

Figure 12. The Problem of a "Limiting Amino Acid"

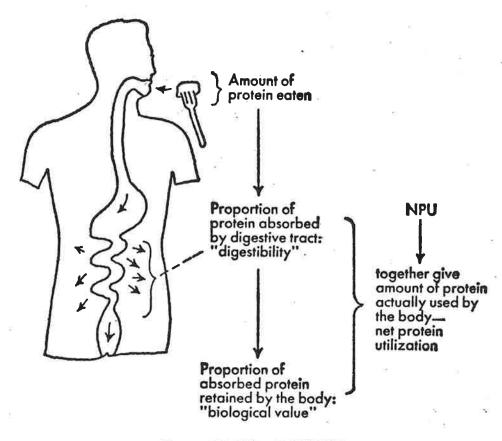
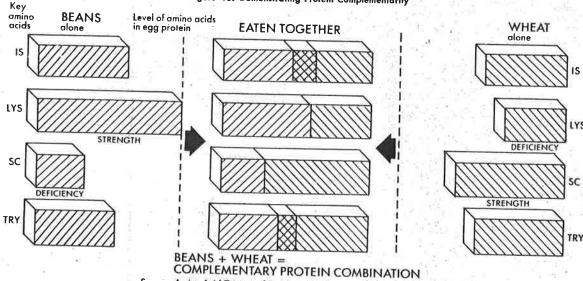


Figure 13. What Is "NPU"?

Figure 15. Demonstrating Protein Complementarity



Source: Amino Acid Content of Foods and Biological Data on Proteins, Food and Agricultural Organization of the U.N., Rome, 1970.

This discovery does put forth here. It has protein allowances.

Is Meat Necessary?

Those who insist on of meat as a protein so and the high quality of as inferior on both co vegetable protein are trate categories. In facthinking about protein rate to visualize animal tinuum.

Figure 14, "The Formula you see the range of putein quantity, based or by weight; and usabilit (Weights for grains an food.)

Quantity. When jud protein as the criteric clear, however, that putheir processed forms. protein. Next come compared which is 36 percent processed forms. On the protein of the protein of the processed forms. On the protein of the p

Warning: this quant

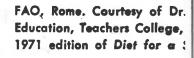
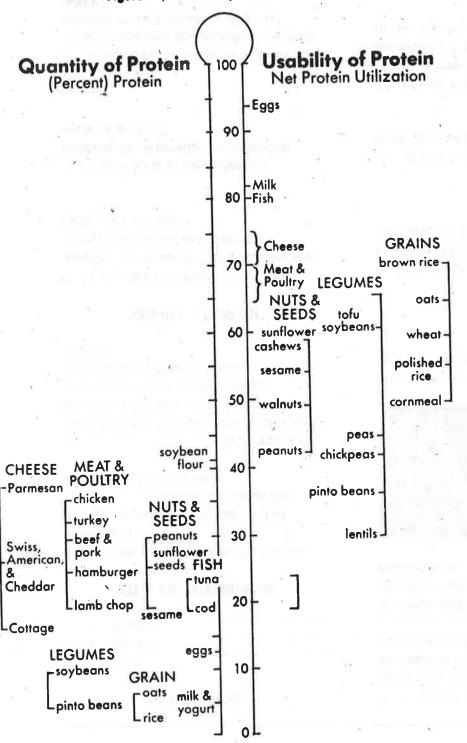


Figure 14. The Food/Protein Continuum



Source of Data: Department of Agriculture Handbook No. 8, 1968; and The Amino Acid Composition and Biological Value of Some Proteins,

isited

for example, can inein actually usable by see why. It shows the ten deficient in plant and wheat are shown a acid content as comhe two together, these

mentary Protein Relanations of foods whose The dishes listed are ost endless possibilities protein tables are in

y necessary to eat comneal, as I implied. They nental evidence suggests on after several hours if ent. "If a diet lacks only provided several hours is falls," says a National would seem that unless to the only way to ensure complementary proteins

evidence of an "aminor any deficiencies in the e eat. Nasset's work has at eating complementary ost nutritionists disagree theory "has been questiful the results presented so," reports a 1978 study. The study of the Scrimshaw, a

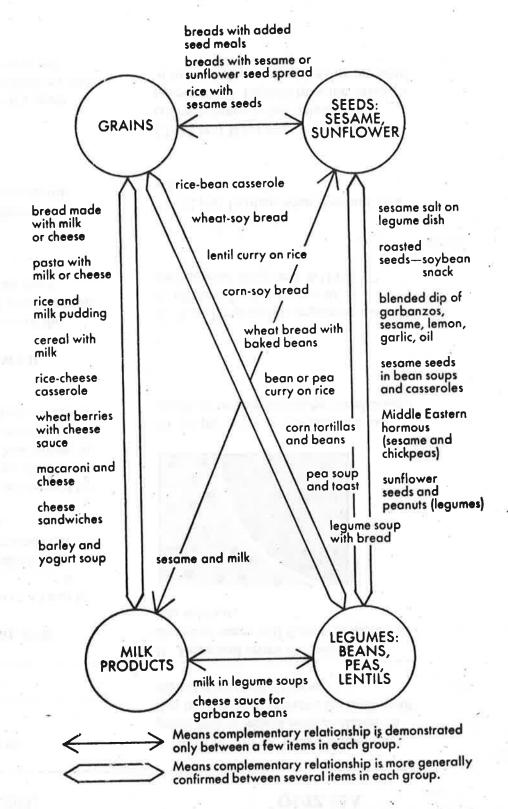


Figure 16. Summary of Complementary Protein Relationships