for those interested in horticulture, human nutrition or chemical analysis.
Plant Proteins - G. Norton 2013-10-22
Plant Proteins is a compendium of papers discussing, in general, plant proteins as materials for human foods, and in particular, the properties, biosynthesis, deposition of reserves in seeds, undesirable factors, production, and nutritional aspects of plant proteins in the food industry. Some papers review the properties and biosynthesis of plant proteins, the synthesis of chloroplast proteins, and legume seed proteins. Other papers discuss the development of protein reserves in seeds, as well as the toxicity and antagonistic actions in relation to amino acid and protein synthesis. One paper examines the world supply and demand for sources of protein from three plant sources, namely cereals, oilseeds, and legumes. Another paper discusses the capabilities of certain species of micro-organisms to synthesize from a few simple raw materials all the main components needed in the diet of a human or a farm animal. One paper notes that the acceptance of plant protein foods in society depends on their presentation, flavor, texture, appearance, identity, and product name. This compendium will benefit agronomists, agriculturists, biochemists, microbiologists, nutritionists, botanists, chemists, economists, food scientists, physicists and plant breeders.
Protein Nutritional Quality Studies of Leaf Protein Concentrates from Alfalfa (Medicago Sativa L.) and Processed Foods - Gebretateos Woldegiorgis 1976

Studies on Leaf Protein Concentrates - Frederick James Oelshlegel 1970

New Zealand Journal of Crop and Horticultural Science/Experimental Agriculture - 1975-09

Amino Acid Composition of Leaf Protein Concentrates [Part 1] - Eldean Dale Gerloff 1963

Ullmann's Food and Feed, 3 Volume Set - Wiley-VCH 2017-06-19
A compilation of 58 carefully selected, topical articles from the Ullmann's Encyclopedia of Industrial Chemistry, this three-volume handbook provides a wealth of information on economically important basic foodstuffs, raw materials, additives, and processed foods, including a section on animal feed. It brings together the chemical and physical characteristics, production processes and production figures, main uses, toxicology and safety information in one single resource. More than 40 % of the content has been added or updated since publication of the 7th edition of the Encyclopedia in 2011 and is available here in print for the first time. The result is a "best of Ullmann's", bringing the vast knowledge to the desks of professionals in the food and feed industries.
New Trends in Natural and Synthetic

Polymer Science - Cornelia Vasile 2006
This collection of texts written by well-recognised specialists was constituted having in view these important directions of actual research. Sustainable economical growth requires safe resources of raw materials for the industrial production. Today's most frequently used industrial raw material, petroleum, is neither sustainable, because limited, nor environmentally friendly. While the economy of energy can be based on various alter-native raw materials, such as wind, sun, water, biomass, as well as nuclear fission and fusion, the economy of substances is fundamentally depending on biomass, in particular biomass of plants. In the last decades because of the crude oil and other natural resources crisis, a new alternative has been proposed consisting in utilisation of renewable natural resources as feedstock and fuel, among which the biomass is the most promising.

Vegetable Amaranth and Leaf Protein Concentrate, 1886 to 1988 - 1990

Evaluation of Novel Protein Products - A. E. Bender 2016-07-08
Evaluation of Novel Protein Products is a collection of several scientific essays that resulted from a symposium held in Stockholm. The order in which the essays are arranged follows a session type format. Session 1 focuses on the world food problem and the treatment of the nutrition problems in the field of economics, and then ends with the strategy in the examination of unique protein foods. Session 2 of the book is about the unique sources of protein. Possible sources include oilseed, fish, animal husbandry, cereal varieties, and leaf proteins. Sessions 3 to 6 analyze the nutritional value and quality of the said protein sources. Session 7 contains the closing statement about the challenge of protein-calorie malnutrition. Doctors, economists, as well as academic and research students whose focus of study is on food shortage and impact of protein in the human food consumption will find this book invaluable.

New Zealand Journal of Agricultural Research - 1980

Food Protein Sources - N. W. Pirie 2012-01-12
First published in 1975, this book looks at the different ways in which food protein can be produced. Special attention is given to sources from which food protein could be made by simple techniques in regions where protein deficiency is acute. Also covered are quality control and the acceptability of novel foods.

Eat Your Greens - David Kennedy 2014-10-01
Turn over a new leaf with these nutritional powerhouses for your kitchen garden Our industrialized food system is failing us, and as individuals we must take more responsibility for our own health and food security. Leaf crops produce more nutrients per square foot of growing space and per day of growing season than any other crops and are especially high in vitamins and minerals commonly lacking in the North American diet. As hardy as they are versatile, these beautiful leafy vegetables range from the familiar to the exotic. Some part of this largely untapped food resource can thrive in almost any situation. Eat Your Greens provides complete instructions for incorporating these nutritional powerhouses into any kitchen garden. This innovative guide: Shows how familiar garden plants such as sweet potato, okra, beans, peas, and pumpkin can be grown to provide both nourishing leaves and other calorie- and protein-rich foods Introduces a variety of non-traditional, readily adaptable alternatives such as chaya, moringa, toon, and wolfberry Explains how to improve your soil while getting plenty of vegetables by growing edible cover crops Beginning with a comprehensive overview of modern commercial agriculture and rounded out by a selection of advanced techniques to maximize, preserve, and prepare your harvest, Eat Your Greens is an invaluable addition to the library of any gardening enthusiast. David Kennedy is the founder and director of Leaf for Life, a nonprofit organization dedicated to the elimination of global malnutrition through the optimum use of leaf crops, and is the author of 21st Century Greens and the Leaf for Life Handbook .

Current trends in life sciences - 1984

Nutritional Improvement of Food and Feed Proteins - Mendel Friedman 2013-03-09
The nutritional quality of a protein depends on the proportion of its amino acids-especially the

essential amino acids-their physio logical availability, and the specific requirements of the consumer. Availability varies and depends on protein source, interaction with other dietary components, and the consumer's age and physiological state. In many foods, especially those from plants, low levels of various essential amino acids limits their nutritive value. This is particularly important for cereals (which may be inadequate in the essential amino acids isoleucine, lysine, threonine, and tryto phan) and legumes (which are often poor sources of methionine). Moreover, these commodities are principle sources of protein for much of the earth's rapidly growing population. At the current annual growth rate of about 2 percent, the world population of about 4 billion will increase to 6.5 billion by the year 2000 and to 17 billion by the year 2050. Five hundred milliQn people are presently estimated to suffer protein malnutrition, with about fifteen thousand daily deaths. The ratio of malnourished to adequately nourished will almost surely increase. For these reasons, and especially in view of the limited availability of high quality (largely animal) protein to feed present and future populations, improvement of food and feed quality is especially important.