1. Record Nr. UNINA9910460748503321

Autore	Frach Friederike
Titolo	"Geistige behinderung" : uber den umgang mit dem begriff und den betroffenen menschen / / Friederike Frach
Pubbl/distr/stampa	Hamburg, [Germany] : , : Diplomica Verlag, , 2015 ©2015
ISBN	3-95934-235-7
Descrizione fisica	1 online resource (100 p.)
Disciplina	362.3
Soggetti	Intellectual disability - Social aspects Electronic books.
Lingua di pubblicazione	Tedesco
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references.

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Titolo	Faba Bean: Chemistry, Properties and Functionality / / edited by Sneh Punia Bangar, Sanju Bala Dhull
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2022
ISBN	3-031-14587-9
Edizione	[1st ed. 2022.]
Descrizione fisica	1 online resource (402 pages)
Collana	Biomedical and Life Sciences Series
Disciplina	635.651
Soggetti	Food science Food - Analysis Chemistry Agriculture Food Science Food Studies Food Chemistry Food Analysis
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	1-Introduction: Global Status and Production of Faba-bean -- 2-Agrarian conditions and post-harvest practices of Faba bean -- 3-Physical and Milling Characteristics of Faba-Bean -- 4-Chemistry, Nutrient composition and Quality of Faba Beans -- 5-Faba-Bean: Chemistry, Properties, and Functionality -- 6-Faba-bean Antioxidant and Bioactive Composition: Biochemistry and Functionality -- 7-Effect of processing on the nutrients and anti-nutrients of faba-bean -- 8-Effect of Storage on Quality and Cooking Attributes of Faba Bean -- 9-Faba bean starch: structure, physicochemical properties, modification, and potential industrial applications -- 10-Faba Bean Proteins: Extraction Methods, Properties and Applications -- 11-Biofortification: Quality improvement of Faba Bean -- 12-Faba Bean Utilization: Past, Present and Future -- 13-Current and Potential Health Claims of Faba Beans (Vicia faba, L.) and its components -- 14-Disease Management of Faba Beans.

Sommario/riassunto

Faba bean is a species of flowering plant in the Fabaceae family and the fourth most widely grown winter season legume after pea, chickpea, and lentil. The nutritional profile of faba beans is excellent as they contain an adequate quantity of proteins, carbohydrates, vitamins, minerals and various polyphenols. Faba bean seeds are a rich source of carbohydrates and starch. Because of higher amylose content than cereal starches, legume starches provide distinctive properties such as high gelation temperature, fast retro-gradation, high resistant starch and gel elasticity to food systems. Faba bean has been a beneficial source of protein in food products worldwide for centuries and continues to be highly produced and consumed to this day. Faba bean Chemistry, Properties and Functionality studies the global status and production of faba bean food products plus their agronomy, nutritional value and potential medicinal applications. The agrarian conditions are studied in full, as are postharvest practices. The chemical makeup of faba bean is a major focus, especially in relation to nutrient composition and quality. Chapters in this text focus on anti-nutritional attributes, antioxidants and bioactive compounds plus the effects of processing, storage and cooking on their nutritional value. Starch and its modification, structure, properties and industrial applications are covered, as is protein, genetic improvement and functional product formulation. The text also looks at the future perspectives of this valuable plant and food source. To date, no reference works have exclusively covered faba bean. This book provides a much-needed single source reference point for researchers looking to gain knowledge on this important plant and its use in high protein, health-beneficial food products. Provides Extensive knowledge on the nutritional aspects as faba bean and fabaa bean food products; Contains a wealth of new information on the structure, functional and antioxidant properties of faba bean; Covers the latest developments in the modification of native starches.