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Autore	Ricci, Corrado
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2. Record Nr.	UNINA9910143575403321
Autore	Gibson G. R
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ISBN	1-280-44878-4 9786610448784 0-470-02315-5 0-470-02314-7
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Nota di bibliografia

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Nota di contenuto

Prebiotics: Development & Application; Contents; List of Contributors; 1 Human Colonic Microbiology and the Role of Dietary Intervention: Introduction to Prebiotics; 2 Manufacture of Prebiotic Oligosaccharides; 3 Inulin-type Fructans as Prebiotics; 4 Galacto-oligosaccharides as Prebiotics; 5 Emerging Prebiotic Carbohydrates; 6 Molecular Microbial Ecology of the Human Gut; 7 Dietary Intervention for Improving Human Health: Acute Disorders; 8 Dietary Intervention for Improving Human Health: Chronic Disorders; 9 Extra Intestinal Effects of Prebiotics and Probiotics
10 Prebiotic Impacts on Companion Animals
11 Prebiotics: Past, Present and Future; Index

Sommario/riassunto

The prebiotic concept works on the basis that many potentially health-promoting microorganisms are already present in humans. Prebiotics are non-digestible food ingredients that stimulate activity in targeted microorganisms, to improve the health of the individual. Prebiotics can be incorporated into many foodstuffs such as beverages, health and sports drinks, infant formulae, cereals, bread, savoury products and so forth, and are receiving much commercial interest. Prebiotics: Development and Application is the first book to consolidate research in this emerging area of 'functional f