

B	I	N	G	O
processed cheese	12	collagen	growth and repair	emulsion
casein	polar and nonpolar side chains	freezing pressure and sound waves	20	oxygen
shape	8	curds	denaturation	kneading bread
egg yolk	gelatinization	collagen and elastin	foam	breaking disulfide cross links
incomplete proteins	casein and whey	soybean s	coagulation	complete proteins

B	I	N	G	O
shape	8	oxygen	20	breaking disulfide cross links
coagulation	kneading bread	curds	emulsion	gelatinization
casein	collagen	freezing pressure and sound waves	foam	processed cheese
egg yolk	casein and whey	polar and nonpolar side chains	collagen and elastin	growth and repair
incomplete proteins	soybean s	complete proteins	12	denaturation

B	I	N	G	O
kneading bread	foam	casein and whey	coagulation	collagen and elastin
breaking disulfide cross links	complete proteins	casein	curds	processed cheese
egg yolk	incomplete proteins	freezing pressure and sound waves	8	polar and nonpolar side chains
shape	gelatinization	soybean s	20	12
denaturation	oxygen	growth and repair	collagen	emulsion