

บรรณานุกรม

- คุณทลียา ครุฑทะ. 2544. การผลิตโยเกิร์ตแช่แข็งจากนํ้านมถั่วเหลือง นํ้านมข้าวกล้องและรำข้าว. วิทยานิพนธ์ปริญญาโท สาขาวิทยาศาสตร์การอาหาร, สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง. กรุงเทพมหานคร.
- ปราณี อ่านเปรื่อง, 2547. *เอ็นไซม์ทางอาหาร*. กรุงเทพมหานคร: โรงพิมพ์จุฬาลงกรณ์มหาวิทยาลัย.
- ปาริฉัตร ทัพพะสุต และ ปราณี อ่านเปรื่อง. 2541. สมบัติของสารให้ฟองผงจากโปรตีนถั่วเหลือง และการประยุกต์ใช้ในผลิตภัณฑ์อาหาร : อาหาร. 28 : 42-53
- นิธราพร รุจนวิศาล. 2542. สารปรับสมดุลจากธรรมชาติ สารต้านอนุมูลอิสระ. ใน *กันแก๊วแก้ป่วย ด้วยสารต้านอนุมูลอิสระตัวเก่ง*. พิมพ์ครั้งที่ 2. กรุงเทพฯ: สำนักพิมพ์รวมธรรมสน. 9-29.
- พรชนัน เทียวทั่ว. 2548. การปรับปรุงสมบัติเชิงหน้าที่ของโปรตีนโอคาราโดยกระบวนการทางเอ็นไซม์และเคมี. วิทยานิพนธ์ปริญญาโท. สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง, กรุงเทพมหานคร.
- วัลยา เนาวรัตน์วัฒนา และพัชรี บุญศิริ. 2542. โปรออกซิแดนซ์ : อีกโฉมหน้าของแอนติออกซิแดนซ์. *วารสารวิทยาศาสตร์*. 53 : 196-198
- Abd-El-Aim, S. S. L., Lugasi, A., Hovari, J. and Dworschak, E. 1999. Culinary herbs inhibit lipid oxidation in raw and cooked minced meat patties during storage. *Journal of the Science of Food and Agriculture*. 79 : 277-285.
- Achouri, A., Zhang, W. and Shiyaing X. 1998. Enzymatic hydrolysis of soy protein isolate and effect of succinylation on the functional properties of resulting protein hydrolysates. *Food Research International*. 31(9) : 617-623.
- Adler-Nissen, J. 1986. *Enzymatic hydrolysis of food protein*. NewYork: Elsevier Publishing. pp. 77-363.
- Bacon, J. R., Norl, R. and Lambert, N. 1990. Soybean Proteins. [online] . Available : [http : // www. Class.fst.ohio-state edu./Soy.hym](http://www.Class.fst.ohio-state.edu/Soy.hym).
- Bishov, S. J. and Henick, A. S. 1975. Antioxidant effect of protein hydrolysates in freeze-dried model systems. *Journal of Food Science*. 40: 345-348.
- Chan, W. M. and Ma, C. Y. 1999. Modification of proteins from soymilk residue (okara) by trypsin. *Journal of Food Science*. 64: 781-785

- Chen, H-M., Muramoto, K., Yamauchi, F. and Nokihara, K. 1996. Antioxidant activity of designed peptide based on antioxidative peptide isolated from digested of soy bean protein. *Journal of Agricultural and Food Chemistry*. 44: 2619-2623.
- Chiue, H., Kusano, T., Iwami, K. (1997). Deamidation-induced fragmentation of maize zein, and its linked reduction in fatty acid-binding capacity as well as antioxidative effect. *Food Chemistry*. 58:111-117.
- Damodaran, S. 1996. *Amino Acids, Peptides and Proteins*. In Food Chemistry. Fennema, O.R.(ed). NewYork: Marcel Dekker INC.pp 380.
- Davis, P. J. and Williams, S. C. 1998. *Protein modification by thermal processing*. Allergy. 53 : 102-105.
- Decker, E. A. and Crum, A. D. 1993. Antioxidant activity of canosine in cooked ground pork. *Meat Science*. 58 : 337-341.
- Dua, S., Mahajan, A., Mahajan, A. 1996. Improvement of functional properties of rapeseed (Brassica campestris Var.Toria) preparation by chemical modification. *Journal of Agricultural and Food Chemistry*. 44: 706-710.
- El-Adawy, T. A. 2000. Functional properties and nutritional quality of acetylated and succinylated mung bean protein isolate. *Food Chemistry*. 70: 83-91.
- Govindaraju, K and Srinivas, H. 2004. Studies on the effects of enzymatic hydrolysis on functional and physico-chemical properties of arachin. *Food Science and Technology*. 56 : 183-191.
- Gruener, L. and Ismond, M. A. H. 1997. Effects of acetylation and succinylation on physicochemical properties of canola 12S globulin. Part I. *Food Chemistry*. 60:357.
- Halliwell, B., Gutteridge, J. M. and Aruoma, O. I. 1987. The deoxyribose method: a simple “test-tube” assay for determination of rate constants for reactions of hydroxyl radicals. *Anal Biochem*. 165: 215-219.
- Hattori, M., Yamaji-Tsukamoto, K., Kumagai, H., Feng, Y. and Takahashi, K. 1998. Antioxidative activity of soluble elastin peptides. *Journal of Agricultural and Food Chemistry*. 46: 2167-2170.
- Hensley, D. W. and Lawhon, J. T. 1979. Economic Evaluation of Soy Isolate Production by a Membrane Isolation Process. *Food Technology*. 33:46.
- Hettiarachchy, N. S and Ziegler, G. R. 1990. *Protein Fuctionality in Food System*. New York

- Hu, M., McClements, D. J., and Decker, E.A. 2003. Lipid oxidation in corn oil-in-water emulsions stabilized by casein, whey protein isolate and soy protein isolate. *Journal of Agricultural and Food Chemistry*. 51: 1696-1700.
- Hudson, B. J. F. 1992. Modification of food protein by enzymic method. London : E A S.
- Karpinska, M. Borowski, J. and Danowska-Oziewicz, M. 2001. The use of antioxidants in ready-to-serve food. *Food Chemistry*. 72 : 5-9
- Karel, M., Tannenbaum, S. R., and Maloney, H. 1966. Antioxidation of methyl linoleate in freeze-dried model systems. III. Effects of added amino acid. *Journal of Food Science*. 31 : 892-896.
- Kinsella, J. E. 1979. Functional Properties of Soy Protein. *Journal of the American Oil Chemists' Society*. 56: 242.
- Kim, K. S. and Rhee, J. S. 1989. Effects of acylation on physicochemical properties of 11S soy protein. *Journal of Food Science*. 13 : 187-199.
- Laemmli, U. K. 1970. Cleavage of Structural proteins during the assembly of head of bacteriophage T₄. *Nature*. 227: 680-685.
- Landrault, N., Poucheret, P., Ravel, P., Gasc, F., Cros, G. and Teissedre, P. L. 2001. Antioxidant capacities and phenolics levels of French wine from different varieties and vintages. *Journal of Agricultural and Food Chemistry*. 49: 3341-3348.
- Larrauri, J. A., Ruperez, P. and Suara-Calixto, F. 1997. Mango peel fibers with antioxidant activity. *Z Lebensm unters Forsch A*. 205:39-42.
- Lecomte, N. B., Zayas, J. F. and Kasther, C. L. 1993. Soya proteins functional and sensory characteristics improved in comminuted meats. *Journal of Food Science*. 58: 464-472.
- Lin, K. W. and Mei, M. Y. 2000. Influence of gum, soy protein and heating temperature on reduce-fat meat batter in model system. *Journal of Food Science*. 65: 97-100.
- Maisuthisakul, P., Suttajit, M and Pongsawatmanit, R. 2007. Assessment of phenolic content and free radical-scavenging capacity of some Thai indigenous plants. *Food Chemistry*. 100(4) : 1407-1418.
- Mansour, E. H. and Khalil, A. H. 2000. Evaluation of antioxidant activity of some plant extracts and their applications to ground beef patties. *Food Chemistry*. 69 : 135-141.
- Marcuse, R. 1960. Antioxidative effect of amino acid. *Nature*. 186 : 886-887.

- McCarthy, T. L., Kerry, J. P., Kerry, J. F., Lynch, P. B. and Buckley, D. J. 2001a. Evaluation of the antioxidant potential of natural food/plant extracts as compare with synthetics antioxidants and vitamin E in raw and cooked pork patties. *Meat Science*. 57 : 45-52.
- McCarthy, T. L., Kerry, J. P., Kerry, J. F., Lynch, P. B. and Buckley, D. J. 2001b. Assessment of the antioxidant potential of natural food and plant extracts in fresh and previously frozen pork patties. *Meat Science*. 57 : 177-184.
- Muguruma, M., Tsuruoka, K., Katayama, K., Erwanto, Y., Kawahara, S., Yamauchi, M., Sathe, S. K. and Soeda, T. 2002. Soybean and Milk Protein Modified by Transglutaminase improve Chicken Sausage Texture even at Reduced Levels of Phosphate. *Meat Science*. 431: 170-177.
- Murase, H., Nagao, A., Terao, J. 1993. Antioxidant and emulsifying activity of N-(long-chain-acyl) histidine and N-(long-chain-acyl) carnosine. *Journal of Agricultural and Food Chemistry*. 41: 1601-1604.
- Nagai, T., Inoue, R., Inoue, H. and Suzuki, N. 2003. Preparation and antioxidant properties of water extract of propolis. *Journal of Food Chemistry*. 80: 29-33.
- Nakai, S. and Modler, H.W. 1996. Food proteins-Properties and Characterization. New York.
- Ortiz, S. E. M. and Wagner, J. R. 2002. Hydrolysates of native and modified soy protein isolates : structural characteristics, solubility and foaming properties. *Food Research International*. 35: 511-518.
- Park, P. J., Jung, W.K., Nam, K. S., Shahidi, F. and Kim, S. K. 2001. Purification and characterization of antioxidative peptide from protein hydrolysate of lecithin-free egg yolk. *Journal of the American Oil Chemists' Society*, 78, 651-656.
- Pena – Ramos, E. A. and Xiong, Y. L. 2001. Antioxidative activity of whey protein hydrolysates in a liposomal system. *Journal of Dairy Science*. 84: 2557-2583.
- Pena – Ramos, E. A. and Xiong, Y. L. 2003. Whey and soy protein hydrolysates inhibit lipid oxidation in cook pork patties. *Meat Science*. 64: 259-263.
- Petrucelli, S. and Anon, M.C. 1994. Relationship between the method of obtention and the structure and functional properties of soy protein isolates. 1. structural and hydration properties. *Journal of Agricultural and Food Chemistry*. 52 (4) : 1074-1077.
- Puechkamut, Y., and Thiewtua, P. 2006. Improvement of functionalities of soymilk residue protein by papain hydrolysis. *KMITL Science Journal*. Vol 6, No.2b: 571-575

- Punchard, N. A., Kelly, F. J. 1996. *Free radical: a practical approach*. Washington, D.C. Oxford university press, Inc. 310p.
- Saiga, A., Tanabe, S. Nishimura, T. 2003. Antioxidant activity of peptides obtained from porcine myofibrillar proteins by protease treatment. *Journal of Agricultural and Food Chemistry*. 51: 3661-3667.
- Sakanaka, S., Tachibana, Y., Ishihara, N., Juneja, L. K. 2003. Antioxidant activity of Egg-Yolk Protein Hydrolysates in Linoleic acid Oxidation System. *Journal of Food Chemistry*, 86, 99 - 103.
- Sakanaka, S. and Tachibana, Y. 2006. Active Oxygen Scavenging Activity of Egg-Yolk Protein Hydrolysates and Their Effects on Lipid Oxidation in Beef and Tuna Homogenates. *Journal of Food Chemistry*, 95, 243 – 249
- Sahoo, J. and Verma, S. P. 1999. Oxidative problems in meat and meat products and use of antioxidant vitamins. *Journal of Food Science and Technology*. 36 : 487-499.
- Sathivel, S. and Bechtel, P. J. 2004. :”Properties of protein hydrolysates from pink salmon heads.” [online]. Available: http://www.cazv.cz/2004/2003/potrl_02/karamac
- Sayas, J. F. 1997. *Fuctionality of proteins in food*. Springer-Veriag, Berlin, Heidelberg, Germany
- Scilingo, A. A., Ortiz, S. E. M., Martinez, E. N. and Anon, M. C. 2002. Amaranth protein isolate modified by hydrolytic and thermal treatments. Relationship between structure and solubility. *Food Research International*. 35: 855-862.
- Setchell, K. D. R. and Cassidy, A. 1999. Dietary isoflavone: Biological effects and relevance to human health. *Journal of Nutrition*. 129, 758S-767S.
- Shahidi, F. and Wanasaudara, P. K. 1992. Phenolic antioxidants. *Critical Reviews in Food Science and Nutrition*. 32: 67-103.
- Tang, S., Kerry, J. P., Sheedan, D., Buckley, D. J. and Morrissey, P. A. 2001. Antioxidative effect added tea catechins on susceptibility of cooked meat, poultry and fish patties to lipid oxidation. *Food Research International*. 34 : 651-657.
- Waish, D. J., Cleary, D., McCarthy, E., Murphy, S. and FitzGerald, R. J. 2003. Modification of the nitrogen solubility properties of soy protein isolatenfollowing proteolysis and transglutaminase cross-linking. *Food Research International*. 36 : 677-683.
- Were, L., Hettiarachchy, N.S. and Kalapathy, U. 1997. Modified Soy Proteins with Improved Foaming and Water Hydration Properties. *Journal of Food Science*. 52: 821-823.

- Wu, S. U., and Brewer, M. S. 1994. Soy protein isolate antioxidant effect on lipid peroxidation of ground beef and microsomal lipids. *Journal of Food Science*. 49 : 702-706,738.
- Voutsinas, L. P., Cheung, E. and Nakai, S. S. 1983. Relationships of hydrophobicity to emulsifying properties of heat denatural proteins. *Journal of Food Science*. 48: 26-32.
- Zhu, K., Zhou, H. and Qian, H. 2006. Antioxidant and free radical-scavenging activities of wheat germ protein hydrolysates (WGPH) prepared with alcalase. *Process Biochemistry*. 41: 1296-1302.