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Altri autori (Persone)	VarzakasTheodoros LabropoulosAthanasios AnestisStylianos
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Nota di contenuto	Front Cover; Contents; List of Figures; List of Tables; Preface; Editors; Contributors; List of Abbreviations; Chapter 1 - Sweeteners in General; Chapter 2 - Chemistry and Functional Properties of Carbohydrates and Sugars (Monosaccharides, Disaccharides, and Polysaccharides); Chapter 3 - Sugar Alcohols (Polyols); Chapter 4 - Low Calorie Nonnutritive Sweeteners; Chapter 5 - Honey; Chapter 6 - Syrups; Chapter 7 - Other Sweeteners Chapter 8 - Application of Sweeteners in Food and Drinks (Bakery, Confectionery, Dairy Products, Puddings, Fruit Products, Vegetables, Beverages, Sports Drinks, Hard Candies, Loukoumia, Marmalades, Jams, Jellies, Baked Goods, Sorbet)Chapter 9 - Quality Control of Sweeteners: Production, Handling, and Storage: Molisch Test, Feligion Test, Barfoed Test, Resorkin Test, Quality Control of Sugars and Inverted Sugar, Color Determination, Corn Syrup Determination, and Artificial Sweeteners; Chapter 10 - EU, U.S., and Third World Country Regulations and Japanese Legislation Chapter 11 - Nutritional and Health Aspects of SweetenersChapter 13 -

	Bulking and Fat-Replacing Agents; Chapter 14 - Risk Assessment of Sweeteners Used as Food Additives; Back Cover
Sommario/riassunto	Sweeteners: Nutritional Aspects, Applications, and Production Technology explores all essential aspects of sugar-based, natural non-sugar-based, and artificial sweeteners. The book begins with an overview presenting general effects, safety, and nutrition. Next, the contributors discuss sweeteners from a wide range of scientific and lifestyle perspectives. Topics include:The chemistry and functional properties of monosaccharides, oligosaccharides, polysaccharides, and sugar polyolsAnalytical methodologies for determining low-calorie nonnutritiv