Record Nr. UNINA9910453204203321 Beer in health and disease prevention [[electronic resource] /] / edited **Titolo** by Victor R. Preedy Pubbl/distr/stampa Burlington, MA,: Academic, 2009 **ISBN** 1-282-71132-6 9786612711329 0-08-092049-7 Descrizione fisica 1 online resource (1128 p.) Altri autori (Persone) PreedyVictor R Disciplina 613 Soggetti Alcoholic beverages - Health aspects Beer - Health aspects Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Front Cover: Beer in Health and Disease Prevention: Copyright Page: Contents; List of Contributors; Preface; Foreword; Part I: General Aspects of Beer and Constituents; (i) Beer Making, Hops and Yeast; Chapter 1 Overview of Manufacturing Beer: Ingredients, Processes, and Quality Criteria; Abstract; List of Abbreviations; Introduction; Raw Materials; Making Beer; Quality Criteria of Beer; Non-alcoholic beer and other brewing technologies; Summary Points; References; Chapter 2 Non-lager Beer; Abstract; Introduction; Top Fermented Beer Production; Beer Types; References; Chapter 3 Lager Beer AbstractList of Abbreviations; Introduction; Beer Production; Beer Types; Pilsner; European Amber Lager; Dark Lager; Bock; References; Chapter 4 Traditional and Modern Japanese Beers: Methods of Production and Composition; Abstract; Introduction; Japanese Beer Production and Consumption Volumes; History of Japanese Beer; Traditional Japanese Beer Production Methods; Modern Beer Production Methods; Changes in Beer Composition; Summary Points; References; Chapter 5 Sorghum Beer: Production, Nutritional Value and Impact

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Former USSR and Eastern European Countries

## Sommario/riassunto

Presenting both the concerns and problems of beer consumption as well as the emerging evidence of benefit, Handbook of Beer Health and Disease Prevention offers a balanced view of today's findings and the potential of tomorrow's research. From a beverage of warriors to a cheap and affordable commodity, beer has been a part of our consumption for nearly 8000 years. Like most alcoholic drinks it has been prone to abuse and in some counties the per capita consumption of beer has led to considerable health risks. However, just as wine in moderation has been proposed to promote he