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Titolo	Oilseeds : health attributes and food applications // Beenu Tanwar, Ankit Goyal, editors
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ISBN	981-15-4194-9
Edizione	[1st ed. 2021.]
Descrizione fisica	1 online resource (IX, 516 p. 42 illus. in color.)
Disciplina	665.2
Soggetti	Oilseeds
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Soybean (Glycine max) -- Rapeseed/Canola (Brassica napus) -- Cottonseed (Gossypium hirsutum),- Ground nut (Arachis hypogaea) -- Sunflower (Helianthus annuus) seed -- Palm /Palm kernel (Elaeis guineensis) -- Coconut (Cocos nucifera),- Mustard (Brassica nigra) seed,- Olive (Olea europaea),- Flaxseed (Linum usitatissimum), - Chia seed (Salvia hispanica),- Sesame (Sesamum indicum) seed -- Nigella (Nigella sativa) seed,- Borage (Borago officinalis) seed,- Hempseed (Cannabis sativa),- Rice (Oryza sativa) bran,- Safflower (Carthamus tinctorius) -- Camelina (Camelina sativa) seed,- Pumpkin (Cucurbita pepo) seed,- Cumin (Cuminum cyminum) seed.
Sommario/riassunto	Oilseeds offer a plethora of opportunities for the food and feed industry, thanks to their high oil and protein content . Their phytonutrients and functional components have attracted the interest of researchers, leading to the development of functional foods. This book gathers the latest scientific information on the nutrients, phytonutrients and health benefits as well as the adverse effects of consuming various conventional and non-conventional oilseeds. In addition, each chapter includes a section comprehensively explaining the use of oilseeds in functional bakery, dairy, and other food products. Given its scope, the book is a valuable resource for students, researchers, nutritionists, food scientists and technologists, and for anyone involved in product development based on oilseed and its components.

