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Titolo	Nutrition, Exercise, and End-of-Life Discussion in the Cardiovascular Field
Pubbl/distr/stampa	Basel, : MDPI - Multidisciplinary Digital Publishing Institute, 2022
Descrizione fisica	1 online resource (194 p.)
Soggetti	Medicine and Nursing Pharmacology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>Unhealthy food intake and insufficient physical activities are related to obesity or lifestyle diseases, which can cause cardiovascular diseases, ultimately leading to death. However, many people are not aware of the importance of these factors, especially before cardiovascular development, although there are several good food habits that can be adopted. After the development of obesity or lifestyle diseases, nutrition and exercise control with appropriate medical therapies are required. Still, many patients do not recognize the importance of these habits. After cardiovascular disease development, nutrition and exercise with optimal medical and/or interventional therapies are required. However, some patients are not able to control their food intake and physical activities. At the advanced stage of heart failure, many things are restricted, including food intake and quality of life issues. At the end of life, nutritional care should be discussed. This book, Nutrition, Exercise, and End-of-Life Discussion in the Cardiovascular Field, addresses the importance of nutrition control before and after cardiovascular disease development, which consists of 14 peer-reviewed papers that cover the general population and patients with end-stage cardiovascular diseases.</p>

2. Record Nr.	UNINA9910728390103321
Autore	de Escalada Pla Marina F
Titolo	Designing Gluten Free Bakery and Pasta Products // edited by Marina F. de Escalada Pla, Carolina E. Genevois
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2023
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Altri autori (Persone)	GenevoisCarolina E
Disciplina	641.5639311
Soggetti	Food science Food - Analysis Chemistry Food - Safety measures Nutrition Food Science Food Chemistry Food Analysis Food Safety
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Everything it must be known about the relation of gluten to human health -- Raw materials. Traditional and non-conventional cereals, pseudo-cereals, oilseeds and legumes -- Non-cereals starch resources -- Use of additives in gluten-free formulations -- Fermented gluten-free baked goods -- Gluten free non-fermented bakery -- Gluten free edible films, coatings, and toppings -- Gluten free pasta production and formulation design -- Sensory analysis tools in developing gluten-free bakery and pasta products and their quality control -- Regulation and labelling. Methods of analysis for the determination of gluten in foods.
Sommario/riassunto	The ingestion of gluten in the human diet can lead to gastrointestinal disorders such as celiac disease, allergy to wheat and non-celiac gluten sensitivity. Currently the best treatment is the strict adherence to a diet

without sources of prolamins and gliadins (wheat), secalin (rye) and hordein (barley). Several studies have revealed that a gluten-free diet may lead to nutrient deficiencies. Therefore, the formulation of gluten-free foods, particularly those related to cereals, is a major challenge. A great effort has been put into improved technological and nutritional aspects of gluten-free cereal products, as evidenced by the large amount of research published in journal articles. Thus far there has been no compilation of this up-to-date research which would lead to better implementation of healthy gluten-free products. Designing Gluten Free Bakery and Pasta Products provides a tool for designing gluten-free bakery and pasta products taking into account the most up-to-date advances and knowledge of gluten-related diseases, extensively covering both traditional and non-traditional gluten-free raw materials and bakery and pasta processes. This book will be particularly useful for food scientists and technologists developing gluten-free bakery and pasta products, plus physicians and nutritionists working with patients with gluten related diseases. .

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