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	Autore	Baldaccini, Natale Emilio
	Titolo	Anatomia comparata / Natale Emilio Baldaccini
	Pubbl/distr/stampa	Roma : Antonio Delfino, c2000
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	Descrizione fisica	XV, 766 p. : ill. ; 27 cm
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	Lingua di pubblicazione	Italiano
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2.	Record Nr.	UNINA9910637729203321
	Titolo	Microbes for Natural Food Additives / / edited by Ashok Kumar Nadda, Gunjan Goel
	Pubbl/distr/stampa	Singapore : , : Springer Nature Singapore : , : Imprint : Springer, , 2022
	ISBN	981-19-5711-8
	Edizione	[1st ed. 2022.]
	Descrizione fisica	1 online resource (234 pages)
	Collana	Microorganisms for Sustainability, , 2512-1898 ; ; 38
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	Soggetti	Microbiology Food - Microbiology Food - Analysis Chemistry Food Microbiology Food Chemistry
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Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	1. Microbial Food additives: Types, Functions and challenges -- 2. Applications of enzymes in food industries as additives -- 3. Microbial antioxidants in food products -- 4. Microbial and bio-based preservatives: recent advances in antimicrobial compounds -- 5. Prebiotic and Synbiotic Foods -- 6. Microbial stabilizers in food processing -- 7. Biosurfactants: promising biomolecules in the food industry -- 8. Additives in Dairy Based Food -- 9. Hypersensitivity associated with food additives.
Sommario/riassunto	This book provides all the aspects of microbes for food additives, and a detailed description of their different categories. The chapters provide a step-by-step overview of microbial food additives as enzymes, antioxidants, stabilizers, emulsifiers, organic acids, colorants, sweeteners, flavoring compounds that have been used commercially by industrialists. In addition, an emphasis on the use of microbes as therapeutic agents such as probiotics and enzymes have also been given in the respective chapters. Furthermore, the book also comprises the detailed description of legislation and policies for the use of microbial additives at large scale in different food industries. Therefore, this book provides a comprehensive, state of art updated literature which can be used by the food scientists, nutritionists, microbiologists and a health-conscious layman to check the food additive list on a product for a nutritious and safer food.