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Nota di contenuto	Front Cover; PROCESSING AND IMPACT ON ACTIVE COMPONENTSIN FOOD; Copyright; Contents; List of Contributors; Preface; Biography; SECTION 1 -VEGETABLES AND ROOT CROPS; CHAPTER 1 -Effect of Processing on Active Compounds in Fresh-Cut Vegetables; CHAPTER POINTS; INTRODUCTION; HOW COMPOSITION IS ALTERED; HARVEST; RECEPTION; PRE-COOLING; PEELING; CUTTING; WASHING; DRYING; OTHER WAYS IN WHICH COMPOSITION IS ALTERED; ANALYTICAL TECHNIQUES; References; CHAPTER2 - Changes in -Carotene During Processing of Carrots; CHAPTER POINTS; INTRODUCTION; EFFECT OF PROCESSING ON -CAROTENE STABILITY EFFECT OF PROCESSING ON -CAROTENE BIOACCESSIBILITYReferences; CHAPTER3 - Brassica Composition and Food Processing; CHAPTER POINTS; INTRODUCTION; PHYTOCHEMICAL COMPOSTION OF BRASSICA VEGETABLES; FACTORS AFFECTING PHYTOCHEMICAL CONTENT OF BRASSICA; FINAL CONSIDERATIONS; References; CHAPTER4 - Ascorbic Acid, -Carotene and Antioxidant Activity of Broccoli During Short-Term Refrigerated Storage; CHAPTER POINTS; INTRODUCTION;

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ANALYTICAL TECHNIQUES FOR ESTIMATION OF ACRYLAMIDE IN FOOD MATRIX

Sommario/riassunto

From beef to baked goods, fish to flour, antioxidants are added to preserve the shelf life of foods and ensure consumer acceptability. These production-added components may also contribute to the overall availability of essential nutrients for intake as well as the prevention of the development of unwelcome product characteristics such as off-flavours or colours. However, there are processes that reduce the amount of naturally occurring antioxidants and awareness of that potential is just as important for those in product research and development. There is a practical need to unders
