

REFERENCES

- Amako, D. E. N., and Xiong, Y. L. (2001). Effects of carrageenan on thermal stability of proteins. *Food Research International*, 34(2-3), 247-253.
- Angsupanich, K., and Ledward, A. (1998). High pressure treatment effects on cod (*Gadus morhus*) muscle. *Food Chemistry*, 63(1), 39-50.
- Angsupanich, K., Edde, M., and Ledward, A. (1999). Effects of high pressure on the myofibrillar proteins of cod and turkey muscle. *Journal of Agricultural and Food Chemistry*, 47(1), 92-99.
- AOAC. (2000). *Official Methods of Analysis* (17th 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(1), 55-60.
- Apichartsrangkoon, A., and Ledward, D. A. (2002). Dynamic viscoelastic behaviour of high pressure treated gluten-soy mixtures. *Food Chemistry*, 77(3), 317-323.
- Apichartsrangkoon, A., Bell, A. E., Ledward, D. A. and Schofield, J. D. (1999). Dynamic viscoelastic behaviour of high-pressure-treated wheat gluten. *Cereal Chemistry*, 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.
- Ashie, I. N. A., Lanier, T. C., and MacDonald, G. A. (1999). Pressure-induced denaturation of muscle proteins and its prevention by sugars and polyols. *Journal of Food Science*, 64(5), 818-822.

- Ayo, J., Carballo, J., Solas, M. T., and Jiménez-Colmenero F. (2005). High pressure processing of meat batters with added walnuts. *International Journal of Food Science and Technology*, 40(1), 47-54.
- Barbut, S. (2002). *Poultry Products Processing an Industry Guide*. New York: Marcel Dekker, Inc.
- Barbut, S. and Mittal, G. S. (1996). Effects of three cellulose gums on the texture profile and sensory properties of low fat frankfurters. *International Journal of Food Science and Technology*, 31(3), 241-247.
- Barbut, S., Gordon, A., and Smith, A. (1996). Effect of cooking temperature on the microstructure of meat batters prepared with salt and phosphate. *Lebensmittel-Wissenschaft und-Technologie*, 29(5-6), 475-480.
- Bejosano, F. P., and Corke, H. (1999). Effect of *Amaranthus* and buckwheat proteins on the rheological properties of maize starch. *Food Chemistry*, 65(4), 493-501.
- Bell, A. E. (1989). Gel structure and food biopolymers. In T. M. Hardman (Ed.), *Water and Food Quality* (pp. 251-276). Essex, UK: Elsevier Applied Science Publishers.
- Bian-Sheng, L., Qing-Xiao, Z., Han-Ming, R., Tong-Xun, L., Zhong, C., and Zheng, R. (2001). Pressure effect on rheological properties of food gum solutions. *Gaoya Wuli Xuebao*, 15, 64-69.
- 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*, 44(3), 173-180.
- Bouton, P. E., Ford, A. L., Harris, P. V., Macfarlane, J. J., and O'Shea, J. M. (1977). Pressure-heat treatment of post-rigor muscle: Effect on tenderness. *Journal of Food Science*, 42(1), 132-135.
- Bruno, M., and Moresi, M. (2004). Viscoelastic properties of Bologna sausages by dynamic methods. *Journal of Food Engineering*, 63(3), 291-298.
- Bruno, M., and Moresi, M. (2005). Interrelationship between the transient functions of bologna using Friedrich and Heymann theory. *Journal of Texture Studies*, 36(1), 1-24.

- Carlez, A., Veciana-Nogues, T., and Cheftel, J. C. (1995). Changes in color and myoglobin of minced beef meat due to high pressure processing. *Lebensmittel-Wissenschaft und-Technologie*, 28(5), 528-538.
- Chatpong, U., Apichartsrangkoon, A., and Bell, A. E. (2007). Effects of hydrocolloid addition and high pressure processing on the rheological properties and microstructure of a commercial ostrich meat product "Yor" (Thai sausage). *Meat Science*, 76(3), 548-554.
- Cheah, P. B., and Ledward, D. A. (1996). High pressure effects on lipid oxidation in minced pork. *Meat Science*, 43(2), 123-124.
- Cheftel, J. C., and Culioli, J. (1997). Effects of high pressure on meat: A review. *Meat Science*, 46(3), 211-236.
- Cheftel, J. C., Cug, J. L., and Lorient, D. (1985). Amino acids, peptides and proteins. In O. R. Fennema (Ed.), *Food Chemistry* (pp. 245-369), 2nd ed. New York: Marcel Dekker, Inc.
- Cofrades, S., Bañon, S., Carballo, J., and Jiménez-Colmenero, F. (2003). Role of cathepsin D activity in gelation of chicken meat heated under pressure. *Food Chemistry*, 80(2), 241-247.
- Cooper, R. G., and Horbañczuk, J. O. (2002). Anatomical and physiological characteristics of ostrich (*Struthio camelus var. domesticus*) meat determine its nutritional importance for man. *Animal Science Journal*, 73(2), 167-173.
- Correia, L. R., and Mittal, J. S. (2002). Viscoelastic properties of meat emulsions. In M. A. Rao and J. F. Steffe (Eds.), *Viscoelastic properties of foods* (pp. 185-204). London: Elsevier Applied Science.
- Cuq, B., Gontard, N., Cuq, J. L., and Guilbert, S. (1996). Rheological model for the mechanical properties of myofibrillar protein-based films. *Journal of Agricultural and Food Chemistry*, 44(4), 1116-1122.
- de Lamballerie-Anton, M., Taylor, R. G., and Culioli, J. (2002). High pressure processing of meat. In J. Kerry, J. Kerry, and D. A. Ledward (Eds.), *Meat Processing: Improving Quality* (chapter 16). Cambridge: Woodhead Publishing Ltd. and CRC Press LLC.

- Defaye, A., Ledward, D. A., MacDougall, D. B., and Tester, R. F. (1995). Renaturation of metmyoglobin subjected to high isostatic pressure. *Food Chemistry*, 52(1), 19-22.
- DeFreitas, Z., Sebranek, J. G., Olson, D. G., and Carr, J. M. (1997). Freeze/thaw stability of cooked pork sausages as affected by salt, phosphate, pH, and carrageenan. *Journal of Food Science*, 62(3), 551-554.
- Del Nobile, M. A., Chillo, S., Mentana, A. and Baiano, A. (2007). Use of the generalized Maxwell model for describing the stress relaxation behavior of solid-like foods. *Journal of Food Engineering*, 78(3), 978-983.
- Denda, A., and Hayashi, R. (1992). Emulsifying properties of pressure-treated proteins. In C. Balny, R. Hayashi, K. Heremans, and H. Rikimaru (Eds.), *High Pressure and Biotechnology* (pp. 333-335). Paris: Colloque INSERM/ John Libbey Eurotext Ltd.
- Doerscher, D. R., Briggs, J. L., and Lonergan, S. M. (2003). Effects of pork collagen on thermal and viscoelastic properties of purified porcine myofibrillar protein gels. *Meat Science*, 66(1), 181-188.
- Douzals, J. P., Perrier Cornet, J. M., Gervais, P., and Coquille, J. C. (1998). High-pressure gelatinization of wheat starch and properties of pressure-induced gels. *Journal of Agricultural and Food Chemistry*, 46(12), 4824-4829.
- Dumay, E., Laligant, A., Zasytkin, D., and Cheftel, J. C. (1999). Pressure and heat induced gelation of mixed polysaccharide solutions: Scanning electron microscop of gels. *Food Hydrocolloids*, 13(4), 339-351.
- Fennema, O. R. (1996). *Food Chemistry* (3rd ed.). New York: Marcel Dekker, Inc.
- Fernandes, P. B., and Raemy, A. (1996). High pressure treatment of whey protein/polysaccharide systems. In R. Hayashi and C. Balny (Eds.), *High Pressure Bioscience and Biotechnology* (pp. 337-342). Tokyo: Elsevier Science.
- 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., Cofrades, S., Carballo, J., and Jiménez-Colmenero, F. (2002). Salt and phosphate effects on the gelling process of pressure/heat treated pork batters. *Meat Science*, 61(1), 15-23.

- Fernández-Martín, F., Fernández, P., Carballo, J., and Jiménez-Colmenero, F. (1997). Pressure/heat combinations on pork meat batters: Protein thermal behavior and product rheological properties. *Journal of Agricultural and Food Chemistry*, 45(11), 4440-4445.
- Fernández-Martín, F., Guerra, M. A., López-Caballero, E., Solas, M. T., Carballo, J., and Jiménez-Colmenero, F. (2000). Characteristics of pressurized pork meat batters as affected by addition of plasma proteins, apple fibre and potato starch. *Journal of the Science of Food and Agriculture*, 80(8), 1230-1236.
- Fernández-Martín, F., Pérez-Mateos, M., Montero, P. (1998). Effects of pressure/heat combinations on blue whiting (*Micromesitius poutassou*) washed mince: Thermal and mechanical properties. *Journal of Agricultural and Food Chemistry*, 46(8), 3257-3264.
- Ferry, J. D. (1980). *Viscoelastic Properties of Polymers* (3rd ed.). New York: John Wiley & Sons, Inc.
- Ferry, J. D. (1984). Protein gels. *Advance Protein Chemistry*, 3, 1-78.
- Fisher, P., Hoffman, L. C., and Mellett, F. D. (2000). Processing and nutritional characteristics of value added ostrich products. *Meat Science*, 55(2), 251-254.
- Foegeding, E. A., and Ramsey, S. R. (1986). Effect of gums on low-fat meat batters. *Journal of Food Science*, 51(1), 33-36, 46.
- Fonberg-Broczek, M., Windyga, B., Szczawiński, J., Szczawińska, M., Pietrzak, D., and Prestamo, G. (2005). High pressure processing for food safety. *Acta Biochimica Polonica*, 52(3), 721-724.
- Fonkwe, L. G., Narsimhan, G., and Cha, A. S. (2003). Characterization of gelation time and texture of gelatin and gelatin-polysaccharide mixed gels. *Food Hydrocolloid*, 17(6), 871-883.
- Fox, J. E. (1997). Seed Gums. In A. Imeson (Ed.), *Thickening and Gelling Agents for Food* (pp. 262-283), 2nd ed. Great Britain: St Edmundsbury Press, Chapman & Hall.
- Funami, T., Yada, H., and Nakao, Y. (1998). Thermal and rheological properties of curdlan gel in minced pork gel. *Food Hydrocolloids*, 12(1), 55-64.

- Galazka, V. B., Smith, D., Ledward, D. A., and Dickinson, E. (1999). Complexes of bovine serum albumin with sulphated polysaccharides: effects of pH, ionic strength and high pressure treatment. *Food Chemistry*, 64(3), 303-310.
- Garriga, M., Grèbola, N., Aymericha, M. T., Monforta, J. M., and Hugas, M. (2004). Microbial inactivation after high-pressure processing at 600 MPa in commercial meat products over its shelf life. *Innovative Food Science and Emerging Technologies*, 5(4), 451- 457.
- Gekko, K. (1992). Effects of pressure on the sol-gel transition of food macromolecules. In C. Balny, R. Hayashi, K. Heremans, and H. Rikimaru (Eds.), *High Pressure and Biotechnology* (pp. 105-113). Paris: Colloque INSERM/John Libbey Eurotext Ltd.
- Gekko, K. (1994). The sol-gel transition of food macromolecules under high pressure. In K. Nishinari, and E. Doi, (Eds.), *Food Hydrocolloids: Structure, Properties and Functions* (pp. 259-264). New York: Plenum Press.
- Gilleland, G. M., Lanier, T. C., and Hamann, D. C. (1997). Covalent bonding in pressure-induced fish protein gels. *Journal of Food Science*, 62(4), 713-716, 733.
- Girolami, A., Marsico, I., D'Andrea, G., 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(3), 309-315.
- Greenspan, P., Mayer, E. P., and Fowler, S. D. (1985). Nile red; A selective fluorescent stain for intracellular lipid droplets. *The Journal of Cell Biology*, 100(3), 965-973.
- Grigelmo-Miguel, N., Abadías-Serós, M. I., and Martín-Belloso, O. (1999). Characterisation of low-fat high-dietary fibre frankfurters. *Meat Science*, 52 (3), 247-256.
- Gustin, D., Bera, F., Dumont de Chassart, Q., and Mertens, B. (1997a). Pectin gelification under high hydrostatic pressure: Gel properties and formation mechanisms. In K. Heremans (Ed.), *High Pressure Research in the Biosciences and Biotechnology* (pp. 195-198). Leuven: Leuven University Press.

- Gustin, D., Bera, F., Dumont de Chassart, Q., and Mertens, B. (1997b). Pectin gelification under high hydrostatic pressure: Preparation and processing of solutions and analysis of gels obtained. In K. Heremans (Ed.), *High Pressure Research in the Biosciences and Biotechnology* (pp. 199-200). Leuven: Leuven University Press.
- Hachmeister, K. A., and Herald, T. J. (1998). Thermal and rheological properties and textural attributes of reduced-fat turkey batters. *Poultry Science*, 77(4), 632-638.
- Hayakawa, I., Linko, Y., and Linko, P. (1996). Mechanism of high pressure denaturation of proteins. *Lebensmittel-Wissenschaft und-Technologie*, 29(8), 756-762.
- He, Y., and Sebranek, J. G. (1996). Frankfurters with lean finely textured tissue as affected by ingredients. *Journal of Food Science*, 61(6), 1275-1280.
- 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* (pp. 81-97). Nottingham: Nottingham University Press.
- Heremans, K., Van Camp, J., and Huyghebaert, A. (1997). High pressure effects on proteins. In S. Damodaran, and M. Paraf (Eds.), *Fundamentals Applications of Food Proteins and Their Applications* (pp. 473-502). New York: Marcel Dekker, Inc.
- Hermansson, A. M. (1986). Water and fat holding. In J. R. Mitchell, and D. A. Ledward (Eds.), *Functional Properties of Food Macromolecules* (pp. 273-314). London: Elsevier Applied Science Publishers.
- Hibi, Y., Matsumoto, T., and Hagiwara, S. (1993). Effect of high pressure on the crystalline structure of various starch granules. *Cereal Chemistry*, 70(6), 671-676.
- 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(2), 869-875.
- Honikel, K. O. (1998). Reference methods for the assessment of physical characteristics of meat. *Meat Science*, 49(4), 447-457.

- Hoover, D. G., Metrick, C., Papineau, A. M., Farkas, D. F., and Knorr, D. (1989). Biological effects of high hydrostatic pressure on food microorganisms. *Food Technology*, 43(3), 99-107.
- Hsu, S. Y., and Chung, H.-Y. (1999). Comparisons of 13 edible gum-hydrate fat substitutes for low fat Kung-wan (an emulsified meatball). *Journal of Food Engineering*, 40(4), 279-285.
- Huang, F., and Robertson, J. W. (1977). A texture study of frankfurters. *Journal of Texture Studies*, 8(4), 487-489.
- Ikkai, T., and Ooi, T. (1969). Effects of pressure on actomyosin systems. *Biochemistry*, 8(6), 2615-2622.
- Jackman, R. L., and Stanley, D. W. (1995). Creep behaviour of tomato pericarp tissue as influenced by ambient temperature ripening and chilled storage. *Journal of Texture Studies*, 26(5), 537-552.
- 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(1), 11-18.
- Jiménez-Colmenero, F., Cofrades, S., Carballo, J., Fernández, P., and Fernández-Martín, F. (1998). Heating of chicken and pork meat batters under pressure conditions: Protein interactions. *Journal of Agricultural and Food Chemistry*, 46(11), 4706-4711.
- Johnston, D. E. (1995). High pressure effects on milk and meat. In D. A. Ledward, D. E. Johnston, R. G. Earnshaw, and A. P. M. Hasting (Eds.), *High Pressure Processing of Foods* (pp. 99-121). Nottingham: Nottingham University Press.
- 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(6), 625-631.
- Keeton, J. T., Foegeding, E. A., and Patana-Anaka, C. (1984). A Comparison of nonmeat proteins, sodium tripolyphosphate and processing temperature effects on physical and sensory properties of frankfurters. *Journal of Food Science*, 49(6), 1462-1465, 1474.

- Lachowicz, K., Sobczak, M., Gajowiecki, L., and Żych A. (2003). Effects of massaging time on texture, rheological properties, and structure of three pork ham muscles. *Meat Science*, 63(2), 225-233.
- Ladwig, C. L., Knipe, C. L., and Sebranek, J. G. (1989). Effects of sodium tripolyphosphate on the physical, chemical and texture properties of high collagen frankfurters. *Journal of Food Science*, 54(3), 505-507, 520.
- Lakshmanan, R., Parkinson, J. A., and Piggott, J. R. (2007). High-pressure processing and water-holding capacity of fresh and cold-smoked salmon (*Salmo salar*). *Lebensmittel-Wissenschaft und-Technologie*, 40(3), 544-551.
- Lee, C. M., and Chung, K. H. (1989). Analysis of surimi gel properties by compression and penetration test. *Journal of Texture Studies*, 20(3), 363-377.
- Li J.-Y., and Yeh, A.-I. (2003). Effects of starch properties on rheological characteristics of starch/meat complexes. *Journal of Food Engineering*, 57(3), 287-294.
- Lima, I., and Singh, R. P. (2001). Viscoelastic behavior of fried potato crust. *Journal of Texture Studies*, 32(2), 131-141.
- Ljunglöf, A., and Hjorth, R. (1996). Confocal microscopy as a tool for studying protein adsorption to chromatographic matrices. *Journal of Chromatography A*, 743(1), 75-83.
- Ma, L., Grove, A., and Barbosa-Cánovas, G. V. (1996). Viscoelastic characterization of surimi gels: Effects of setting and starch. *Journal of Food Science*, 61(5), 881-883, 889.
- Macfarlane, J. J. (1973). Pre-rigor pressurization of muscle: Effects on pH, shear value and taste panel assessment. *Journal of Food Science*, 38(2), 294-298.
- Macfarlane, J. J. (1974). Pressure-induced solubilization of meat protein in saline solution. *Journal of Food Science*, 39(3), 542-547.
- Macfarlane, J. J., and Mckenzie, I. J. (1976). Pressure-induced solubilization of myofibrillar proteins. *Journal of Food Science*, 41(6), 1442-1446.
- Macfarlane, J. J., Mckenzie, I. J., Turner, R. H., and Jones, P. N. (1981). Pressure treatment of meat: Effects on thermal transitions and shear values. *Meat Science*, 5(4), 307-317.

- Mandala, I. G., Savvas, T. P., and Kostaropoulos, A. E. (2004). Xanthan and locust bean gum influence on the rheology and structure of a white model-sauce. *Journal of Food Engineering*, 64(3), 335-342.
- Marangoni, A. G., Barbut, S., McGauley, S. E., Marcone M., and Navine, S. S. (2000). On the structure of particulate gels-the case of salt-induced cold gelation of heat-denatured whey protein isolate. *Food Hydrocolloids*, 14(1), 61-74.
- Masson, P. (1992). Pressure denaturation of proteins. In C. Balny, R. Hayashi, K. Heremans, and H. Rikimaru (Eds.), *High Pressure and Biotechnology* (pp. 89-99). Paris: Colloque INSERM/John Libbey Eurotext Ltd.
- McClements, D. J. (1999). *Food Emulsions Principles, Practice, and Techniques*. New York: CRC Press LLC.
- Messens, W., Van Camp, J., and Huyghebaert, A. (1997). The use of high pressure to modify the functionality of food proteins. *Trends in Food Science and Technology*, 8(4), 107-112.
- Messens, W., Van de Walle, D., Arevalo, J., Dewettinck, K., and Huyghebaert, A. (2000). Rheological properties of high-pressure-treated Gouda cheese. *International Dairy Journal*, 10(5-6), 359-367.
- Molina, E., Defaye, A. B., and Ledward, D. A. (2002). Soy protein pressure-induced gels. *Food Hydrocolloids*, 16(6), 625-632.
- Montero, P., and Gómez-Guillén, M. C. (2005). High-pressure applications on myosystems. In G. V. Barbosa-Cánovas, M. S. Tapia, and M. P. Cano (Eds.), *Novel Food Processing Technologies* (pp. 311-342). New York: Marcel Dekker, Inc.
- Montero, P., Hurtado, J. L., and Peñez-Mateos, M. (2000). Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. *Food Hydrocolloids*, 14(5), 455-461.
- Montero, P., Peñez-Mateos, M., and Borderías, A. J. (1998). Chilled storage of high pressure and heat-induced gels of blue whiting (*Micromesistius poutassou*) muscle. *Zeitschrift Für Lebensmittel-Untersuchung und-Forschung*, 207(2), 146-153.

- Montero, P., Pérez-Mateos, M., and Solas, M. 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(12), 4612-4618.
- Montero, P., Solas, T., and Pérez-Mateos, M. (2001). Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. *Food Hydrocolloids*, 15(2), 185-194.
- Montgomery, D.C. (2001). *Design and Analysis of Experiments* (5th ed.). Hamilton: Hamilton Printing Company.
- Morin, L. A., Temelli, F., and McMullen, L. (2004). Interactions between meat proteins and barley (*Hordeum* spp.) β -glucan within a reduced-fat breakfast sausage system. *Meat Science*, 68(3), 419-430.
- Muhr, A. H., and Blanshard, J. M. V. (1982). Effect of hydrostatic pressure on starch gelatinisation. *Carbohydrate Polymers*, 2(1), 61-74.
- Nagashima, Y., Ebina, H., Tanaka, M., and Taguchi, T. (1993). Effect of high hydrostatic pressure on the thermal gelation of squid mantle meat. *Food Research International*, 26(2), 119-123.
- Nussinovitch, A. (1997). *Hydrocolloid Applications: Gum Technology in the Food and Other Industries* (1st ed.). Great Britain: T. J Press, Chapman & Hall.
- Nussinovitch, A., Peleg, M., Normand, M. D. (1989). A modified Maxwell and a nonexponential model for characterization of the stress relaxation of agar and alginate gels. *Journal of Food Science*, 54(4), 1013-1016.
- Office International des Epizooties (OIE). (2005). Manual of Diagnostic Tests and Vaccines for Terrestrial Animals. (5th ed.). Part 2, section 2.1, chapter 2.1.14. [Online]. Available: http://www.oie.int/eng/normes/mmanual/A_00037.htm [2005, March 29].
- 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(4), 385-393.

- Okamoto, M., Kawamura, Y., and Hayashi, R. (1990). Application of high pressure to food processing: Textural comparison of pressure and heat induced gels of food proteins. *Agricultural and Biological Chemistry*, 54(1), 183-189.
- 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.
- Onwulata, C. I., and Elchediak, E. (2000). Starches and fibers treated by dynamic pulsed pressure. *Food Research International*, 33(5), 367-374.
- Oshima, T., Ushio, H., and Koizumi, C. (1993). High-pressure processing of fish and fish products. *Trends in Food Science and Technology*, 4(11), 370-374.
- 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.
- Patterson, M. F. (2005). Microbiology of pressure-treated foods: A review. *Journal of Applied Microbiology*, 98(6), 1400-1409.
- Pérez-Mateos, M., and Montero, P. (1997). High-pressure-induced gel of sardine (*Sardina pilchardus*) washed mince as affected by pressure-time-temperature. *Journal of Food Science*, 62(6), 1183-1188.
- Pérez-Mateos, M., Hurtado, J. L., Montero, P., and Fernández-Martín, F. (2001). Interactions of κ -carrageenan plus other hydrocolloids in fish myosystem gels. *Journal of Food Science*, 66(6), 838-843.
- Pérez-Mateos, M., Lorenço, H., Montero, P., and Borderías, A. J. (1997). Rheological and biochemical characteristics of high-pressure and heat-induced gels from blue whiting (*Micromesistius poutassou*) muscle proteins. *Journal of Agricultural and Food Chemistry*, 45(1), 44-49.
- Pérez-Mateos, M., Solasb, T., and Montero, P. (2002). Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. *Food Hydrocolloids*, 16(3), 225-233.
- Pettitt, D. J. (1969). Xanthan. In G. Martin (Ed.), *Gum Technology in the Food Industry* (pp. 127-149). New York: Academic Press.

- Pietrasik, Z. (2003). Binding and textural properties of beef gels processed with κ -carrageenan, egg albumin and microbial transglutaminase. *Meat Science*, 63(3), 317-324.
- Pietrasik, Z., and Li-Chan, E. C. Y. (2002). Response surface methodology study on the effects of salt, microbial transglutaminase and heating temperature on pork batter gel properties. *Food Research International*, 35(4), 387-396.
- Puolanne, E., and Matikkala, J. I. (1980). Effect of salt and phosphate on water-binding capacity in cooked sausage. *Fleischwirtschaft*, 60(6), 1233-1235.
- Ramírez, J. A., Barrera, M., Morales, O. G., and Vázquez, M. (2002). Effect of xanthan and locust bean gums on the gelling properties of myofibrillar protein. *Food Hydrocolloid*, 16(1), 11-16.
- Reddy, N. R., Solomon, H. M., Fingerhut, G. A., Rhodehamel, E. J., Balasubramaniam, V. M., and Palaniappan, S. (1999). Inactivation of *Clostridium botulinum* type E spores by high pressure processing. *Journal of Food Safety*, 19, 277-288.
- Regenstein, J. M. (1989). Are comminuted meat products emulsions or gel matrix? In J. E. Kinsella, and W. G. Soucie (Eds.), *Food Proteins* (pp. 178-184). American Oil Chemists' Society: Champaign, IL.
- Riebroy, S., Benjakul, S., Visessanguan, W., and Tanaka, M. (2005). Physical properties and microstructure of commercial Som-fug, a fermented fish sausage. *European Food Research and Technology*, 220(5-6), 520-525.
- Rosalina, I., and Bhattacharya, M. (2001). Flow curves, stress relaxation and creep measurements of starch gels. *Journal of Texture Studies*, 32(4), 247-269.
- Rovere, P., Lonnerborg, N. G., Gola, S., Miglioli, L., Scaramuzza N., and Squarcina, N. (1999). Advances in bacterial spore inactivation in thermal treatments under pressure. In H. Ludwig (Ed.), *Advances in High Pressure Bioscience and Biotechnology* (pp. 113-120). Heidelberg: Springer-Verlag Berlin Heidelberg.
- Sale, J., Marais, D., and Kruger, M. (1996). Fat content, caloric value, cholesterol content, and fatty acid composition of raw and cooked ostrich meat. *Journal of Composition and Analysis*, 9(1), 85-89.

- Sales, J. (1998). Fatty acid composition and cholesterol content of different ostrich muscles. *Meat Science*, 49(4), 489-492.
- Sales, J., and Hayes, J. P. (1996). Proximate, amino acid and mineral composition of ostrich meat. *Food Chemistry*, 56(2), 167-170.
- Schirakldi, A., Piazza, L., Brenna, O., and Vittadini, E. (1996). Structure and properties of bread dough and crumb: Calorimetric, rheological and mechanical investigations on the effects produced by hydrocolloids, pentosans and soluble proteins. *Journal of Thermal Analysis and Calorimetry*, 47(5), 1339-1360.
- Shanawany, M. M. (1999). Part I: Production system. In Food and Agriculture Organization of the United Nations (Ed.), *Ostrich Production Systems* (pp. 1). Rome: Food and Agriculture Organization of the United Nations.
- Shand P. J., Sofos, J. N., and Schmidt, G. R. (1993). Properties of alginate/calcium and salt/phosphate structured beef rolls with added gums. *Journal of Food Science*, 58(6), 1224-1230.
- Shellhammer, T. H., Rumsey, T. R., and Krochta, J. M. (1997). Viscoelastic properties of edible lipids. *Journal of Food Engineering*, 33(3-4), 305-320.
- Shigehisa, T., Ohmori, T., Saito, A., Taji, S., and Hayashi, R. (1991). Effects of high hydrostatic pressure on characteristics of pork slurries and inactivation of microorganisms associated with meat and meat products. *International Journal of Food Microbiology*, 12(2-3), 207-216.
- Shioya, T., Hirano, R., and Tobitani, A. (1994). Utilization of high pressure to make alginate gels. In K. Nishinari, and E. Doi, (Eds.), *Food Hydrocolloids: Structure, Properties and Functions* (pp. 265-268). New York: Plenum Press.
- Shoji, T., Saeki, H., Wakameda, A., and Nonaka, M. (1992). Effect of storage temperature on changes in gel strength and myofibrillar protein of pressure-induced gel of walleye pollack surimi. *Nippon Suisan Gakkaishi*, 58, 329-336.
- Solheim, R., and Ellekjaer, M. R. (1994). Sensory quality of low-fat sausages affected by substitutes. *Food Quality and Preference*, 4(3), 127-131.

- Steffe, J. F. (1992). *Rheological Methods in Food Process Engineering*. East Lansing, Michigan: Freeman Press.
- Steffe, J. F. (1996). *Rheological Methods in Food Process Engineering* (2nd ed.). East Lansing Michigan: Freeman Press.
- Steyer, B., Béra, F., Massaux, C., Sindic, M., Blecker, Ch., and Deroanne, C. (1999). Carrageenan gelification under high hydrostatic pressure: Preparation and processing of solutions and analysis of gels obtained. In H. Ludwig (Ed.), *Advances in High Pressure Bioscience and Biotechnology* (pp. 353-356). Heidelberg: Springer-Verlag Berlin Heidelberg.
- Sun, Y., and Hayakawa, S. (2002). Heat-induced gels of egg white/ovalbumins from five avian species: Thermal aggregation, molecular forces involved, and rheological properties. *Journal of Agricultural and Food Chemistry*, 50(6), 1636-1642.
- 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(3), 555-560.
- Suzuki, A., and Ikeuchi, Y. (1991). Application of hydrostatic pressure to meat pressure effects on the texture, ultrastructure and myofibrillar protein of beef skeletal muscle. In R. Hayashi (Ed.), *High Pressure Science for Food* (pp. 271-272). San-ei, Japan: San-ei Publishing Co.
- Suzuki, A., Kim, K., Homma, N., Ikeuchi, Y., and Saito, M. (1992). Acceleration of meat conditioning by high pressure treatment. In C. Balny, R. Hayashi, K. Heremans, and H. Rikimaru (Eds.), *High Pressure and Biotechnology* (pp. 219-227). Paris: Colloque INSERM/John Libbey Eurotext Ltd.
- Suzuki, A., Watanabe, M., Iwamura, K., Ikeuchi, Y., and Saito, M. (1990). Effect of high pressure treatment on the ultrastructure and myofibrillar protein of beef skeletal muscle. *Agricultural and Biological Chemistry*, 54(12), 3085-3091.
- Tabilo-Munizaga, G., and Barbosa-Cánovas, G. V. (2004). Color and textural parameters of pressurized and heat-treated surimi gels as affected by potato starch and egg white. *Food Research International*, 37(8), 767-775.
- Tang, J., Tung, M. A., and Zeng, Y. (1998). Characterization of gellen gels using stress relaxation. *Journal of Food Engineering*, 38(3), 279-295.

- Thai Industrial Standards Institute. (1996). *Standard for Mu Yor Sausage*. (in Thai). Bangkok: Thai Industrial Standards Institute.
- Thevelein, J. M., Van Assche, J. A., Heremans, K., and Gerlisma, S. Y. (1981). Gelatinisation temperature of starch, as influenced by high pressure. *Carbohydrate Research*, 93(2), 304-307.
- Trecharee, M. (2001). *Ostrich: Economic Poultry*. (in Thai). Bangkok: Leader.
- Trespalacios, P., and Pla, R. (2007). Simultaneous application of transglutaminase and high pressure to improve functional properties of chicken meat gels. *Food Chemistry*, 100(...), 264-272.
- Troutt, E. S., Hunt, M. C., Johnson, D. E., Claus, J. R., Kastner, C. L., and Kropf, D. H. (1992). Characteristics of low-fat ground beef containing texture-modifying ingredients. *Journal of Food Science*, 57(1), 19-24.
- Tsen, J. H., and King, V. (1994). Study of high induced gelation of carrageenan using response surface methodology. *Journal of Chinese Agricultural Chemistry Society*, 32, 543-552.
- Ulmanen, M. S., Pekkarinen, T., Hietala, O. A., Birr, E. A., and Jalovaara, P. (2005). Osteoinductivity of partially purified native ostrich (*Struthio camelus*) bone morphogenetic protein: Comparison with mammalian species. *Life Sciences*, 77(19), 2425-2437.
- Van Camp, J., and Huyghebaert, A. (1995). A comparative rheological study of heat and high pressure induced whey protein gels. *Food Chemistry*, 54(4), 357-364.
- Walter, J. M., Soliah, L., and Dorsett, D. (2000). Ground ostrich: A comparison with ground beef. *Journal of The American Dietetic Association*, 100(2), 244-245.
- Wang, J. (2003). Anisotropic relaxation properties of pear. *Biosystems Engineering*, 85(1), 59-65.
- 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. *Journal of Food Science*, 65(1), 96-100.
- Yamamoto, K., Hayashi, S., and Yasui, T. (1993). Hydrostatic pressure-induced aggregation of myosin molecules in 0.5 M KCl at pH 6.0. *Bioscience, Biotechnology, and Biochemistry*, 57(3), 383-389.

- 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(8), 2992-2996.
- Zecher, D., and Gerrish, T. (1997). Cellulose Derivatives. In A. Imeson (Ed.), *Thickening and Gelling Agents for Food* (pp. 60-85), 2nd ed. Great Britain: St Edmundsbury Press, Chapman & Hall.
- Zhu, S., Le Bail, A., Chapleau, N., Ramaswamy, H. S., and de Lamballerie-Anton, M. (2004). Pressure shift freezing of pork muscle: Effect on color, drip loss, texture, and protein stability. *Biotechnology Progress*, 20(3), 939-945.