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Nota di contenuto	Front Cover; PROCESSING AND IMPACT ON ACTIVE COMPONENTS IN 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;

CHANGES IN ASCORBIC ACID; CHANGES IN -CAROTENE; CHANGES IN ANTIOXIDANT ACTIVITY; References  
 CHAPTER5 - Blanching as a Treatment Process: Effect on Polyphenol and Antioxidant Capacity of CabbageCHAPTER POINTS; INTRODUCTION; ANTIOXIDANTS IN CABBAGE; References; CHAPTER6 - Effect of Different Types of Processing and Storage on the Polyacetylene Profile of Carrots and Parsnips; CHAPTER POINTS; TYPES, OCCURRENCE, AND BIOACTIVE PROPERTIES OF FALCARINOL TYPE C17-POLYACETYLENES; ANALYSIS AND QUANTIFICATION OF POLYACETYLENES; COMPOSITIONAL CHANGES IN THE CONTENTS AND PROFILE OF POLYACETYLENES DURING PROCESSING; RECOMMENDATIONS TO ENSURE BIOACTIVE RETENTION DURING PROCESSING AND STORAGE ReferencesCHAPTER7 - Impact of Food Processing on Non-Hallucinogenic Indole Derivatives in Edible Mushrooms; CHAPTER POINTS; INTRODUCTION; HOW COMPOSITION IS ALTERED; OTHER WAYS IN WHICH COMPOSITION IS ALTERED; ANALYTICAL TECHNIQUES; References; CHAPTER8 - Impact of Processing on Bioactive Compounds of Field Peas; CHAPTER POINTS; INTRODUCTION; HOW COMPOSITION IS ALTERED; MICRONUTRIENTS; OTHER WAYS IN WHICH COMPOSITION IS ALTERED; ANALYTICAL TECHNIQUES; References; CHAPTER9 - Carotenoids in Pumpkin and Impact of Processing Treatments and Storage; CHAPTER POINTS; INTRODUCTION CAROTENOIDS IN PUMPKINS: COMPOSITION AND CHANGES EFFECTS OF PROCESSING ON CAROTENOIDS IN PUMPKIN PRODUCTS; ANALYTICAL TECHNIQUES; References; CHAPTER10 - Cassava Production and Processing and Impact on Biological Compounds; CHAPTER POINTS; INTRODUCTION; HOW COMPOSITION IS ALTERED; ANALYTICAL TECHNIQUES; References; CHAPTER11 - Radiation Processing for Sprout Inhibition of Stored Potatoes and Mitigation of Acrylamide in Fries and Chips; INTRODUCTION; MECHANISM OF FORMATION; INFLUENCE OF DIFFERENT PARAMETERS ON ACRYLAMIDE FORMATION ANALYTICAL TECHNIQUES FOR ESTIMATION OF ACRYLAMIDE IN FOOD MATRIX

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## 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

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