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| Nota di contenuto | Deleterious Consequences of Dietary Advanced Glycation End Products on Human Health Due to Oxidative Stress and Inflammation -- The Amount of Carbohydrates in the Modern Diet and the Influence of Food Taxes for Public Health Purposes -- Fat Content in Selected Industrial Products: the Role of Selected Vegetable Oils -- Protein Sources in the Modern Food Industry: Are Vegan Foods the Right Choice?. |
| Sommario/riassunto | This brief discusses the influence of modern food production on dietary patterns and chronic diseases. In four concise chapters the authors explore different aspects of this topical issue. Chapter one highlights the importance of advanced glycation end products in food and describes how high levels of these complex molecules can lead to an increase in chronic diseases. Chapter two addresses the role of carbohydrates in inexpensive and tasty foods, while chapter three outlines how vegetable fats, notably palm oil, are used in selected industrial foods and explores their relation to hyper-palatability and other health issues. Lastly, the fourth chapter discusses the increasing |

demand for high-protein foods and the concomitant availability of vegan products. This brief is of interest to researchers in food production, food hygiene and public health, but is also relevant for certification bodies and specialists in the food industry.
