

1. Record Nr.	UNINA9910132310803321
Titolo	Nutraceutical and functional food processing technology // edited by Joyce Irene Boye
Pubbl/distr/stampa	West Sussex, England : , : WILEY Blackwell, , 2015 ©2015
ISBN	1-118-50498-4 1-118-50495-X 1-118-50497-6
Descrizione fisica	1 online resource (902 p.)
Collana	IFST Advances in Food Science
Disciplina	641.3/08
Soggetti	Food additives Functional foods Nutrition Food industry and trade
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Cover; Title Page; Copyright; About the IFST Advances in Food Science Book Series; Forthcoming titles in the IFST series; List of Contributors; Chapter 1: Current and Emerging Trends in the Formulation and Manufacture of Nutraceuticals and Functional Food Products; 1.1 Introduction; 1.2 Overview, Classification, and Benefits of Nutraceuticals and Functional Foods; 1.3 Production of Nutraceuticals and Functional Foods; 1.4 Current Formulation Trends and the Modern Marketplace; 1.5 Conclusion; References Chapter 2: Functional and Sustainable Food-Biophysical Implications of a "Healthy" Food System 2.1 Introduction; 2.2 Background; 2.3 Functional Food Footprint-The Case of Tomatoes; 2.4 Summary; References; Chapter 3: Key Considerations in the Selection of Ingredients and Processing Technologies for Functional Foods and Nutraceutical Products; 3.1 Introduction; 3.2 Processing Technologies for Functional Food Bioactive Components and Nutraceutical Products; 3.3 Delivery of Nutraceuticals in Food and Its Limitations; 3.4

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Sommario/riassunto

For several years, the food industry has been interested in identifying components in foods which have health benefits to be used in the development of functional food and nutraceutical products. Examples of these ingredients include fibre, phytosterols, peptides, proteins, isoflavones, saponins, phytic acid, probiotics, prebiotics and functional enzymes. Although much progress has been made in the identification, extraction and characterisation of these ingredients, there remains a need for ready and near-market platform technologies for processing these ingredients into marketable value-add