

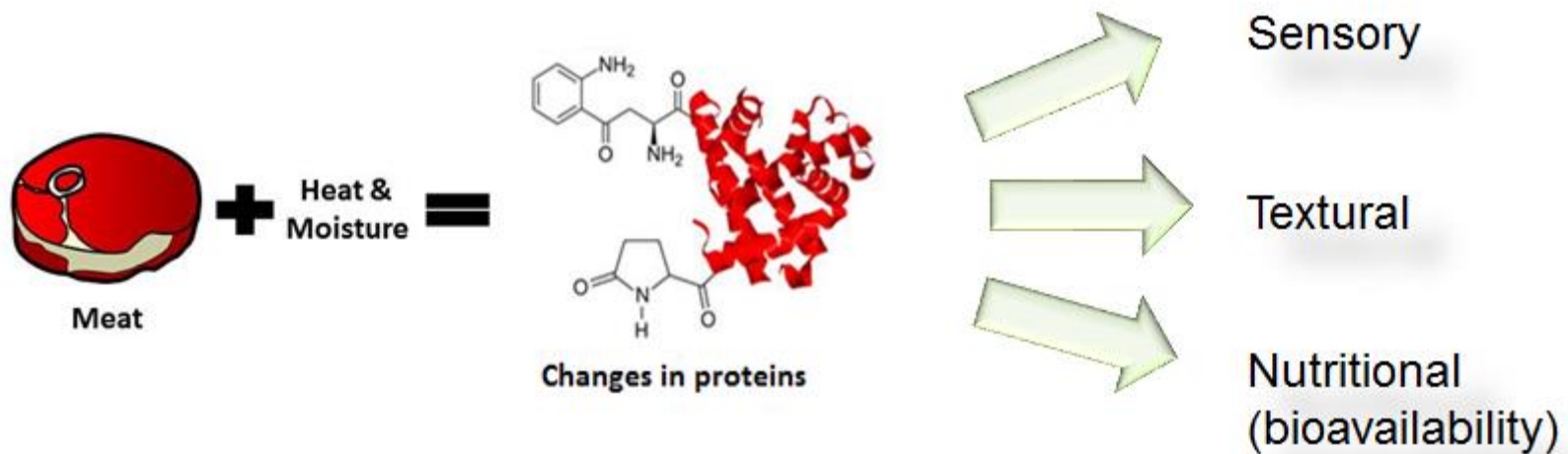
Effect of cooking on meat proteins

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Meat Industry Workshop

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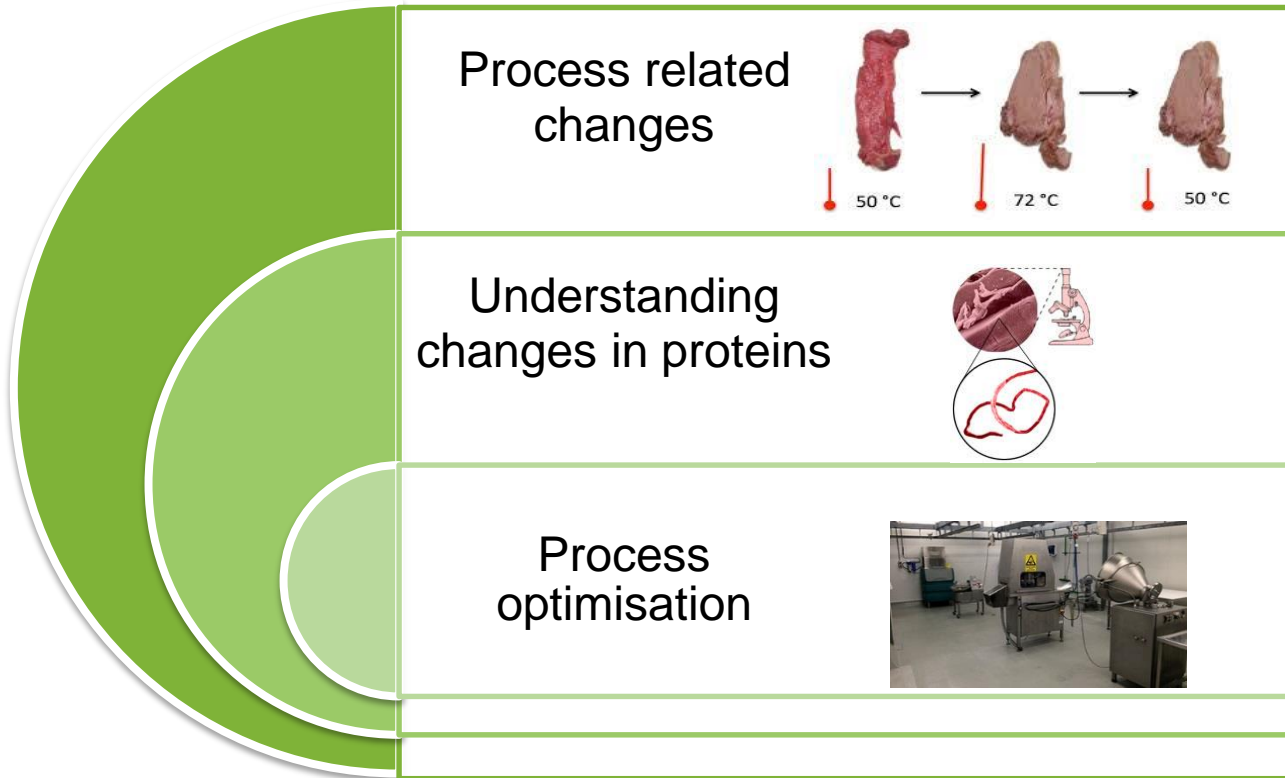
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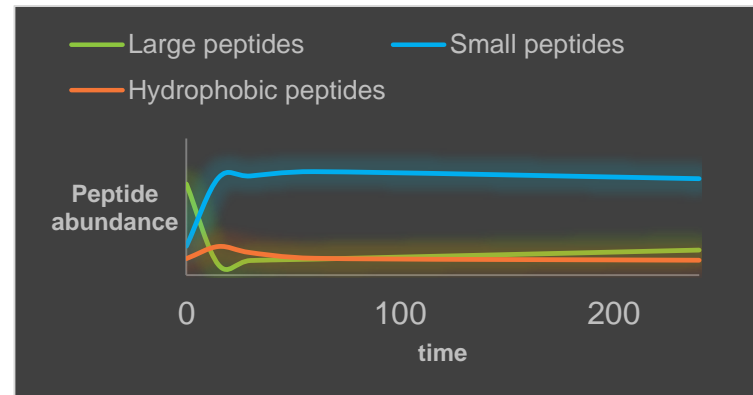
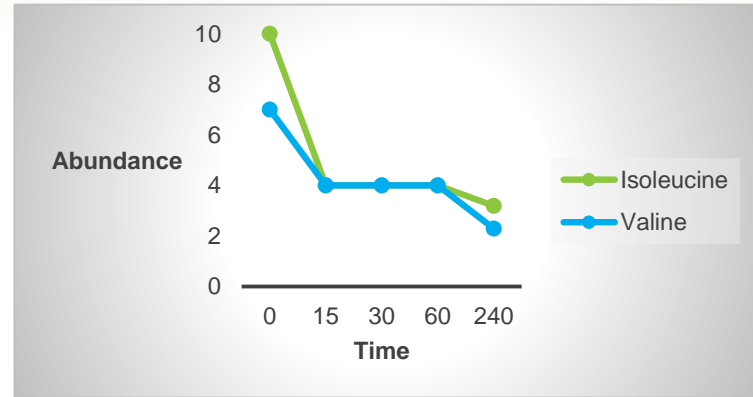
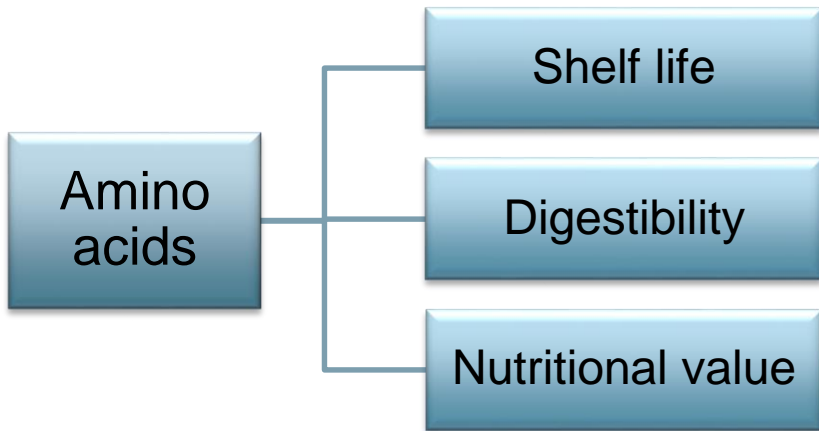
Deb-Choudhury S, Haines S, Harland D, Clerens S, van Koten C, Dyer J. Effect of cooking on meat proteins: Mapping hydrothermal protein modification as a potential indicator of bioavailability. *J. Agric. Food. Chem.* 2014, 62, 8187-8196

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Why do we need to know?

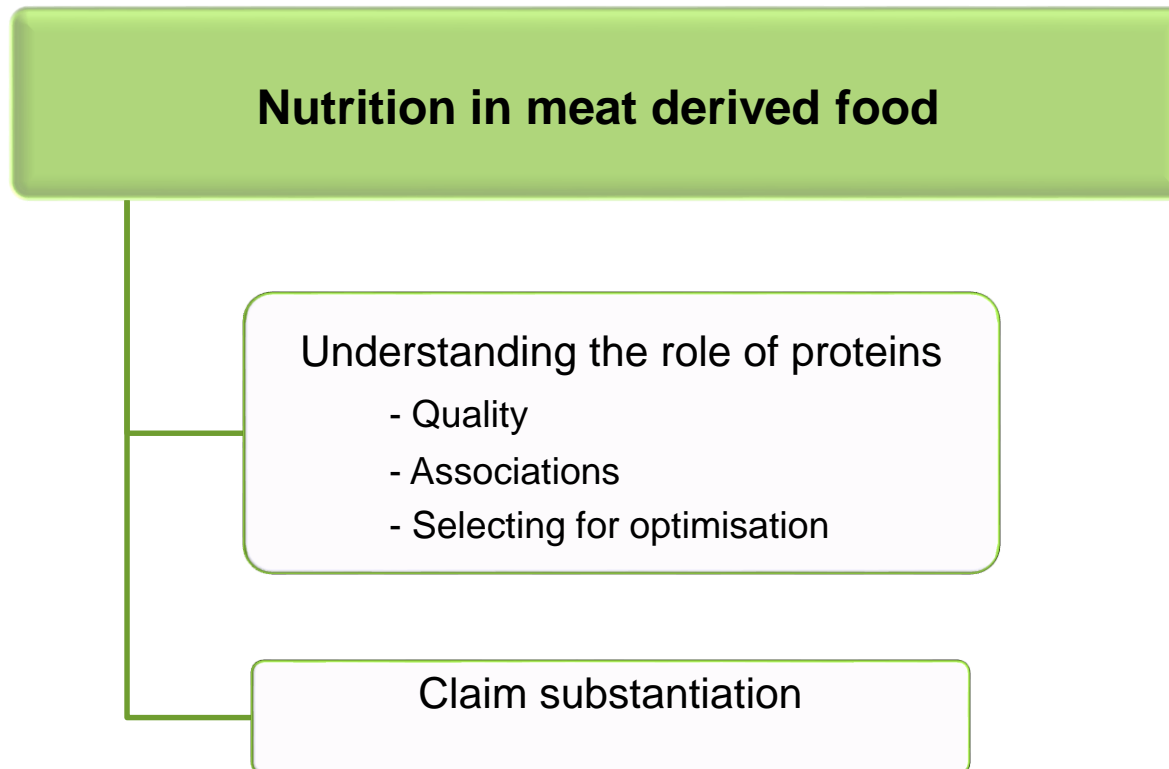


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How can we help?



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Summary

- Comprehensive molecular analysis
- A deeper understanding of heat induced molecular level changes
- Predict functional properties and potential effects on bioavailability

