

1. Record Nr.	UNINA9910484755803321
Titolo	Food bioactives and health // Charis M. Galanakis, editor
Pubbl/distr/stampa	Cham, Switzerland : , : Springer, , [2021] Â©2021
ISBN	3-030-57469-5
Edizione	[1st ed. 2021.]
Descrizione fisica	1 online resource (X, 378 p. 52 illus., 15 illus. in color.)
Disciplina	363.7288
Soggetti	Bioactive compounds
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	1. Chemical classification of polyphenols, sources and effects on human health -- 2. Glucosinolates -- 3. Peptides and proteins -- 4. Dietary fibre -- 5. Lipids -- 6. Marine Bioactives -- 7. Requirements of Bioactive Compounds for Health Claims -- 8. Food and plant bioactives for reducing cardiovascular disease risk -- 9. Bioactives for neuronal and immune functions -- 10. Bioactives functionalization and interactions.
Sommario/riassunto	Bioactive natural compounds have gained attention in recent years due to their potential health benefits, including reducing the risk of diabetes, cancer, and cardiovascular diseases. These benefits derive from bioactive compounds' anti-tumor, anti-inflammatory, anti-oxidative, anti-hypertensive and anti-hyperlipidemic activities, which serve in addition to their basic nutritional functions. Over the last decade, researchers have investigated the health impact of bioactive compounds in detail, and the development of food applications has attracted great interest. Consumer demand has surged for functional foods (nutraceuticals), superfoods, and tailor-made foods, generated by supplementing traditional food products with bioactive ingredients. Food Bioactives and Health offers comprehensive coverage of the properties and health effects of food bioactives in view of new trends in processing, food science and food technology. Starting with the metabolic characteristics of polyphenols, glucosinolates, and other food bioactives, the text then dives into their impact on human health

and recent applications in the world of food technology. For food scientists, food technologists, and product developers looking to understand the role of food bioactives in health and develop applications in personalized nutrition, functional foods and nutraceuticals, Food Bioactives and Health serves as a one-stop reference. Charis M. Galanakis is a multidisciplinary scientist in agricultural sciences as well as food and environmental science, technology, and sustainability, with experience in both industry and academia. He is the research and innovation director of Galanakis Laboratories in Chania, Greece, an adjunct professor of King Saud University in Riyadh, Saudi Arabia, and the director of Food Waste Recovery Group (SIG5) of ISEKI Food Association in Vienna, Austria. He pioneered the new discipline of food waste recovery and has established the most prominent innovation network in the field. He also serves as a senior consultant for the food industry and expert evaluator for international and regional funded programs and proposals. He is an editorial board member of Food and Bioproducts Processing, Food Research International, and Foods, has edited over 45 books and has published hundreds of research articles, reviews, monographs, chapters, and conference proceedings. .

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