

## REFERENCES

- Ahmed, J., Ramaswamy, H.S., and Alli, I. (2006). Thermorheological characteristics of soybean protein isolate. *Journal of Food Science*, 71(3), E158-E163.
- Alting, A., Hamer, R.J., de Kruif, C.G., and Visschers, R.W. (2000). Formation of disulfide bonds in acid-induced gels of preheated whey protein isolate. *Journal of Agricultural and Food Chemistry*, 48, 5001-5007.
- Amako, D.E.N., and Xiong, Y.L. (2001). Effects of carrageenan on thermal stability of proteins from chicken thigh and breast muscles. *Food Research International*, 34, 247-253.
- Anderson, O.D., Halford, N.G., Forde, J., Yip, R., Shewry, P.R., and Greene, F.C. (1988). Structure and analysis of the high molecular weight glutenin gene from *Triticum aestivum* L. cv. *Cheyenne*. In T.E. Miller, and R.M.D. Koebner (eds.), *Proceeding of international wheat genetic symposium*. 7<sup>th</sup> ed. Cambridge: PSR. P699-704. Cited by A, Apichartsrangkoon. (2002). Dynamic viscoelastic properties of heated gluten/soy protein gels. *Journal of Food Science*, 67(2), 653-657.
- Angsupanich, K., and Ledward, D.A. (1998). High pressure treatment effects on Cod (Gadus morhua) muscle. *Food Chemistry*, 63(1), 39-50.
- AOAC. (2000). *Official Method of Analysis*. 17<sup>th</sup> ed. Washington, DC: Association of Official Analytical Chemists.
- Apichartsrangkoon, A. (2002). Dynamic viscoelastic properties of heated gluten/soy protein gels. *Journal of Food Science*, 67(2), 653-657.
- Apichartsrangkoon, A. (2003). Effects of high pressure on rheological properties of soy protein gels. *Food Chemistry*, 80, 55-60.
- Apichartsrangkoon, A., and Ledward, D.A. (2002). Dynamic viscoelastic behaviour of high pressure treated gluten-soy mixtures. *Food Chemistry*, 77, 317-323.

- Apichartsrangkoon, A., Bell, A.E., Ledward, D.A., and Schofield, J.G. (1999). Dynamic viscoelastic behavior of high-pressure-treated wheat gluten. *Cereal Chem*, 76(5), 777-782.
- Apichartsrangkoon, A., Ledward, D.A., Bell, A.E., and Brennan, J.G. (1998). Physicochemical properties of high pressure treated wheat gluten. *Food Chemistry*, 63(2), 215-220.
- Balny, C. (2006). What lies in the future of high-pressure bioscience? *Biochimica et Biophysica Acta*, 1764, 632-639.
- Barbut, S. (2002). *Poultry Products Processing an Industry Guide*. The United States of America: CRC Press.
- Böhme, H.M., Mellet, F.D., Dicks, L.M.T., and Basson, D.S. (1996). Production of salami from ostrich meat with strains of *Lactobacillus sake*, *Lactobacillus curvatus* and *Micrococcus* sp. *Meat Science*, 3, 173-180.
- Boye, J.I., Alli, I., and Ismail, A.A. (1997). Use of differential scanning calorimetry and infrared spectroscopy in the study of thermal and structural stability of  $\alpha$ -lactalbumin. *Journal of Agricultural and Food Chemistry*, 45, 116-1125.
- Bruno, M., Moresi, M. (2004). Viscoelastic properties of Bologna sausages by dynamic methods. *Journal of Food Engineering*, 63, 291-298.
- Carballo, J., Cofrades, S., Fernández-Martín, F., and Jiménez-Colmenero, F. (2001). Pressure-assisted gelation of chemically modified poultry meat batters. *Food Chemistry*, 75, 203-209.
- Carballo, J., Fernández, P., and Colmenero, F.J. (1996). Texture of uncooked and cooked low- and high-fat meat batters as affected by high hydrostatic pressure. *Journal of Agricultural and Food Chemistry*, 44, 1624-1625.
- Carlez, A., Veciana-Nogues, T., and Cheftel, J. (1995). Changes in colour and myoglobin of minced beef meat due to high pressure processing. *Lebensmittel-Wissenschaft und-Technologie*, 28, 528-538.
- Cheah, P.B., and Ledward, D.A. (1996). High pressure effects on lipid oxidation in minced pork. *Meat Science*, 43(2), 123-124.
- Cheah, P.B., and Ledward, D.A. (1997). Inhibition of metmyoglobin formation in fresh beef by pressure treatment. *Meat Science*, 45(3), 411-418.

- Cheftel, J.C. (1995). Review: high pressure, microbial inactivation and food preservation. *Food Science Technology International*, 1, 75-90.
- Cheftel, J.C., and Culioli, J. (1997). Effects of high pressure on meat: a review. *Meat Science*, 3, 211-236.
- Chen, C.M. and Trout, G.R. (1991). Sensory, instrumental texture profile and cooking properties of restructured beef steaks made with various binders. *Journal of Food Science*, 56, 1457-1460.
- Chen, J., Dickinson, E., Langton, M., and Hermansson, A.M. (2000). Mechanical properties and microstructure of heat-set whey protein emulsion gels: effect of emulsifiers. *Lebensmittel-Wissenschaft und-Technologie*, 33, 299-307.
- Chéret, R., Chapleau, N., Delbarre-Ladrat, C., Verrez-Bagnis, V., and De Lamballerie, M. (2005). Effects of high pressure on texture and microstructure of sea bass (*Dicentrarchus labrax* L.) Fillets. *Journal of Food Science*, 70(8), E477-E483.
- Chevalier, D., Bail, A.L., and Ghoul, M. (2001). Effects of high pressure treatment (100-200 MPa) at low temperature on Turbot (*Scophthalmus maximus*) muscle. *Food Research International*, 34, 425-429.
- Chin, K.B., Keeton, J.T., Longnecker, M.T., and Lamkey, J.W. (1999). Utilization of soy protein isolate and konjac blends in a low-fat bologna (model system). *Meat Science*, 53, 45-57.
- Colmenero, F.J. (2002). Muscle protein gelation by combined use of high pressure/temperature. *Trends in Food Science and Technology*, 13, 22-30.
- Comfort, S., and Howell, N.K. (2002). Gelation properties of soya and whey protein isolate mixtures. *Food Hydrocolloids*, 16, 661-672.
- Comfort, S., and Howell, N.K. (2003). Gelation properties of salt soluble meat protein and soluble wheat protein mixtures. *Food Hydrocolloids*, 17, 149-159.
- Damodaran, S. (1996). Amino acids, peptides and proteins. In O.R. Fennema (ed.) *Food Chemistry*. 3<sup>rd</sup> ed., pp. 321-340. New York: Marcel Dekker, Inc. Cited by A. Apichartsrangkoon. (2003). Effects of high pressure on rheological properties of soy protein gels. *Food Chemistry*, 80, 55-60.

- de Lamballerie-Anton, M., R.G. Taylor, and Culioli, J. (2002). High pressure processing of meat. In J. Kerry, J. Kerry, and D. Ledward (eds). *Meat Processing*. Cambridge: CRC Press LLC and Woodhead Publishing Ltd.
- Deliza, R., Rosenthal, A., Abadio, F.B.D., Silva, C.H.O., and Castillo, C. (2005). Application of high pressure technology in the fruit juice processing: benefits perceived by consumers. *Journal of Food Engineering*, 67, 241-246.
- Department of Livestock Development. (2002). *Number of poultry in Thailand*. [Online]. Available <http://www.old.go.th/yearly/yearly42/> [31 May 2002].
- Dumoulin, M., Ozawa, S., and Hayashi. (1997). Textural properties of pressure-induced gels of food proteins obtained under different temperatures. In K. Heremans (ed.). *High Pressure Research in the Biosciences and Biotechnology*. Leuven, Belgium: Leuven University Press.
- Fernández-López, J., Sayas-Barberá, E., Navarro, C., Sendra, E., and Pérez-Alvarez, J.A. (2003). Physical, chemical, and sensory properties of bologna sausage made with ostrich meat. *Journal of Food Science*, 68(4), 1511-1515.
- Fernández-Martín, F., Fernández, P., Carballo, J., and Colmenero, F.J. (1997). Pressure/heat combinations on pork meat batters: protein thermal behavior and product rheological properties. *Journal of Agricultural and Food Chemistry*, 45, 4440-4445.
- Ferry, J.D. (1980). *Viscoelastic Properties of Polymers*. 3<sup>rd</sup> ed. New York: John Wiley & Sons, Inc.
- Fisher, P., Hoffman, L.C., and Mellett, F.D. (2000). Processing and nutritional characteristics of value added ostrich products. *Meat Science*, 55, 251-254.
- Fukushima, D. (1980). Internal structure of 7S and 11S globulin molecules in soybean proteins. *Cereal Chemistry*, 57, 203.
- Funami, T., Yada, H., and Nakao, Y. (1998). Thermal and rheological properties of curdlan gel in minced pork gel. *Food Hydrocolloids*, 12, 55-64.
- Galazka, V.B., Dickinson, E., and Ledward, D.A. (2000). Influence of high pressure processing on protein solutions and emulsions. *Current Opinion in Colloid and Interface Science*, 5, 182-187.
- Girolami, A., Marsico, I., Andrea, G.D., Braghieri, A., Napolitano, F., and Cifuni, G.F. (2003). Fatty acid profile, cholesterol content and tenderness of ostrich

- meat as influenced by age at slaughter and muscle type. *Meat Science*, 64, 309-315.
- Gordon, A., and Barbut, S. (1992). Mechanisms of meat batter stabilization. A review. *Critical Reviews in Food Science and Nutrition*, 32, 299-332.
- Gujral, H.S., Kaur, A., Singh, N., and Sodhi, N.S. (2002). Effect of liquid whole egg, fat and textured soy protein on the textural and cooking properties of raw and baked patties from goat meat. *Journal of Food Engineering*, 53, 377-385.
- Heremans, K. (1995). High pressure effects on biomolecules. In D.A. Ledward, D.E. Johnston, R.G. Earnshaw and A.P.M. Hasting (eds.), *High Pressure Processing of Foods*. Nottingham: Nottingham University Press.
- Hinrichs, J., and Rademacher, B. (2004). High pressure thermal denaturation kinetics of whey proteins. *Journal of Dairy Research*, 71, 480-488.
- Hoffman, L.C., and Fisher, P. (2001). Comparison of meat quality characteristics between young and old ostriches. *Meat Science*, 59, 335-337.
- Hoffman L.C., and Mellett, F.D. (2003). Quality characteristics of low fat ostrich meat patties formulated with either pork lard or modified corn starch, soya isolate and water. *Meat Science*, 65, 869-875.
- Hongsprabhas, P., and Barbut, S. (1997). Effect of gelation temperature on Ca<sup>2+</sup>-induced gelation of whey protein isolate. *Food Science and Technology*, 30, 45-49.
- Hongsprabhas, P., and Barbut, S. (1999a). Effect of pre-heated whey protein level and salt on texture development of poultry meat batters. *Food Research International*, 32, 145-149.
- Hongsprabhas, P., and Barbut, S. (1999b). Use of cold-set whey protein gelation to improve poultry meat batters. *Poultry Science*, 78, 1074-1078.
- Hoover, D.G. (1993). Pressure effects on biological systems. *Food Technology*, 47, 150-155.
- Horbañczuk, J., Sales, J., Celeda T., Konecka, A., Ziêba, G., and Kawka, P. (1998). Cholesterol content and fatty acid composition of ostrich meat as influenced by subspecies. *Meat Science*, 50(3), 385-388.
- Hsu, S.Y., and Chung, H.Y. (1998). Effects of processing factors on qualities of emulsified meatball. *Journal of Food Engineering*, 36, 337-347.

- Hsu, S.Y., and Chung, H.Y. (2001). Effects of  $\kappa$ -carrageenan, salt, phosphates and fat on qualities of low fat emulsified meatballs. *Journal of Food Engineering*, 47, 115-121.
- Hsu, S.Y., and Yu, S.H. (1999). Effects of phosphate, water, fat and salt on qualities of low-fat emulsified meatball. *Journal of Food Engineering*, 39, 123-130.
- Hugas, M., Garriga, M., and Monfort, J.M. (2002). New mild technologies in meat processing: high pressure as a model technology. *Meat Science*, 62, 359-371.
- Hughes, E., Mullen, A.M., and Troy, D.J. (1998). Effects of fat level, tapioca starch and whey protein on frankfurters formulated with 5% and 12% fat. *Meat Science*, 48(1/2), 169-180.
- Ibanoglu, E. (2005). Effect of hydrocolloids on the thermal denaturation of proteins. *Food Chemistry*, 90, 621-626.
- Jarmoluk, A., and Pietrasik, Z. (2003). Response surface methodology study on the effects of blood plasma, microbial transglutaminase and  $\kappa$ -carrageenan on pork batter gel properties. *Journal of Food Engineering*, 60, 3, 327-334.
- Jiménez-Avalos, H.A., Ramos-Ramírez, E.G., and Salazar-Montoya, J.A. (2005). Viscoelastic characterization of gum arabic and maize starch mixture using the Maxwell Model. *Carbohydrate Polymers*, 62, 11-18.
- Jiménez-Colmenero, F., Cofrades, S., Carballo, J., Fernández, P., and Fernández-Matín, F. (1998). Heating of chicken and pork meat batters under pressure conditions: protein interactions. *Journal of Agricultural and Food Chemistry*, 46, 4706-4711.
- Jung, S., Ghoul, M., and de Lamballerie-Anton, M. (2003). Influence of high pressure on the color and microbial quality of beef meat. *Lebensmittel-Wissenschaft und-Technologie*, 36, 625-631.
- Kanno, C., Mu, T.H., Hagiwara, T., Ametani, M., and Azuma, N. (1998). Gel formation from industrial milk proteins under hydrostatic pressure: effect of hydrostatic pressure and protein concentration. *Journal of Agricultural and Food Chemistry*, 46, 417-424.
- Kerry, J., Kerry, J., and Ledward, D. (2002). *Meat Processing*. Cambridge: CRC Press LLC and Woodhead Publishing Ltd.

- Kuo, C.C., and Chu, C.Y. (2003). Quality characteristics of Chinese sausages made from PSE pork. *Meat Science*, 64, 441-449.
- Ledward, D.A. (1995). High pressure processing-the Potential. In D.A. Ledward, D.E. Johnston, R.G. Earnshaw, and A.P.M. Hasting (eds.), *High Pressure Processing of Foods*. Nottingham: Nottingham University Press.
- Léon, A., Rosell, C.M., and Barber, C.B. (2003). A differential scanning calorimetry study of wheat proteins. *European Food Research and Technology*, 217, 13-16.
- Lin, K.W., and Mei, M.Y. (2000). Influences of gums, soy protein isolate, and heating temperatures on reduced-fat meat batters in a model system. *Journal of Food Science*, 65(1), 48-52.
- Lowe, L.L., Foegeding, E.A., and Daubert, C.R. (2003). Rheological properties of fine-stranded whey protein isolate gels. *Food Hydrocolloids*, 17, 515-522.
- Ma, H.J., and Ledward, D.A. (2004). High pressure/thermal treatment effects on the texture of beef muscle. *Meat Science*, 68, 347-355.
- Macfarlane, J.J., McKenzie, Y.J., and Turner, R.H. (1984). Binding of comminuted meat: effect of high pressure. *Meat Science*, 10(4), 307-320.
- Martino, M.N., Otero, L., Sanz, P.D., Zaritzky, N.E. (1998). Size and location of ice crystals in pork frozen by high-pressure-assisted freezing as compared to classical methods. *Meat Science*, 50(3), 303-313.
- McClements, D.J. (1999). *Food Emulsions: Principles, Practice, and Techniques*. Boca Raton: CRC Press LLC.
- McClements, D.J., Monahan, F.J., and Kinsella, J.E. (1993). Disulfide bond formation affects stability of whey protein isolate emulsions. *Journal of Food Science*, 58(5), 1036-1039.
- McIntosh, G.H., Royle, P.J., Leu, R.K.L., Register, G.O., Johnson, M.A., Grinstead, R.L., Kenward, R.S., and Smithers, G.W. (1998). Whey proteins as functional food ingredients. *International Dairy Journal*, 8, 425-434.
- McMindes, M.K. (1991). Applications of isolated soy protein in low-fat meat products. *Food Technology*, December, 61-64.

- Messens, W., J. Van Camp and A. Huyghebaert. 1997. The use of high pressure to modify the functionality of food proteins. *Trends in Food Science and Technology*, 8, 107-112.
- Michalski, M.C., Cariou, R., Michel, F., and Garniert, C. (2002). Native vs. damaged milk fat globules: membrane properties affect the viscoelasticity of milk gels. *Journal of Dairy Science*, 85, 2451-2461.
- Minolta. (1994). *Precise Color Communication Color Control from Feeling to Instrumentation*. Japan: Minolta, Co., Ltd.
- Mitidieri, F.E., and Wagner, J.R. (2002). Coalescence of o/w emulsions stabilized by whey and isolate soybean proteins. Influence of thermal denaturation, salt addition and competitive interfacial adsorption. *Food Research International*, 35, 547-557.
- Miyaguchi, Y., Hayashi, Y., and Nagayama, K. (2004). Improvement of the gelling properties of meat emulsion gel by the addition of porcine sarcoplasmic proteins. *Animal Science Journal*, 75, 161-168.
- Molina, E., Papadopoulou, A., and Ledward, D.A. (2001). Emulsifying properties of high pressure treated soy protein isolate and 7S and 11S globulins. *Food Hydrocolloids*, 15, 263-269.
- Molina, E., Defaye, A.B., and Ledward, D.A. (2002). Soy protein pressure-induced gels. *Food Hydrocolloids*, 16, 625-632.
- Montero, P., Pérez-Mateos, M., and Solas, T. (1997). Comparison of different gelation methods using washed sardine (*Sardina pilchardus*) mince: effects of temperature and pressure. *Journal of Agricultural and Food Chemistry*, 45, 4612-4618.
- Montgomery, D.C. (2001). *Design and Analysis of Experiments*. 5<sup>th</sup> ed. New York: Hamilton Printing Company.
- Mor-Mur, M., and Yuste, J. (2003). High pressure processing applied to cooked sausage manufacture: physical properties and sensory analysis. *Meat Science*, 65, 1187-1191.
- Morr, C.V., and Ha, E.Y.W. (1993). Whey protein concentrates and isolates: processing and functional properties. *Critical Reviews in Food Science and Nutrition*, 33(6), 431-476.



- Mourtzinou, I., and Kiosseoglou, V. (2005). Protein interactions in comminuted meat gels containing emulsified corn oil. *Food Chemistry*, 93, 699-704.
- Muguruma, M., Tsuruoka, K., Katayama, K., Erwanto, Y., Kawahara, S., Yamauchi, K., Sathe, S.K., and Soeda, T. (2003). Soybean and milk proteins modified by transglutaminase improves chicken sausage texture even at reduced levels of phosphate. *Meat Science*, 63, 191-197.
- Nagano, T., and Nishinari, K. (2001). Rheological studies on commercial egg white using creep and compression measurements. *Food Hydrocolloids*, 15, 415-421.
- Ngarize, S., Adams, A., Howell, N. (2005). A comparative study of heat and high pressure induced gels of whey and egg albumen proteins and their binary mixtures. *Food Hydrocolloids*, 19, 984-996.
- Ojijo, N.K.O., Kesselman, E., Shuster, V., Eichler, S., Eger, S., Neeman, I., and Shimoni, E. (2004). Changes in microstructural, thermal, and rheological properties of olive oil/monoglyceride networks during storage. *Food Research International*, 37, 385-393.
- Okazaki, E., Ueda, T., Kusaba, R., Kamimura, S., Fukuda, Y., and Arai, K. (1997). Effect of heating on pressure induced gel of chum salmon meat. In K. Heremans (Ed.), *High Pressure Research in the Biosciences and Biotechnology* (pp. 371-374). Leuven: Leuven University Press.
- Paleari, M.A., Camisasca, S., Beretta, G., Renon, P., Corsico, P., Bertolo, G., and Crivelli, G. (1998). Ostrich meat: physico-chemical characteristics and comparison with turkey and bovine meat. *Meat Science*, 48(3/4), 205-210.
- Park, J.W. (2000). Ingredient technology and formulation development. In J.W. Park (ed.), *Surimi and Surimi Seafood*. New York: Marcel Dekker, Inc.
- Pietrasik, Z. (2003). Binding and textural properties of beef gels processed with  $\kappa$ -carrageenan, egg albumin and microbial transglutaminase. *Meat Science*, 63, 17-324.
- Pietrasik, Z., and Jarmoluk, A. (2003). Effect of sodium caseinate and  $\kappa$ -carrageenan on binding and textural properties of pork muscle gels enhanced by microbial transglutaminase addition. *Food Research International*, 36, 285-294.

- Pietrasik, Z., and Li-Chan, E.C.Y. (2002). Binding and textural properties of beef gels as affected by protein,  $\kappa$ -carrageenan and microbial transglutaminas addition. *Food Research International*, 35, 91-98.
- Rhee, K.C. (1994). Functionality of soy proteins. In N. Hettiarachchy, and G. Ziegler (eds.), *Protein Functionality in Food Systems*. New York: Marcel Dekker, Inc.
- Rhee, K.S. (1999). Storage stability of meat products as affected by organic and inorganic additives and functional ingredients. In Y.L. Xiong, C. Ho and F. Shahidi (eds.), *Quality Attributes of Muscle Foods*. New York: Kluwer Academic/ Plenum Publishers.
- Rodrigo, D., van Loey, A., and Hendrickx, M. (2007). Combined thermal and high pressure colour degradation of tomato puree and strawberry juice. *Journal of Food Engineering*, 79, 553-560.
- Rubio, B., Martínez, B., García-Cachán, M.D., Rovira, J., and Jaime, I. (2007). Effect of high pressure preservation on the quality of dry cured beef "Cecina de Leon". *Innovative Food Science and Emerging Technologies*, 8, 102-110.
- Sales, J., and Hayes, J.P. (1996). Proximate, amino acid and mineral composition of ostrich meat. *Food Chemistry*, 56(2), 167-170.
- Sancho, F., Lambert, Y., Demazeau, G., Largeteau, A., Bouvier, J.M., and Narbonne, J.F. (1999). Effect of ultra-high hydrostatic pressure on hydrosoluble vitamins. *Journal of Food Engineering*, 39, 247-253.
- Schofield, J.D., Bottomley, R.C., LeGrys, G.A., Timms, M.F., and Booth, M.R. (1984). Effects of heat on wheat gluten. In A. Graveland, J.H.E. Moonen. (eds.), Proceeding 2<sup>nd</sup> International Workshop on Gluten Proteins. Wageningen: TNO Institute for Cereals. Flour and Bread. P 81-90. Cited by Apichartsrangkoon, A. (2002). Dynamic viscoelastic properties of heated gluten/soy protein gels. *Journal of Food Science*, 67(2), 653-657.
- Shanawany, M.M. (1999). *Ostrich Production Systems*. Rome: Food and Agriculture Organization of the United Nations.
- Sheard, P.R., Fellows, A., Ledward, D.A., and Mitchell, J.R. (1986). Macromolecule changes associated with the heat treatment of soy flour. *Journal of Food Technology*, 21, 55-60.

- Shellhammer, T.H., Rumsey, T.R., and Krochta, J.M. (1997). Viscoelastic properties of edible lipids. *Journal of Food Engineering*, 33, 305-320.
- Sliwinski, E.L., Roubos, P.J., Zoet, F.D., van Boekel, M.A.J.S., and Wouters, J.T.M. (2003). Effects of heat on physicochemical properties of whey protein-stabilised emulsions. *Colloids and Surfaces B: Biointerfaces*, 31, 231-242.
- Sofos, J.N. (1986). Use of phosphates in low-sodium meat products. *Food Technology*, 40(9), 52, 54-58, 60, 62, 64, 66, 68-69.
- Steffe, J. F. (1996). *Rheological Methods in Food Process Engineering*. 2<sup>nd</sup> ed. East Lansing, USA: Freeman Press.
- Su, Y.K., Bowers, J.A., and Zayas, J.F. (2000). Physical characteristics and microstructure of reduced-fat frankfurters as affected by salt and emulsified fats stabilized with nonmeat proteins. *Journal of Food Science*, 65(1), 123-128.
- Sukwanmanee, W. (2002). *Ostrich* (in Thai). Nonthaburi: Kasetsarn.
- Sun, C., Gunasekaran, S., and Richards, M.P. (2007). Effect of xanthan gum on physicochemical properties of whey protein isolate stabilized oil-in-water emulsions. *Food Hydrocolloids*, 21, 555-564.
- Supavititpatana, T., and Apichartsrangkoon, A. (2007). Combination effects of ultra-high pressure and temperature on the physical and thermal properties of ostrich meat sausage (yor). *Meat Science*, 76, 555-560.
- Tabilo-Munizaga, G., and Barbosa-Cánovas, G.V. (2004a). Color and textural parameters of pressurized and heat-treated surimi gels as affected by potato starch and egg white. *Food Research International*, 37, 767-775.
- Tabilo-Munizaga, G., and Barbosa-Cánovas, G.V. (2004b). Rheology for the food industry. *Journal of Food Engineering*, 67, 147-156.
- Tatham, A.S., Shewry, P.R., and Belton, P.S. (1990). Structural studies of cereal prolamins including wheat gluten. In Pomeranz Y. (ed.), *Advances in Cereal Science and Technology*. 10<sup>th</sup> Volume. St. Paul, Minn: AACC. P 1-78. Cited by Apichartsrangkoon, A. (2002). Dynamic viscoelastic properties of heated gluten/soy protein gels. *Journal of Food Science*, 67(2), 653-657.
- Tewari, G., Jayas, D.S., and Holley, R.A. (1999). High-pressure processing of foods: An Overview. *Science des Aliments*, 19(6), 619-661.

- Thai Industrial Standards Institute. (1996). *Standard for Mu Yor Sausage* (in Thai). Bangkok: Thai Industrial Standards Institute.
- Tornberg, E., Olsson, A., and Persson, K. (1990). The structural and interfacial properties of food proteins in relation to their function in emulsions. In K. Larsson, and S.E. Friberg (eds.), *Food Emulsions*. 2<sup>nd</sup> ed. New York: Marcel Dekker, Inc.
- Totosaus, A., Montejano, J.G., Salazar, J.A., and Guerrero, I. (2002). A review of physical and chemical protein-gel induction. *International Journal of Food Science and Technology*, 37, 589-601.
- Trecharee, M. (2001). *Ostrich: Economic Poultry* (in Thai). Bangkok: Leader.
- Tseng, T.F., Liu, D.C., and Chen, M.T. (2000). Evaluation of transglutaminase on the quality of low-salt chicken meat-balls. *Meat Science*, 55, 427-431.
- Van Camp, J., and Huyghebaert, A. (1995). High pressure-induced gel formation of a whey protein and haemoglobin protein concentrate. *Lebensmittel-Wissenschaft und-Technologie*, 28, 111-117.
- Van Camp, J., Feys, G., Huyghebaert, A. (1996). High pressure-induced gel formation of haemoglobin and whey proteins at elevated temperatures. *Lebensmittel-Wissenschaft und-Technologie*, 29, 49-57.
- Visessanguan, W., Benjakul, S., Riebroy, S., and Thepkasikul, P. (2004). Changes in composition and functional properties of proteins and their contributions to Nham characteristics. *Meat Science*, 66, 579-588.
- Westermeier, R. (2001). *Electrophoresis in Practice*. 3<sup>rd</sup> ed. Weinheim: Wiley-VCH.
- Xiong, Y.L., Lou, X., Wang, C., Moody, W.G., and Harmon, R.J. (2000). Protein extraction from chicken myofibrils irrigated with various polyphosphate and NaCl solutions. *Food Chemistry and Toxicology*, 65(1), 96-100.
- Yuste, J., Mor-Mur, M., Capellas, M., Guamis, B., and Pla, R. (1999). Mechanically recovered poultry meat sausages manufactured with high hydrostatic pressure. *Poultry Science*, 78(6), 914-921.
- Zamri, A.I., Ledward, D.A., and Frazier, R.A. (2006). Effect of combined heat and high-pressure treatments on the texture of chicken breast muscle (*Pectoralis fundus*). *Journal of Agricultural and Food Chemistry*, 54, 2992-2996.

Zayas, J.F. (1997). *Functionality of proteins in food*. Heidelberg: Springer. *Cited by* A. Apichartsrangkoon. (2003). Effects of high pressure on rheological properties of soy protein gels. *Food Chemistry*, 80, 55-60.



ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่  
Copyright© by Chiang Mai University  
All rights reserved