Record Nr. UNINA9910141538903321 Dried fruits: phytochemicals and health effects / / edited by Cesarettin **Titolo** Alasalvar, Fereidoon Shahidi Pubbl/distr/stampa Ames, Iowa, : Wiley-Blackwell, 2013 **ISBN** 1-118-46466-4 1-283-91552-9 1-118-46465-6 Edizione [1st ed.] Descrizione fisica 1 online resource (510 p.) Collana Functional food science and technology series Altri autori (Persone) AlasalvarCesarettin ShahidiFereidoon <1951-> Disciplina 615.3/21 Soggetti Dried fruit - Health aspects Phytochemicals - Health aspects 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 and index. Nota di contenuto pt. 1. Dried berries -- pt. 2. Nontropical dried fruits -- pt. 3. Tropical dried fruits. Dried fruits serve as important healthful snack items around the world. Sommario/riassunto They provide a concentrated form of fresh fruits, prepared by different drying techniques. With their unique combination of taste/aroma, essential nutrients, fibre, and phytochemicals or bioactive compounds, dried fruits are convenient for healthy eating and can bridge the gap between recommended intake of fruits and actual consumption. Dried fruits are nutritionally equivalent to fresh fruits, in smaller serving sizes, in the current dietary recommendations of various countries. Scientific evidence suggests that indivi