

1. Record Nr.	UNINA9910480367103321
Titolo	Colonic Microbiota, Nutrition and Health [[electronic resource] /] / edited by G.R. Gibson, M.B. Roberfroid
Pubbl/distr/stampa	Dordrecht : , : Springer Netherlands : , : Imprint : Springer, , 1999
ISBN	94-017-1079-1
Edizione	[1st ed. 1999.]
Descrizione fisica	1 online resource (VIII, 304 p.)
Disciplina	641.3 664
Soggetti	Food—Biotechnology Human physiology Microbiology Nutrition Gastroenterology Medical microbiology Food Science Human Physiology Nutrition Gastroenterology Medical Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	1 The Human Colonic Microbiota -- 2 Growth Substrates for the Gut Microflora -- 3 Biochemistry of fermentation -- 4 Short Chain Fatty Acids -- 5 Bacterial Colonisation of Surfaces in the Large Intestine -- 6 Probiotics -- 7 Prebiotics -- 8 Dietary Fibre and Non-Digestible Oligosaccharides -- 9 Taxonomy and Systematics of Predominant Gut Anaerobes -- 10 Application of Taxonomy and Systematics to Molecular Techniques in Intestinal Microbiology -- 11 The Molecular Biology of Bifidobacteria -- 12 Intestinal Microflora and the Mucosal Mechanisms of Protection -- 13 Actions of non-digestible carbohydrates on blood lipids in humans and animals -- 14

Bioavailability of Minerals -- 15 Diet and Biotransformation of Carcinogenic Compounds in the Gut by Enzymes of Microflora and of Intestinal Cells -- 16 Large Bowel Cancer and Colonic Foods -- 17 Gastrointestinal Infections -- 18 Probiotics in Consumer Products -- 19 Prebiotics in Consumer Products.

Sommario/riassunto

1 2 MARCEL B. ROBERFROID AND GLENN R. GIBSON 1 Universite Catholique de Louvain, Department of Pharmaceutical Sciences, Avenue Mounier 73, B-1200 Brussels, BELGIUM 2 Food Microbial Sciences Unit, Department of Food Science and Technology, The University of Reading, Reading, UK It is clear that diet fulfils a number of important human requirements. These include the provision of sufficient nutrients to meet the requirements of essential metabolic pathways, as well as the sensory (and social) values associated with eating. It is also evident that diet may control and modulate various body functions in a manner that can reduce the risk of certain diseases. This very broad view of nutrition has led to the development of foodstuffs with added "functionality". Many different definitions of functional foods have arisen. Most of these complicate the simple issue that a functional food is merely a dietary ingredient(s) that can have positive properties above its normal nutritional value. Other terms used to describe such foods include vitafoods, nutraceuticals, pharmafoods, foods for specified health use, health foods, designer foods, etc. Despite some trepidation, the concept has recently attracted much interest through a vast number of articles in both the popular and scientific media.

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| 2. | Record Nr. | UNINA9910645886403321 |
| | Autore | El-Abed Oroub |
| | Titolo | Deep Past as a Social Asset in the Levant (DEEPSAL) : A study of the livelihoods of the communities living close to the Neolithic sites of Basta and Beidha in southern Jordan // El-Abed, Oroub |
| | Pubbl/distr/stampa | [Place of publication not identified] : , : Council for British Research in the Levant (CBRL), , 2022 |
| | ISBN | 9781739730192 |
| | Descrizione fisica | 1 online resource |
| | Disciplina | 630.901 |
| | Soggetti | Agriculture, Prehistoric |
| | Lingua di pubblicazione | Inglese |
| | Formato | Materiale a stampa |
| | Livello bibliografico | Monografia |
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| 3. | Record Nr. | UNINA9910688365703321 |
| | Autore | Pham Phuong V. |
| | Titolo | 21st Century Nanostructured Materials : Physics, Chemistry, Classification, and Emerging Applications in Industry, Biomedicine, and Agriculture // Phuong V. Pham |
| | Pubbl/distr/stampa | London : , : IntechOpen, , 2022 |
| | Descrizione fisica | 1 online resource (388 pages) |
| | Disciplina | 620.115 |
| | Soggetti | Nanostructured materials |
| | Lingua di pubblicazione | Inglese |
| | Formato | Materiale a stampa |
| | Livello bibliografico | Monografia |
| | Sommario/riassunto | Nanostructured materials (NMs) are attracting interest as low- |

dimensional materials in the high-tech era of the 21st century. Recently, nanomaterials have experienced breakthroughs in synthesis and industrial and biomedical applications. This book presents recent achievements related to NMs such as graphene, carbon nanotubes, plasmonic materials, metal nanowires, metal oxides, nanoparticles, metamaterials, nanofibers, and nanocomposites, along with their physical and chemical aspects. Additionally, the book discusses the potential uses of these nanomaterials in photodetectors, transistors, quantum technology, chemical sensors, energy storage, silk fibroin, composites, drug delivery, tissue engineering, and sustainable agriculture and environmental applications.
