

1. Record Nr.	UNINA9910416096103321
Titolo	Functional Food Products and Sustainable Health [[electronic resource] /] / edited by Saghir Ahmad, Nasser Abdulatif Al-Shabib
Pubbl/distr/stampa	Singapore : , : Springer Singapore : , : Imprint : Springer, , 2020
ISBN	981-15-4716-5
Edizione	[1st ed. 2020.]
Descrizione fisica	1 online resource (266 pages)
Disciplina	613.2
Soggetti	Biomedical engineering Microbiology Food—Biotechnology Clinical nutrition Biomedical Engineering/Biotechnology Food Microbiology Food Science Clinical Nutrition Aliments funcionals Salut Dietoteràpia Llibres electrònics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Chapter 1. Bioactive Ingredients in Processed Foods -- Chapter 2. The Impact of Natural Antioxidants on Human Health -- Chapter 3. Probiotic Bacteria Used in Food: A Novel Class of Antibiofilm Agent -- Chapter 4. Nutritional Modification in Meat Food for the Protection of Human Health -- Chapter 5. Potential of Food Processing by-products as Dietary Fibers -- Chapter 6. Encapsulation of Active Ingredients in Functional Foods: Current Trends and Perspectives -- Chapter 7. Cereals as Functional Ingredients in Meat and Meat Products -- Chapter 8. Role of Dietary Fibre and their Preventive Measures of Human Diet -- Chapter 9. Food antioxidants: Functional aspects and preservation during food processing -- Chapter 10. Dietary Fibre as a Functional

Food -- Chapter 11. Functional and Nutritional Aspects of Hydrocolloids and Lipids -- Chapter 12. Future Prospects of Fruit and Vegetable based Functional Foods -- Chapter 13. Role of by-products of Fruits and Vegetables in Functional Foods -- Chapter 14. Lactic Acid Bacteria (LAB) fermented food and their therapeutic importance -- Chapter 15. Flavonoids: Health Benefits and Their Potential Use in Food Systems.

Sommario/riassunto

There is a growing global awareness of the link between good diet and health. This fascinating book reviews various functional foods or nutraceuticals and the bio-active compounds they contain in order to identify the role of bioactive compounds such as nisin, micronutrients, and hydrocolloids in the diet in overall human health. It also provides up-to-date information on functional elements like antioxidants, dietary fibres, pre & probiotics, vitamins and mineral-enriched foods in the human diet. Consisting of fifteen chapters, the book offers a systematic review of the key factors in the preparation of functional foods from selected sources, and also describes the processing, preservation and packaging of a range of functional food products. This book is a valuable resource for students and researchers working in the field of food science, food technology, and nutrition, as well as for industry experts.
