

## ***ASSIGNMENT***

- 1) Make an attempt to learn the functional properties of proteins commonly employed in food industries.
- 2) Write a note on the physical & chemical properties of proteins.
- 3) Give short notes on aromatic amino acids.
- 4) Write on precursors of essential amino acids.
- 5) Importance of proteins in health.
- 6) What are the other methods of measuring protein quality?
- 7) Differentiate between complete & incomplete proteins.
- 8) Trypsin inhibitors.
- 9) Role of conditionally essential amino acids in health.
- 10) Write a note on protein supplements commercially available in the market.