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Chapter 1 - Oxidation of Food Components: An Introduction; Chapter 2 - Oxidants Occurring in Food Systems; Chapter 3 - Measuring the Oxidation Potential in Foods; Chapter 4 - Mechanisms of Oxidation in Food Lipids; Chapter 5 - Protein Oxidation in Foods and Its Prevention; Chapter 6 - Use of Added Oxidants in Food Processing; Chapter 7 - Effects of Oxidation on Sensory Characteristics of Food Components during Processing and Storage  
Chapter 8 - Effects of Oxidation on the Nutritive and Health-Promoting Value of Food Components  
Chapter 9 - Natural Antioxidants in Food Systems; Chapter 10 - Antioxidants Generated in Foods as a Result of Processing; Chapter 11 - Mechanisms of Antioxidant Activity; Chapter 12 - Measuring the Antioxidant Activity of Food Components; Chapter 13 - Measuring the Antioxidant Activity of Apple Products; Chapter 14 - Antioxidant and Prooxidant Activity of Food Components; Chapter 15 - Bioavailability and Antioxidant Activity of Curcuminoids and Carotenoids in Humans  
Chapter 16 - Case Studies on Selected Natural Food Antioxidants  
Chapter 17 - Functional Antioxidant Foods; Chapter 18 - Concluding Remarks; Back Cover

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Sommario/riassunto

This volume discusses the effects of naturally occurring and process-generated pro-oxidants and antioxidants on various aspects of food quality. It emphasizes the chemical nature and functional properties of these compounds and their interactions with other food components in storage and processing, specifically focusing on the sensory quality, nutritional value, health promoting activity, and safety aspects of foods. It demonstrates the analysis of pro-oxidants and antioxidants in foods, their mechanism and activity, their chemistry and biochemistry, and the practical considerations of healthy food production and marketing--

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