

FACULTAD DE QUIMICA
DEPARTAMENTO DE DOCUMENTACION Y BIBLIOTECA
SECCION INFORMACION Y SERVICIOS AUXILIARES

BIBLIOGRAFIA: N°169

TEMA SOLICITADO: Digestibilidad de proteínas de queso fundido en relación a la proteína láctea. Pérdida de biodisponibilidad de lisina. Influencia de sales fundentes en la nutrición.

FUENTE:

Changes of the chemical and microbe composition of Argentine Pate-gras cheese during ripening-/Carlos Zalazar, Carlos Meinardi, Jorge Reinheimer. et al.— Rev.Fac.Ing.Quim. (Univ.Nac.Lit.) 1978 Pub.1979 43:79-85 (Span)

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Effect of calcium- and heat-treatment of milk on changes in the amino acid composition and nutritive value of curd and cheese protein/ Roman Cichon.— (Pol)

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Effect of emulsifying salts on objective and subjective properties of processed cheese/ M.A.Thomas; G.Newell; G.A.Abad; et al.— J.Food Science 45(3):458-459-1980

Evaluation of the botulism hazard from imitation cheeses/D.A.Kantter; R.K.Lynt; T,Lilly.— J.Food Science 46(3):749-750

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Inverse- polarographic determination of trace elements (cadmium, lead, antimony, and copper) in melting salts /Guenter Mrowetz.— Milchwissenschaft 35(6):356-9,1980 (Ger)

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Proteolysis during aging of cheeses processed with a hydrolyzate/ S.D.Ul'tyanov; P.D. Nedostocv. (Ruso) Molochn.Prom.st.

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