

Parallel Session RTD Line 5 / Consumer Responses to Food Products

Lecture 4: Food technology and perception: improving protein functionality in a food matrix

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Abstract

In addition to nutritional functionality, proteins in a food matrix mostly have an important contribution as texturizer. Fundamental understanding of specific protein functionalities enables to optimize their role as texturizer in a food matrix. Gelation or aggregation of proteins is used in many food products to obtain the desirable sensory and textural properties such as in sausages, custards, cheese, yoghurt, tofu and egg-products. Examples will be presented on fundamental innovations on the aggregation behaviour of milk proteins and how these can be applied to tune microstructural, mechanical and sensorial properties of food products.