

1. Record Nr.	UNINA9910480147803321
Autore	Booss Bernhelm BavnbeK <1941->
Titolo	The Maslov index in symplectic Banach spaces // Bernhelm Booss-BavnbeK, Chaofeng Zhu
Pubbl/distr/stampa	Providence, RI : , : American Mathematical Society, , [2018] ©2018
ISBN	1-4704-4371-6
Descrizione fisica	1 online resource (134 pages)
Collana	Memoirs of the American Mathematical Society, , 0065-9266 ; ; Volume 252, Number 1201
Disciplina	516.3/6
Soggetti	Maslov index Symplectic spaces Banach spaces Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.

2. Record Nr.	UNINA9910404091703321
Autore	Netzel Michael
Titolo	Foods of Plant Origin
Pubbl/distr/stampa	MDPI - Multidisciplinary Digital Publishing Institute, 2020
ISBN	3-03928-567-X
Descrizione fisica	1 online resource (204 p.)
Soggetti	Biology, life sciences
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>It is now well accepted that the consumption of plant-based foods is beneficial to human health. Fruits, vegetables, grains, and derived products can be excellent sources of minerals, vitamins, and fiber and usually have a favorable nutrient-to-energy ratio. Furthermore, plant foods are also a rich source of phytochemicals such as polyphenols, carotenoids, and betalains, with potential health benefits for humans. Many epidemiological studies have made a direct link between the consumption of plant foods and health. Human intervention studies have also shown that higher intake/consumption of plant foods can reduce the incidence of metabolic syndrome and other chronic diseases, especially in at-risk populations such as obese people. In addition to its health benefits, plant foods are also used as functional ingredients in food applications such as antioxidants, antimicrobials, and natural colorants. The Special Issue "Foods of Plant Origin" covers biodiscovery, functionality, the effect of different cooking/preparation methods on bioactive (plant food) ingredients, and strategies to improve the nutritional quality of plant foods by adding other food components using novel/alternative food sources or applying non-conventional preparation techniques.</p>