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| Descrizione fisica      | 1 online resource (455 p.)   |
| Altri autori (Persone)  | ChoSungsoo<br>FinocchiaroE. Terry  |
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| Soggetti                | Probiotics<br>Functional foods<br>Electronic books.  |
| 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       | Front cover; Contents; Preface; Acknowledgments; The Editors; Contributors; Chapter 1. Analysis of Dietary Fiber and Nondigestible Carbohydrates; PART I: Sources of Prebiotics; Chapter 2. Short-Chain Fructo-Oligosaccharide: A Low Molecular Weight Fructan; Chapter 3. Inulin and Oligosaccharides: A Special Focus on Human Studies; Chapter 4. Galacto-Oligosaccharides; Chapter 5. Functional Disaccharides: Lactulose, Lactitol, and Lactose; Chapter 6. Natural Resistant Starches as Prebiotics and Synbiotics; Chapter 7. AGE, ALE, RAGE, and Disease: A Food Perspective; PART II: Sources of Probiotics Chapter 8. Lactic Acid Bacteria and Plant Fibers: Treatment in Acute and Chronic Human DiseaseChapter 9. Probiotics: Recent Human Studies Using Lactobacillus casei strain Shirota; PART III: Physiological Functions of Prebiotics and Probiotics; Chapter 10. Prebiotics and Lipid Metabolism; Chapter 11. Fermentation of Prebiotics and Short- Chain Fatty Acid Production; Chapter 12. Probiotics and Prebiotics in Inflammatory Bowel Disease; Chapter 13. Prebiotics and Probiotics in |

Pediatric Diarrheal Disorders; Chapter 14. Anticarcinogenic Effects of Probiotics, Prebiotics, and Synbiotics  
Chapter 15. Prebiotics and Probiotics in Infant Formulae  
Chapter 16. Probiotics and Prebiotics in Elderly Individuals; Chapter 17. Prebiotics and Probiotics in Companion Animal Nutrition; Chapter 18. Probiotics: Potential Pharmaceutical Applications; Index; Back cover

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**Sommario/riassunto**

While there is little dispute that probiotics and prebiotics, alone and together, have been proven to promote gastrointestinal health and proper immune function, the challenge faced by researchers is finding not only the right combinations, but also finding those that are fully compatible with the formulation, processing, packaging, and distribution of functional foods. The Handbook of Prebiotics and Probiotics Ingredients: Health Benefits and Food Applications comprehensively explores these variables and highlights the most current biological research and food applications

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