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Essentials Of Functional Foods. Mary K. Schmidl, Theodore P. Labuza. Springer Science & Business Media, Jun 30, 2000 - Science - 395 pages. 1 Review. Providing overview, depth, and expertise,...

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Providing overview, depth, and expertise, Essentials of Functional Foods is the key

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resource for all involved in the exciting and rapidly growing arena of functional foods. Every important aspect of functional foods and ingredients is covered, from technology, product groups, and nutrition, to safety, efficacy, and regulation.

~~Essentials Of Functional Foods | Mary K. Schmidl | Springer~~

Knowledge of food science is applicable to all persons, in diverse college majors. This text is designed with a user-friendly approach to Food Science for the non-major. This text reviews an Introduction to Food Components - quality and water. Next it addresses carbohydrates - including starches, pectins and gums, breads and pasta, vegetables and fruits.

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Mary K. Schmidl, Theodore P. Labuza. Pages 151-179. Health Functionality of Food Components. Front Matter. Pages 181-181. PDF.
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Dietary Fiber. Aliza Stark, Zecharia Madar. Pages 183-201. ... Functional Food food food industry functional foods health medicine . Bibliographic information. DOI https://doi.org/10.1007/978-1-4939-9888-8_10

Providing overview, depth, and expertise, *Essentials of Functional Foods* is the key resource for all involved in the exciting and rapidly growing arena of functional foods. Every important aspect of functional foods and ingredients is covered, from technology, product groups, and nutrition, to safety, efficacy, and regulation. The editors and their expert contributors emphasize broadly based principles that apply to many functional foods. This book is essential reading for food scientists, researchers, and professionals who are developing, researching, or working with functional foods and ingredients in the food, drug, and dietary supplement industry.

Regulation of Functional Foods and Nutraceuticals: A Global Perspective offers a comprehensive resource for information on regulatory aspects of the growing and economically important functional food industry. Regulatory systems and definitions of key terms—food, supplement, drug, etc—vary from country to country. A thorough understanding of laws and regulation within and among key countries with regard to

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functional foods, herbal extracts or drugs, and nutritional supplements is critical to the direction of food companies that are developing products for these markets. International experts with legal and/or scientific expertise address relevant topics from quality issues, to organic foods to labeling. Innovative product development within the framework of existing regulations will be addressed in individual chapters. Overview chapters will discuss global principles, inter-country trading issues, and present a comparison of the laws and regulations within different countries graphically. A "must-have" handbook for research professionals, management, and marketing strategists in the worldwide functional foods/nutritional supplements business. Food technicians and engineers responsible for manufacturing quality in this industry should add it to their library to ensure that they have a thorough knowledge of the applicable legal requirements. The book will also serve as an indispensable shelf reference for lawyers in the food industry and government health professionals with regulatory responsibilities.

A guide to the use of essential oils in food, including information on their composition, extraction methods, and their antioxidant and antimicrobial applications Consumers' food preferences are moving away from synthetic additives and preservatives and there is an

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increase demand for convenient packaged foods with long shelf lives. The use of essential oils fills the need for more natural preservatives to extend the shelf-life and maintaining the safety of foods. Essential Oils in Food Processing offers researchers in food science a guide to the chemistry, safety and applications of these easily accessible and eco-friendly substances. The text offers a review of essential oils components, history, source and their application in foods and explores common and new extraction methods of essential oils from herbs and spices. The authors show how to determine the chemical composition of essential oils as well as an explanation of the antimicrobial and antioxidant activity of these oils in foods. This resource also delves into the effect of essential oils on food flavor and explores the interaction of essential oils and food components. Essential Oils in Food Processing offers a: Handbook of the use of essential oils in food, including their composition, extraction methods and their antioxidant and antimicrobial applications Guide that shows how essential oils can be used to extend the shelf life of food products whilst meeting consumer demand for "natural" products Review of the use of essential oils as natural flavour ingredients Summary of relevant food regulations as pertaining to essential oils Academic researchers in food science, R&D scientists, and educators and advanced students in food

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science and nutrition can tap into the most recent findings and basic understanding of the chemistry, application, and safe use of essential oils in food processing.

Water Activity in Foods: Fundamentals and Applications is a one-of-a-kind reference text that brings together an international group of food scientists, chemists, and engineers to present a broad but thorough coverage of an important factor known to influence the attributes of foods - water activity. A team of experienced editors designed this book for lasting value as a sound introduction to the concept of water activity for neophytes and seasoned professionals in both academe and industry. Topics have been carefully selected to provide a comprehensive understanding of the mechanisms by which water activity influences the quality, shelf life, and safety of food products. *Water Activity in Foods* belongs on the shelves of all food science professionals for use in product development, quality control, and food safety. Students and newcomers to these areas will appreciate the instructional approach adopted by the experienced teachers and industry specialists who have contributed chapters to this comprehensive overview.

A much-needed guide to in vitro food functionality evaluation principles, processes, and state-of-the-art modeling

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There are more than a few books devoted to the assessment of food functionality but, until now, there were no comprehensive guides focusing on the increasingly important subject of in vitro food evaluation. With contributions from the world's foremost experts in the field, this book brings readers up to speed on the state-of-the-art in in vitro modeling, from its physiological bases to its conception, current uses, and future developments. Food functionality is a broad concept encompassing nutritional and health functionality, food safety and toxicology, as well as a broad range of visual and organoleptic properties of food. In vitro techniques bridge the gap between standard analytical techniques, including chemical and biochemical approaches and in vivo human testing, which remains the ultimate translational goal for evaluation of the functionality of food. Although it is a well-established field, in vitro food testing continues to evolve toward ever more accurate predictions of in vivo properties and outcomes. Both ethical and highly economical, these approaches allow for detailed mechanistic insights into food functionalities and, therefore, a better understanding of the interactions of food and human physiology. Reviews the core concepts of food functionality and functionality evaluation methodologies Provides an overview of the physiology of the gastrointestinal tract, including host-microbial interactions

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within it Delves into the physiology of sensory perception of food, taste and texture as they relate to in vitro modeling Explores the challenges of linking in vitro analysis of taste, aroma and flavor to their actual perception Addresses in vitro models of the digestion and absorption of macronutrients, micronutrients, and phytonutrients Describes in vitro evaluations of toxicants, allergens and other specific food hazards Functional Foods and Beverages is an indispensable working resource for food scientists as well as researchers working in government facilities dedicated to tracking food safety.

Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals highlights recent developments of nutraceutical proteins and peptides for the promotion of human health. The book considers fundamental concepts and structure-activity relations for the major classes of nutraceutical proteins and peptides. Coverage includes functional proteins and peptides from numerous sources including: soy, Pacific hake, bovine muscle, peas, wheat, fermented milk, eggs, casein, fish collagen, bovine lactoferrin, and rice. The international panel of experts from industry and academia also reviews current applications and future opportunities within the nutraceutical proteins and peptides sector.

While presenting the latest scientific

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research on the major pathogens associated with meat, poultry, produce, and other foods, Pre-Harvest and Post-Harvest Food Safety: Contemporary Issues and Future Directions goes beyond other professional reference books by identifying the research needed to assure food safety in the future. The editors and authors not only review the current, cutting-edge literature in each of their areas, but provide insights and forward thinking into the development of new and innovative approaches and research strategies. Scientists and researchers from academia, government, and industry have collaborated to examine the high-priority food safety areas recognized by the federal government: pathogen/host interactions; ecology, distribution and spread of foodborne hazards; antibiotic resistance; verification tests; decontamination and prevention strategies; and risk analysis. A worthy new edition to the IFT Press series of food science and technology titles, Pre-Harvest and Post-Harvest Food Safety describes what we now know in food safety and provides a framework and focus for future research to improve diagnostic capabilities and intervention strategies for enteropathogens.

A complete guide to the principles and practical application of modified atmosphere packaging Modified atmosphere packaging (MAP)

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is one of the most cost-effective, versatile, and commonly used methods of preserving food products available today. Employed in both ambient and chilled conditions, it can prolong shelf-life and preserve the quality of a wide array of items via careful processes of atmospheric engineering. The essential scientific principles underlying this technology can, however, be difficult to grasp and effectively apply. With *Modified Atmosphere Packaging of Foods*, esteemed food science professor Dong Sun Lee provides a thorough and practical explanation of all aspects of MAP. Chapters covering the development, impact, and day-to-day application of the technique give a well-rounded understanding of its pivotal role in the food industry, while accounts of other active packaging methods help to provide broader context. This important new book includes:

- Detailed guidance on all aspects of MAP - from its scientific background to its practical application
- Information on how specific MAP products may be developed according to their particular engineering principles
- Coverage of the related active and intelligent packaging techniques
- Discussion of relevant food safety issues and regulations

Containing vital information for industry professionals and food science researchers alike, *Modified Atmosphere Packaging of Foods* is an essential text for all those working to improve the quality and shelf-life of the food we eat.

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Presents recent research on metabolism and the health effects of polyphenols Consumer interest in the health benefits of many phenolic compounds found in plant foods and derivatives has grown considerably in recent years, giving rise to an increased demand for functional foods. Although preclinical and observational studies have promoted the protective properties of polyphenols for a range of chronic diseases, evidence has shown that most dietary polyphenols have little bioavailability. Once ingested, most of them are metabolized by either the intestinal enzymes or by the gut microbiota and then undergo extensive phase-II metabolism reaching significant concentrations of conjugated metabolites. They remain in the systemic circulation and target systemic tissues where trigger biological effects. The polyphenol-derived metabolites produced in humans are dependent upon the composition of the gut microbiota and the subject genetics. Thus all the metabolites do not show the same biological activity in different individuals. To fully understand the health effects of polyphenols, further clinical investigations are required. Dietary Polyphenols describes the latest findings on the polyphenol metabolism and reviews the current evidence on their health effects and that of their bioavailable metabolites. Emphasizing the importance of interindividual variability and the critical role of gut microbiota, this

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authoritative volume features contributions from recognized experts in the field, exploring specific families of extractable and non-extractable phenolic compounds that exhibit potential health effects. Topics include structural diversity of polyphenols and distribution in foods, bioavailability and bioaccessibility of phenolics, metabolism, and gastrointestinal absorption of various metabolites and their health effects. This comprehensive volume: Discusses the bioavailability, bioaccessibility, pharmacokinetics studies, and microbial metabolism of different groups of phenolic compounds Examines the interaction between polyphenols and gut microbiota Describes analytical methods for identifying and quantifying polyphenols in foods and biological samples Reviews recent epidemiological and clinical intervention studies showing protective effects of polyphenols Dietary Polyphenols: Metabolism and Health Effects is an important resource for scientists working in the area of dietary polyphenols and health effects, microbiota, and their interaction with other nutritional compounds, and for health professionals, nutritionists, dieticians, and clinical researchers with interest in the role of polyphenols in the prevention and treatment of chronic diseases

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