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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	Antioxidants and Functional Components in Aquatic Foods; Copyright; Contents; List of Contributors; Preface; 1 Oxidation in aquatic foods and analysis methods; 1.1 Introduction; 1.2 Analysis of lipid oxidation; 1.2.1 Reactants and initiation of lipid oxidation; 1.2.2 Intermediate products of lipid oxidation; 1.2.3 Lipid oxidation products (primary, secondary, and tertiary); 1.2.4 Other methods of monitoring lipid oxidation; 1.3 Conclusions; References; 2 Protein oxidation in aquatic foods; 2.1 Introduction; 2.2 Mechanisms involved in protein oxidation; 2.2.1 A free radical mechanism 2.2.2 Initiation of protein oxidation in aquatic foods2.2.3 Interaction between lipid and protein; 2.3 Impact of protein oxidation on aquatic food; 2.3.1 Protein functionality; 2.3.2 Texture; 2.3.3 Nutritional value; 2.4 Case studies; 2.4.1 Protein and lipid oxidation during frozen storage of rainbow trout; 2.4.2 Protein and lipid oxidation during ripening of salted herring; 2.5 Conclusions and perspectives; References; 3 Influence of processing on lipids and lipid oxidation in

aquatic foods; 3.1 Effect of freezing on lipid oxidation; 3.1.1 Introduction
3.1.2 Effect of the freezing process on lipid oxidation3.1.3 Nature of lipids in frozen seafoods; 3.1.4 Pro-oxidants in frozen seafoods; 3.1.5 Antioxidants in frozen seafoods; 3.2 Effect of salting and drying on lipid oxidation; 3.2.1 Introduction; 3.2.2 The process of salting; 3.2.3 Dry salting; 3.2.4 Wet salting; 3.2.5 Acid-salt curing and fermentation; 3.3 Effect of fermentation on lipid oxidation; 3.3.1 Introduction; 3.3.2 Lipid oxidation during fermentation; 3.3.3 Antioxidants in seafood fermentation; 3.4 Effect of smoking on lipid oxidation; 3.4.1 Introduction
3.4.2 Effect of processing parameters on lipid oxidation during smoking3.5 Effect of high-pressure processing on lipid oxidation; 3.5.1 Introduction; 3.5.2 Effect of HPP on antioxidants; 3.5.3 Effect of enzymes; 3.5.4 Effect of lipids; 3.5.5 Effect of processing conditions; 3.6 Effect of irradiation on lipid oxidation; 3.6.1 Introduction; 3.6.2 Lipids; 3.6.3 Irradiation dose; 3.6.4 Exogenous and endogenous antioxidants; 3.6.5 Processing conditions; 3.7 Effect of microwave processing on lipid oxidation; 3.7.1 Introduction; 3.7.2 Effect on lipids; 3.7.3 Influence on lipid oxidation
3.8 Effect of modified atmospheres on lipid oxidation3.8.1 Introduction; 3.8.2 Vacuum packaging; 3.8.3 Modified atmosphere packaging; 3.8.4 Carbon monoxide; 3.9 Effect of the pH shift extraction method on lipid oxidation; 3.9.1 Introduction; 3.9.2 Effect on lipids; 3.9.3 Effect on antioxidants; 3.9.4 Effect on oxidation; 3.10 Effect of canning on lipid oxidation; 3.10.1 Introduction; 3.10.2 Cooking; 3.10.3 Fill medium; 3.10.4 Antioxidants; 3.10.5 Lipid oxidation; References; 4 Strategies to minimize lipid oxidation of aquatic food products post harvest; 4.1 Introduction
4.2 Lipid oxidation and quality deterioration in post-harvest aquatic food products

Sommario/riassunto

Antioxidants and Functional Components in Aquatic Foods compiles for the first time the past and present research done on pro and antioxidants in aquatic animals. The book addresses an area of extreme importance for aquatic foods, since lipid oxidation leads to such a large number of quality problems. Many of these problems are also seen in other muscle based foods,

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Collana	Homme et société
Altri autori (Persone)	BidetAlexandra BouffartiguePaul CingolaniPatrick EckertHenri GaspariniWilliam Jany-CatriceFlorence LeclercqEmmanuelle MichonPascal MonchatreSylvie PichotLilian PillonThierry RollePierre StroobantsMarcelle TallardMichèle ThoemmesJens VatinFrançois WoehlBernard SylvieMonchatre BernardWoehl
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Sommario/riassunto

La centralité du travail dans nos existences n’est plus à démontrer mais comment en cerner la portée ? Cet ouvrage propose de l’éclairer à partir des rapports entre le temps et le travail. Notre approche vise à saisir simultanément les transformations du temps du travail et ses incidences sur les autres temps sociaux. Les contributions rassemblées ici permettent de faire le lien entre des réalités trop souvent saisies séparément : celles du travail d’un côté, celles de l’éducation formation, de la famille et de l’organisation domestique de l’autre. Or, il importe de les relier dans la mesure où les transformations du travail et des modes de vie s’inscrivent dans une dynamique salariale qui rythme les existences de plus en plus tôt, de plus en plus tard et de plus en plus profondément. Simultanément, les temps sociaux s’ enchevêtrent en cours d’existence dans le cadre de tensions toujours plus vives qu’il importe de saisir non seulement à travers les quantités de temps qu’ils nous disputent mais également à travers les évolutions qualitatives qu’elles rendent possibles. La question est alors de savoir comment s’extraire de l’emprise de l’urgence et de l’accélération dans les faits comme dans l’analyse afin de saisir le présent dans son épaisseur temporelle.