

ASSIGNMENT

- List the functional role of proteins in the commonly used food products of your choice.
- Learn more about the molecular aspects of proteins.
- Have hands on training in separation techniques employed for proteins.
- Application of gel electrophoresis.
- Brief about the role of proteins in sensory analysis.
- Study on the hydrodynamic properties of proteins.
- Explain flavor binding aspects of proteins.
- Differentiate between water holding & water binding capacity of proteins.
- Study on the various factors affecting the solubility of proteins.
- Make short notes on surface active proteins.