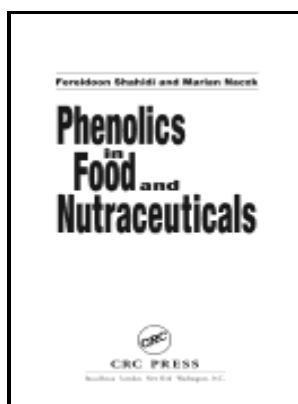


Phenolics in food and nutraceuticals

CRC Press - Bound phenolics in foods, a review



Description: -

-

Food industry and trade.

Phenols. Phenolics in food and nutraceuticals

- Phenolics in food and nutraceuticals

Notes: Includes bibliographical references and index.

This edition was published in 2003



Filesize: 14.19 MB

Tags: #Bound #phenolics #in #foods, #a #review

Phenolics in Food and Nutraceuticals : Fereidoon Shahidi : 9781587161384

Phenolic Compounds in Fruits and Vegetables.

Levels of antioxidants and nutraceuticals in basil grown in hydroponics and soil

In five sections, the 21 chapters of this book address the classification and occurrence of phenolic compounds in nature and foodstuffs; discuss all major aspects of analysis of phenolic compounds in foods, such as extraction, clean-up, separation, and detection; detail specific analysis methods of a number of classes of phenolic compounds, from simple molecules to complex compounds; describe the antioxidant power of phenolic compounds; and discuss specific analysis methods in different foodstuffs. This unique book reports the classification and nomenclature of phenolics, their occurrence in food and nutraceuticals, chemistry and applications, and nutritional and health effects. From the Preface Interest in food phenolics has reached a new high in recent years.

Phenolics in Food and Nutraceuticals : 9781566762793

This is the result of many factors, including lifestyle and monitory constraints. Cidermakers can utilize these options to increase the quality and diversity of their finished ciders. Nutraceuticals must be base on scientific principles to guarantee validity, safety, efficiency and trust.

Phenolics in Food and Nutraceuticals by Marian Naczki and Fereidoon Shahidi (2019, Trade Paperback) for sale online

It is extremely important that high ethical standards are implemented in product development and marketing otherwise the potential of Nutraceuticals could be ruined. A Nutraceutical is a food and should be legislated as such and not be classified as a drug. It includes chapters on the practical evaluation of seafood quality; novel approaches in preservation techniques; flavour chemistry and analysis; textural quality and measurement; packaging; the control of food-borne pathogens and seafood toxins.

Phenolics in Food and Nutraceuticals : 9781566762793

The present monograph reports the occurrence and chemistry of phenolics in different food commodities, their nutritional and health effects, and their role as antioxidants in food processing. Absorption mechanisms for bound phenolic compounds in the gastrointestinal tract greatly depend on

the liberation of sugar moieties.

Related Books

- [Kratkii ocherk voennoi istorii nashei rodiny.](#)
- [Study guide for Carlson, Foundations of physiological psychology](#)
- [Introduction to data management](#)
- [Citadelle](#)
- [Resources catalogue - September 1992.](#)