1. Record Nr. UNINA9910148894403321

Autore	Rennison Louise <1951-2016>
Titolo	Luuurve Is a Many Trousered Thingâ¦ : Fab New Confessions of Georgia Nicholson
Pubbl/distr/stampa	HarperCollins UK
ISBN	0-00-741088-3
Disciplina	[Fic]
Lingua di pubblicazione	Inglese
Formato	Musica
Livello bibliografico	Monografia
Sommario/riassunto	Sound the Cosmic Horn! Georgia Nicolson's 8th book of confessions are here!The original Sex God has re-landed, Masimo the Italian Stallion wants to be her boyfriend, and Dave the Laugh is still a regular snoggee. How will Georgia cope now that all three boys of her dreams actually want her to be their girlfriend? Have her days on the rack of love really gone for good? Surely not!You'll laugh your knickers off at Georgia's hilarious confessions.

2. Record Nr. UNINA9910957682803321

Titolo	Milk consumption and health / / Ebbe Lange and Felix Vogel, editors
Pubbl/distr/stampa	New York, : Nova Biomedical Books, c2009
ISBN	1-61728-540-4
Edizione	[1st ed.]
Descrizione fisica	1 online resource (289 p.)
Collana	Food and beverage consumption and health series
Altri autori (Persone)	LangeEbbe VogelFelix
Disciplina	613.2/6
Soggetti	Milk in human nutrition
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	Intro -- MILK CONSUMPTION AND HEALTH -- Contents -- Preface -- Plant Sterols and Plant Stanols in MilkProducts Used as Functional Foods:Effects on Cardiovascular RiskDiseases Prevention -- Abstract -- 1. Introduction -- 2. Plant Sterols and Plant Stanols -- 2.1. Nomenclature, Chemical Structures and Properties -- 2.3. Estimated Average Intakes of Phytosterols -- 2.4. Prevention of Cardiovascular Diseases -- 2.4.1. Mechanisms of Cholesterolemia Reduction -- 2.4.1.1. Competition between Cholesterol and Phytosterols for MixedMicelles Solubilization -- 2.4.1.2. Phytosterols and Cholesterol Co-crystallization -- 2.4.1.3. Reducing Cholesterol Absorption via Competition with CholesterolTransporters -- 2.4.1.4. Inhibition of Enzymes Involved in Phytosterols Absorption Process -- 2.5. Hypocholesterolemic Comparison between Plant Sterolsand Stanols -- 2.6. Phytosterols Safety Use -- 3. Milk and other Dairy Products Enrichedwith Phytosterols -- 3.1. Legislation -- 3.2. Market of Phytosterols Enriched Foods -- 3.2.1. Authorized Foods -- 3.2.2. Market Characterization -- 3.3. Labelling -- 3.4. Intake Recommendations -- 3.5. Technological Aspects -- 3.5.1. Phytosterols Formulations -- 3.5.1.1. Esterified Phytosterols Formulations -- 3.5.1.2. Free Phytosterols Formulations -- 3.6. Phytosterols Alimentary Matrices -- 3.7. Phytosterols Analytical Methodologies -- 3.7.1. Sample Preparation -- 3.7.1.1. Solvent Extraction -- 3.7.1.2. Saponification -- 3.7.1.3. Unsaponifiable Fraction Extraction -- 3.7.2. Determination -- 3.7.2.1. Gas Chromatography Analysis -- 3.7.2.2. Liquid

Chromatography Analysis -- 4. Conclusion -- 5. Future Perspectives -- References -- Kefir and Health: A Perception -- Abstract -- Introduction -- Production of Kefir -- Chemical Composition of Kefir -- Microbiological Characteristics -- Nutritional Composition -- Vitamin Content.
Protein Content -- Sugar Contents -- Mineral Content -- Therapeutic Characteristics -- Anticarcinogenic Effect -- Antibacterial Spectrum -- Effect on Immune System -- Anti-inflammatory -- Hypocholesterolemic Effect -- -galactosidase Activity -- Gastrointestinal Proliferation -- Bacterial Colonization -- Anti-Diabetic Effect -- Antiallergic Properties -- Antioxidative Properties -- Effect on Lipid and Blood Pressure Level -- Protection against Apoptosis -- Conclusion -- Refrences -- Fouling Reduction during MilkProcessing UsingEquipment Surface Modification -- Abstract -- Introduction -- Materials and Methods -- Plate Heat Exchanger Set-up -- Food Grade Surface Coatings -- Ni-P-PTFE Coatings -- LectrofluorTM-641 Coatings -- AMC148-18 Coatings -- Fouling Experimentation -- Statistical Analysis -- Analytical Characterization of Foulants -- Results -- Visual Inspection of Fouled Plated Surface -- Amount of Foulants Deposited -- Chemical Analysis of the Foulants -- Thermal Energy Savings during Skim Milk Pasteurization -- Conclusion -- Acknowledgments -- Disclaimer -- Referentes -- Milk Fat/Sunflower Oil Blendsas Trans Fat Replacers -- Abstract -- Introduction -- Milk Fat Stearin -- Equilibrium Solid Fat Content -- Thermal Behavior of HMF and the Blends -- Polymorphism of HMF and its Blends with SFO -- Rheological Properties of HMFand its Blends with SFO -- Crystallization of a Fat -- Induction Times of Crystallization -- Actual Solid Fat Content -- Microstructure -- Effects of Emulsifiers -- Effect of Emulsifiers on Induction Times -- Effect of Emulsifiers on Polymorphism -- Effect of Emulsifiers on Microstructure -- Effect of Emulsifiers on Rheology -- Conclusion -- References -- Probiotic Bacteria Isolated from BreastMilk for the Developmentof New Functional Foods -- Abstract -- Short Communication -- Traditional Ideas Revised.
Probiotics for Infants -- Isolation and Characterization of ProbioticBacteria from Human Breast Milk -- Concluding Remarks -- References -- Probiotics in Maternal andEarly Infant Nutrition -- Abstract -- 1. Introduction -- 2. Microbiota Acquisition and Successionin the Newborn Intestine -- 3. Influence of the Intestinal Microbiotain host Physiology and Immunity duringthe Early Postnatal Period -- 3.1. Influence of the Intestinal Microbiota in Host Physiology andMetabolism -- 3.2. Influence of the Intestinal Microbiota in Host Immunity -- 4. Influence of the Mother's Dietand Environmental Exposuresin Fetal Programming and Infant's Health -- 5. Probiotic and Prebiotic Conceptsand Applications -- 6. Influence of Maternal and OffspringProbiotic Intake in Animals -- 7. Influence of Maternal and Infant ProbioticIntake in Humans -- 7.1. Influence of Maternal Probiotic Intake in the IntestinalMicrobiota of the Infants -- 7.2. Influence of Maternal and Infant Probiotic Intakein Child Health -- Conclusions and Further Perspectives -- Acknowledgments -- References -- Epilactose: Potentialfor Use as a Prebiotic -- Abstract -- Introduction -- Biological Activities of Epilactose -- 1. In vitro Digestion Stability, Bifodogenetic Activity, TightJunction Permeability -- 2. Calcium Absorption in Small Intestine -- 3. Population of Cecal Bacteria -- 4. Organic acid Generation and Mineral Absorption -- 5. Levels of Cholesterols, Triglycerides, and Phospholipids -- 6. Levels of Primary and Secondary Bile Acids -- Conclusion -- Ackknowledgments -- References -- Lactoferrin as an Added-value WheyComponent and a Healthy Additive

inNutraceutical Drinks -- Abstract -- Introduction -- Results -- Strategies for Delivery of Lf-Active Ingredient and to Increase Lf-Consumption in Foods -- Concluding Remarks -- References. Conjugated Linoleic Acid:An Anticancer Fatty Acid Foundin Milk and Meat -- Abstract -- Introduction -- CLA Isomers -- CLA Biosynthesis -- Ruminal Biohydrogenation -- Endogenous Synthesis -- CLA Content in Milk and Meat Products -- Factors Affecting CLA Content in Milk -- Pasture, Conserved Forages, and Grain -- Plant Oils and Seeds -- Marine Oils and Feeds -- Cow Management Systems -- Cow Breed, Age, and Individual Variation -- Synthetic CLA Supplements -- Dietary Factors Affecting CLA in Meat -- Pastures and Conserved Forages -- Plant Oils and Seeds -- Animal Breed and Management Strategies -- Processing Effects on CLA Contentof Milk and Meat -- Health Benefits of CLA -- Cancer Inhibition -- CLA and Body Energy Expenditure -- Body Composition -- Atherosclerosis -- CLA and Diabetes -- CLA and Immunity -- CLA and Bone Formation -- CLA Intake of Humans from Milk and Meat -- Conclusion -- Acknowledgments -- References -- Beneficial effects of Human Milkand Prebiotic-Like Fermented InfantFormulas on the Intestinal Microfloraand Immune system -- Abstract -- Abbreviations -- Taxonomic Warning -- 1. Introduction: Impact of Mother's Milk -- 1.1. Epidemiologic Data -- 1.2. On the Intestinal Microflora -- 1.2.1. In Term Infants -- 1.2.2. In Preterm and/or very Low Birth Weight (VLBW) Infants -- 1.3. On the Maturation of the Intestinal Immune System -- 1.4. Limits to Human Milk Bifidogenic Effect? -- 2. Putative Beneficial Effectsof Intestinal Bifidobacteria -- 2.1. Prevention and/or Treatment of Gastrointestinal Disorders -- 2.1.1. Viral Acute Gastroenteritis -- 2.1.2. Post-Antibiotic Diarrhea -- 2.1.3. Other Gastrointestinal Disorders -- 2.2. Immunomodulation and Prevention of Allergic Conditions(Food Allergy, Atopic Dermatitis, Celiac Disease) -- 3. Probiotics to Reproduce Human Milk Effects -- 3.1. On the Intestinal Microbiota Balance. 3.1.1. Pre-Term Infants -- 3.1.2. Term Infants -- 3.2. On the Maturation of the Intestinal Immune System andPrevention of Allergic Diseases -- 3.3. Safety Considerations and Conclusions -- 3.3.1. Pre-Term Infants -- 4. Prebiotics to Reproduce Human Milk Effects -- 4.1. On the Intestinal Microflora Balance -- 4.1.1. Pre-Term Infants -- 4.1.2. Term Infants -- 4.2. On the Maturation of the Intestinal Immune System andPrevention of Allergic Diseases -- 4.3. Safety Considerations and Conclusions -- 5. A New Approach to Mimic Human Milk Effects:Bifidobacterial Products Derived fromMilk Fermentation -- 5.1. Rationale for the Use of such Products (Mouse Models andIn Vitro Assays) -- 5.2. Effect of B. Breve C50 Milk Fermentation Products on AcuteDiarrhea -- 5.3. Effect of Bifidobacterium Breve C50 Milk FermentationProducts on the Intestinal Flora and Immune System of HealthyFull-Term Infants -- 6. Conclusion -- References -- Index.

Sommario/riassunto

Although there is no official definition of functional foods, it is generally considered that they are a group of foods which provide physiological benefits beyond those traditionally expected from food. Milk proteins have a great potential use as functional foods. It is not a one-nutrient food, nor is its impact restricted to one condition such as osteoporosis. Its many bioactive components are only just beginning to be defined and explained. Furthermore, healthy foods, nutraceuticals and food for specified human use, are one of the fields in constant growth in the food industry, as well as an emerging field of medical interest. Many mainstream health and nutrition organizations worldwide recommend daily consumption of dairy products for optimal health. Nevertheless, the last decade or so has seen an increase in the number and variety of claims made against the inclusion of milk and/or

its products in the diet. A single supplement cannot address all such matters, but the purpose of this book is to address in a scientific and objective manner the validity of some of these concerns. This book presents the views of some of the world's top nutrition scientists on this food that has served mankind for over 10,000 years.