UNINA9910633965703321
Current Topics in Functional Food / / edited by Naofumi Shiomi, Anna Savitskaya
[Place of publication not identified]:,: IntechOpen,, 2022
1-80355-793-1
1 online resource (280 pages)
613.2
Functional foods - Analysis Functional foods
Inglese
Materiale a stampa
Monografia
1. Sources and Health Benefits of Functional Food Components 2. Categories and Management of Functional Food 3. Bioactive Ingredients in Functional Foods: Current Status and Future Trends 4. Functional Foods and Antioxidant Effects: Emphasizing the Role of Probiotics 5. Is There Still Room to Improve Medicinal Herbs (Functional Herbs) by Gene Editing for Health? 6. Food-Based PPAR Ligands 7. Food as a Dietary Source of Melatonin and Its Role in Human Health: Present and Future Perspectives 8. Ginger in the Prevention of Cardiovascular Diseases 9. An Overview of Functional Food 10. MIND Diet 11. Mushroom; Chemistry, Bioactive Components, and Application 12. Edible Mushrooms, a Sustainable Source of Nutrition, Biochemically Active Compounds and Its Effect on Human Health 13. Medicinal Mushroom of Potential Pharmaceutical Toxic Importance: Contribution in Phytotherapy 14. Medicinal Mushroom Mycelia: Characteristics, Benefits, and Utility in Soybean Fermentation.
The market for functional foods is steadily expanding as more people worldwide realize the value of the daily consumption of healthy foods in maintaining good health. Recent studies have revealed new functional compounds in foods. Genetically modified foods will soon be commercially available. This book discusses the characteristics of functional foods and the health benefits of ingredients including ginger, herbs, probiotics, mushrooms, and dairy products. It also

provides new ideas for the production of new functional foods and managing health through the daily diet.