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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

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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,