1. Record Nr. UNINA9910438134603321

Titolo	Chocolate in Health and Nutrition [[electronic resource] /] / edited by Ronald Ross Watson, Victor R. Preedy, Sherma Zibadi
Pubbl/distr/stampa	Totowa, NJ : , : Humana Press : , : Imprint : Humana, , 2013
ISBN	1-61779-803-7
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (541 p.)
Collana	Nutrition and Health
Disciplina	612.3
Soggetti	Clinical nutrition Nutrition Cardiology Neurosciences Food—Biotechnology Clinical Nutrition Nutrition Food Science
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	Chocolate in Health and Nutrition; Series Editor Page; Preface; Acknowledgments; Contents; Contributors; Part I: Historical Perspectives and Production; Chapter 1: Pre-hispanic Use of Cocoa; References; Chapter 2: History of the Medical Use of Chocolate; The Metaphor; Food or Medicament; De Usu Et Abusu; Florence: The Medical Debate; Fin De Siecle; References; Chapter 3: Cocoa and Its By-Products: Identi fi cation and Utilization; Introduction; By-Products from Cocoa Pulp Juice (Sweatings); Description; Collection; Physicochemical Analyses of Fresh Cocoa Pulp Juice; Usage By-Products from Cocoa Pod HuskDescription; Preparation and Storage of CPH for Animal Feed; Nutrient Analysis and Antinutritional Factors; Use of CPH as an Animal Feed Ingredient; Improving the Feeding Value of CPH; Wet Feeding of CPH; CPH as a Source of Alkali for Soap Making; CPH as a Potash Fertilizer; By-Products from Discarded Cocoa Beans; By-Products from Cocoa Bean Shell; Other By-Products of Cocoa; By-Products as a Way of Increasing Farmer Income and Alleviating Farmer

Poverty; Problems with Utilization of Cocoa By-Products; References
Chapter 4: The Microbiology of Cocoa FermentationPrimary Processing of Cocoa; Fermentation; Drying; Further Handling; The Microbiology of Cocoa Fermentation; Origin of Inocula; Overall Microbial Development During Fermentation; Yeast Involved in Fermentation; Lactic Acid Bacteria Involved in Fermentation; Acetic Acid Bacteria Involved in Fermentation; Bacillus spp. Involved in Fermentation; Other Bacteria Involved in Fermentation; Molds Involved in Fermentation; Microbial Growth During Drying; Use of Starter Cultures for Fermentation of Cocoa; References
Chapter 5: Fungi and Mycotoxin Occurrence in CocoaIntroduction; Fungi in Cocoa and Cocoa Products; Mycotoxins in Cocoa and Cocoa Products; Ochratoxin A; Ochratoxin A in Cocoa and Chocolate; A fl atoxins B 1 , B 2 , G 1 , and G 2; A fl atoxins in Cocoa and Chocolate; Mycotoxin Regulation in Cocoa and Cocoa By-products; Summary; References; Chapter 6: Nonnutritive Constituents in Chocolate and Cocoa; Introduction; Contaminants, Toxic Effects, and Regulatory Values; Metals; Lead; Cadmium; Nickel; Pesticides; Mycotoxins; A fl atoxins; Ochratoxin A; Agricultural Practices and Cocoa Bean Processing
Growing and HarvestingDistribution; Fertilizing; Diseases; Harvesting; Processing; Contamination Pathways; Metals; Physiological Uptake; Airborne Fallout; Ion Adsorption; Contamination by Soil; Shell Fragments; Contamination by Grinding Equipment; Contamination During Chocolate Manufacture; Pesticides; Mycotoxins; Current Status of Contaminants; Metals; Lead; Cadmium; Nickel; Pesticides; Ochratoxin A; Strategies to Reduce Contaminants; References; Chapter 7: Chocolate and Cocoa Aroma; Introduction; Cocoa-Speci fi c Aroma Components of Dark Chocolates and Cocoa Powder
Fermentation of Cocoa Beans Is Required for the Formation of Cocoa-Speci fi c Aroma Precursors

Sommario/riassunto

Chocolate in Health and Nutrition represents the first comprehensive compilation of the newest data on the actions of the flavonoids and microorganisms associated with the beneficial effects of chocolate. This unique text provides practical, data-driven resources based upon the totality of the evidence to help the reader understand the basics, treatments and preventive strategies that are involved in the understanding of the role chocolate may play in healthy individuals as well as those with cardiovascular disease, diabetes or neurocognitive declines. Of equal importance, critical issues that involve patient concerns, such as dental caries and food preferences in children, potential effects on weight gain, addiction and withdrawal are included in well-referenced, informative chapters. The latest research on the role of chocolate in normal health areas including mood, pain and weight management, cardiovascular disease and related conditions are presented. Chocolate in Health and Nutrition provides health professionals in many areas of research and practice with the most up-to-date, well referenced and comprehensive volume on the current state of the science and medical uses of chocolate. .