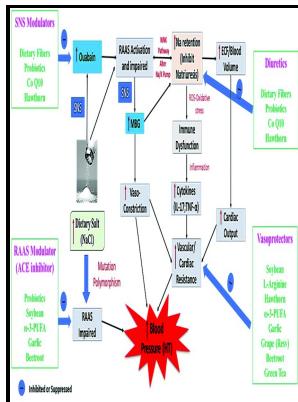


Phenolics in food and nutraceuticals

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Phenolics In Food And Nutraceuticals PDF Book

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This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods. Keywords: Phenolic compounds, nutraceuticals, functional foods, health benefits, consumers, bioactive ingredients. Apart from the usual academic interest in the biology and chemistry of phenolic compounds in nature, the scientific and commercial interest in food phenolics has been accentuated by reports on beneficial health effects of such compounds.

9781587161384: Phenolics in Food and Nutraceuticals

It is possible that usage of these aforementioned products may have beneficial application in other disease. This unique book reports the classification and nomenclature of phenolics, their occurrence in food and nutraceuticals, chemistry and applications, and nutritional and health effects.

Phenolics in Food and Nutraceuticals

Many food phenolics have been reported to possess antimutagenic and anticarcinogenic activity in test animals. Owing to the traditional phytotherapeutic use of basil and its importance as a basic component of the Mediterranean diet, this research aimed to study the nutraceutical properties of basil (*Ocimum basilicum* cv. Phenolic Compounds of Major Oilseeds and Plant Oils.

Phenolic Compounds as Nutraceuticals or Functional Food Ingredients

Enrichment or supplementation is a practical solution. Preface Food Phenolics: An Overview: Introduction o Effect of Phenolic Compounds on Food Quality o Phenolic Compounds in Cancer Prevention o Research o Progress Part One: Occurrence and Chemistry Phenolic Compounds in Cereals and Legumes: Introduction o Barley o Beans and Pulse o Buckwheat o Corn o Millets o Nuts o Oats o Rice o Sorghum o Wheat Phenolic Compounds of Major Oilseeds: Introduction o Rapeseed and Canola o Effect of Processing o Soybeans o Other Oilseeds Phenolic

Compounds in Fruits and Vegetables: Introduction o Simple Phenols o Phenolic Acids and Coumarins o Flavonoids o Contribution to Stress Resistance Phenolic Compounds of Beverages: Introduction o Tea o Coffee o Cocoa o Beer o Wine o Other Alcoholic Beverages o Ciders and Apple Juice o Other Fruit Juices Part Two: Characteristics, Effects, and Properties Nutritional and Pharmacological Effects of Food Phenolics: Interaction with Proteins o Interaction with Carbohydrates o Interaction with Minerals and Vitamins o Remedies for Antinutritional Effects of Food Phenolics o Toxicity of Absorbed Polyphenols o Pharmacological Significance Contribution of Phenolic Compounds to Sensory Characteristics of Foods: Contribution to Flavor o Contribution of Food Phenolics to Astringency o Phenolics as Natural Food Pigments o Enzymatic Reaction and Discoloration o Non-Enzymatic Discoloration Reactions o Other Undesirable Effects Antioxidant Properties of Food Phenolics: Introduction o Prevention of Autoxidation and Use of Antioxidants o Estimation of Antioxidant Activity o Types of Antioxidants o Mechanism of Action of Phenolic Antioxidants o Synthetic Phenolic Antioxidants o Natural Antioxidants o Natural Sources of Plant Antioxidants o Other Sources of Antioxidants o Wood Smoke Part Three: Methods of Analysis and Quantification Methods of Analysis and Quantification of Phenolic Compounds: Introduction o Extraction Procedures o Spectrophometric Assays o Titration Methods o Evaluation of Biological Activity o Electrochemical Methods o Chromatographic Techniques Index, 97 tables and 96 figures. Frank Gunstone and his team of international contributors have produced an essential guide for those people who produce lipids and those who seek to incorporate them into appropriate food products.

Phenolics in Food and Nutraceuticals : 9781566762793

The commercialization of this type of functional products needs to go through various regulations, proving that they are safe and present the ascribed health benefits, conquering the target audience.

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