1. Record Nr. UNINA9910677331403321 Functional foods / / edited by Navnidhi Chhikara, Anil Panghal, Gaurav Titolo Chaudhary Pubbl/distr/stampa Hoboken, New Jersey:,: John Wiley & Sons, Inc.,, [2022] ©2022 **ISBN** 1-119-77634-1 1-119-77633-3 1-119-77632-5 Descrizione fisica 1 online resource (589 pages) Disciplina 641.302 Soggetti Functional foods Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Cover -- Half-Title Page -- Series Page -- Title Page -- Copyright Page -- Contents -- Preface -- 1 Overview of Functional Foods -- 1.1 Introduction -- 1.2 Functional Food History and Market -- 1.2.1 History -- 1.2.2 Definition of Functional Foods -- 1.3 Classification of Functional Foods -- 1.4 Types of Functional Foods -- 1.4.1 Dairy Based Functional Foods -- 1.4.2 Cereal Based Functional Foods -- 1.4.3 Fruits and Vegetables Based Functional Foods -- 1.4.4 Seafood, Meat and Poultry Based Functional Foods -- 1.5 Functional Foods and Health Claims -- 1.6 Conclusion -- References -- 2 Prebiotics and Synbiotics in Functional Foods -- 2.1 Introduction -- 2.2 Prebiotics -- 2.3 Prebiotic Dairy Functional Foods -- 2.4 Synbiotics -- 2.5 Synbiotic Dairy Functional Foods -- 2.6 Conclusions -- Acknowledgements --References -- 3 Cereal-Based Functional Foods -- 3.1 Introduction --3.2 Structure and Chemical Composition of Cereal Grains -- 3.2.1 Wheat -- 3.2.2 Buckwheat -- 3.2.3 Oat -- 3.2.4 Barley -- 3.2.5 Flaxseed -- 3.2.6 Psyllium -- 3.2.7 Brown Rice -- 3.2.8 Other Cereals -- 3.3 Functional Foods Produced from Cereal Grains -- 3.3.1 Baked Products and Breakfast Cereals -- 3.3.2 Multigrain Functional Beverages -- 3.4 Conclusion -- References -- 4 Millet Based Functional Food -- 4.1 Introduction -- 4.2 Classification of Millets -- 4.2.1 Major

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