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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 Millets -- 4.2.2 Minor Millets -- 4.3 Nutritional Importance of Major

and Minor Millets -- 4.3.1 Major Millets -- 4.3.2 Minor Millets -- 4.4 Grain Structure and Chemical Composition -- 4.4.1 Sorghum and Millet Grain Structure and Appearance -- 4.4.1.1 Sorghum -- 4.4.1.2 Millets -- 4.4.2 Chemical Composition of Millets -- 4.5 Functional Compounds Present in Millets -- 4.5.1 Polyphenols -- 4.5.2 Flavonoids -- 4.5.3 Phytate -- 4.5.4 Xylo-Oligosaccharides -- 4.5.5 Carotenoid and Tocopherols.

4.6 Millet and Sorghum Based Commercial Products -- 4.7 Millet Based Functional Food Products -- 4.7.1 Probiotics -- 4.7.2 Prebiotics -- 4.7.3 Super Foods -- 4.8 Health Benefits of Millet Based Functional Food -- 4.8.1 Diabetes -- 4.8.2 Cataractogenesis Inhibition -- 4.8.3 Wound Healing and Nerve Growth Factor (NGF) Production -- 4.8.4 Antioxidant Activity (AA) -- 4.8.5 Other Health Beneficial Effects -- 4.9 Future Aspects -- 4.10 Challenges -- 4.11 Conclusions -- References -- 5 Dairy Milk Based Functional Foods -- 5.1 Introduction -- 5.2 Functional Foods and Regulation -- 5.3 Functional Dairy Foods -- 5.3.1 Probiotics -- 5.3.2 Prebiotics -- 5.4 Industrial Processing of Functional Dairy Products -- 5.4.1 Factors That Affects the Viability of Probiotics During Processing and Storage -- 5.5 Conclusions -- Acknowledgements -- References -- 6 Fruits and Vegetable Functional Foods -- 6.1 Introduction -- 6.2 Fruit and Vegetable as Functional Ingredients -- 6.3 Common Functional Compounds in Fruits and Vegetables -- 6.3.1 Carbohydrates -- 6.3.2 Protein -- 6.3.3 Lipid -- 6.3.4 Vitamins -- 6.3.5 Polyphenols -- 6.3.6 Carotenoids -- 6.3.7 Glucosinolates -- 6.4 Physicochemical Treatments to Produce Fruit and Vegetable Based Ingredients -- 6.4.1 Preliminary Operations to Obtain Ingredients from Fruits and Vegetable -- 6.5 Main Technologies to Obtain Powder Ingredients from Fruits and Vegetable -- 6.5.1 Conventional Oven Drying -- 6.5.2 Vacuum Drying -- 6.5.3 Freeze-Drying -- 6.5.4 Microwave Drying -- 6.5.5 Osmotic Dehydration -- 6.5.6 Size Reduction Process -- 6.5.7 From Fruits and Vegetable to Liquid Ingredients -- 6.5.8 Spray Drying -- 6.6 Foods as Carriers of Bioactive Compounds from Fruits and Vegetable -- 6.6.1 Bakery Foods -- 6.6.2 Pasta Like-Products -- 6.6.3 Snacks -- 6.6.4 Beverages -- 6.7 Fruits and Vegetable By-Products as Functional Ingredients. 6.8 Impact of Food Processing on the Biofunctional Properties -- 6.9 Concluding Remarks and Future Outlooks -- Acknowledgements -- References -- 7 Meat Based Functional Foods -- 7.1 Introduction -- 7.2 Meat Role in the Nourishments -- 7.2.1 Meat Nutrition -- 7.2.2 Source of Protein -- 7.2.3 Vitamins and Minerals in Meat -- 7.3 Types of Meat -- 7.3.1 Red Meat -- 7.3.1.1 White Meat -- 7.3.1.2 Meat as Processed -- 7.4 Benefits of Consuming Meat -- 7.5 Concept of Functional Foods -- 7.6 Creation of Functional Foods Based on Meat -- 7.6.1 Bioactive Compounds Which are Found in Meat -- 7.6.2 Methods Designed for Producing Integrated Meat Foods -- 7.6.3 Reformulation of Products Containing Meat -- 7.6.4 Production of Shelf-Stable, Health Driven Functional Poultry Meat Finger Chips -- 7.6.5 As a Functional Element in Meat and Meat Products, Dietary Fibre -- 7.6.6 Fish Oils for Omega-3s and Lipoprotein Metabolism -- 7.6.7 Improvements in Animal Feed -- 7.6.8 Meat Reformulation -- 7.6.9 Design of Meat-Based Foods with Walnuts -- 7.7 Innovation of Technology for New Dietary Principles -- 7.8 Conclusion -- References -- 8 Seafood Based Functional Foods -- 8.1 Introduction -- 8.2 Fish Protein Hydrolysates -- 8.2.1 Process for Preparing Fish Protein Hydrolysates -- 8.3 Fish Oil -- 8.3.1 Oil Refining -- 8.4 Chitin -- 8.4.1 Source of Chitin -- 8.4.2 Extraction of Chitin -- 8.4.3 Extraction of Chitin Using Biological Process -- 8.5 Fish Roe -- 8.5.1 Fish Roe Protein Concentrates -- 8.6 Gelatine -- 8.7 Conclusions -- References -- 9 Millet Based Functional

Foods: Bio-Chemical and Bio-Functional Properties -- 9.1 Introduction -- 9.2 Recent Developments on Millet Based Functional Foods -- 9.3 Millet Nutrition Profile -- 9.3.1 Carbohydrates -- 9.3.2 Protein -- 9.3.3 Lipids -- 9.3.4 Fibers -- 9.3.5 Vitamins -- 9.3.6 Minerals -- 9.3.7 Anti-Nutritional Factors. 9.4 Bioactivities of the Millet Based Functional Foods Compounds -- 9.5 Biomedicinal and Health Potential of Millet-Based Foods -- 9.6 Conclusion -- References -- 10 Mushroom as a Source of Fungal Based Functional Foods -- 10.1 Introduction -- 10.2 Life Cycle of Mushroom -- 10.3 Different Types of Mushroom Cultivation Process -- 10.4 Traditional and Valorised Substrates Used for Cultivation of Mushroom Under SSF Process -- 10.5 Challenges of Mushroom Cultivation and Upcoming Strategies -- 10.6 Mycelium Physiology -- 10.7 Mushroom Mycelium Cultivation Status -- 10.8 Enhancement of Nutritional and Therapeutic Attributes Present in Mycelium and Mushroom -- 10.9 Nutraceuticals Compounds Present in Mycelium and Mushroom Along with their Therapeutic Effects -- 10.10 Food Products Developed from Mushroom Mycelium and Fruit-Bodies -- 10.11 Umami Flavour Extracted from Mushroom Mycelium and Fruit-Bodies -- 10.12 Conclusion -- Abbreviations -- References -- 11 Probiotics and Prebiotics as Functional Foods -- 11.1 Introduction -- 11.2 Immunity of the Gut and its Connection to Microbes -- 11.3 An Overview of Functional Foods -- 11.3.1 Probiotics -- 11.3.2 Prebiotics -- 11.4 Critical Evaluations on Probiotics and Prebiotics -- 11.5 Conclusions -- References -- 12 Food Function and Health Benefits of Functional Foods -- 12.1 Introduction -- 12.2 Functional Foods Terminology and Definition -- 12.2.1 Prebiotics, Probiotics, and Synbiotics -- 12.3 Constituents in Functional Foods -- 12.3.1 Macronutrients -- 12.3.2 Micronutrients -- 12.4 Bioactive Compounds in Functional Foods -- 12.4.1 Phenolic Compounds -- 12.4.2 Flavonoids -- 12.4.3 Alkaloids -- 12.4.4 Terpenes and Terpenoids -- 12.4.5 Saponins -- 12.5 Health Benefits -- 12.5.1 Diabetes Mellitus -- 12.5.2 Cancer -- 12.5.3 Cardiovascular Disease (CVD) -- 12.6 Sources of Functional Foods. 12.6.1 Plant-Based Functional Foods -- 12.6.2 Animal-Based Functional Foods -- 12.6.3 Microbial-Derived Functional Foods -- 12.7 Effect of Processing on Functional Products -- 12.8 Present Status and Future Aspects -- 12.9 Conclusion -- References -- 13 Double Emulsion for Controlled Delivery of Functional Food Ingredients -- 13.1 Introduction -- 13.2 Double Emulsion Formation Mechanism -- 13.3 Types of Functional Ingredient for Delivery -- 13.4 Double Emulsion Particle Specification -- 13.5 Double Emulsion Stability -- 13.5.1 Physical Stability -- 13.5.1.1 Gravitation Separation -- 13.5.1.2 Particle Aggregation -- 13.5.1.3 Flocculation and Coalescence -- 13.5.1.4 Ostwald Ripening -- 13.5.2 Chemical Stability -- 13.6 Release Characteristics -- 13.7 Gastrointestinal Properties -- 13.7.1 Bioavailability and Bioaccessibility -- 13.7.2 Variations in Delivery Properties -- 13.8 Conclusion -- References -- 14 Use of Biopolymers for Packaging of Functional Foods -- 14.1 Introduction -- 14.2 Applications of Biopolymers in Scientific Fields -- 14.2.1 Nanoscale Processing -- 14.2.2 Biomedical Applications -- 14.2.3 Cosmetic Functions -- 14.2.4 Construction Engineering -- 14.2.5 Pharmacology -- 14.3 Food Product Processing -- 14.3.1 Water Purification -- 14.3.2 Enzymology -- 14.3.3 Food Packaging -- 14.4 Use of Biopolymers for Packaging of Functional Foods -- 14.4.1 Antioxidant Packaging of Functional Foods -- 14.4.2 Antimicrobial Packaging -- 14.5 Biopolymers Used for Processing of Functional Foods -- 14.5.1 Starch -- 14.5.2 Poly Lactic Acid (PLA) -- 14.5.3 Cellulose -- 14.5.4 Chitosan -- 14.5.5 Proteins -- 14.5.6 Carrageenan -- 14.5.7 Alginate -- 14.6

Conclusion -- References -- 15 Global Concepts and Regulations in Functional Foods -- 15.1 Introduction -- 15.2 Regulatory Framework of Functional Foods -- 15.2.1 Concept -- 15.2.2 Definition. 15.2.3 International Overview on Functional Food Classification.

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## Sommario/riassunto

"This book sets out a framework for the economic analysis of different funding sources. It examines a series of new and controversial proposals, including global taxes such as a carbon tax, a global lottery, pre-commitment of aid, increased private donations, and increased remittances by emigrants"--Provided by publisher.

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