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Titolo	Nutraceuticals [[electronic resource]] : designer foods III garlic, soy and licorice // edited by Paul A. Lachance
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Altri autori (Persone)	LachancePaul A
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	section 1. Perspectives -- section 2. The chemical and biological principles of designer foods -- section 3. Phytopharmacology of garlic food forms -- section 4. Phytopharmacology of soy food forms -- section 5. Phytopharmacology of licorice food forms -- section 6. Bridging the gaps in knowledge for designer food applications.
Sommario/riassunto	Phytochemicals are components acting individually, additively or synergistically, usually as a component of whole food, that have the characteristics of providing protective, preventative and possibly curative roles in the pathogenesis of cancer and other chronic disease progressions. Nutraceutical is a term used to describe beneficial phytochemicals. The mechanisms of action of nutraceuticals may be one of several. Free radical scavenger and antioxidant nutraceuticals can nullify damage by any number of biochemical mechanisms, but some also exert benefit by enhancing immune function. A