

1. Record Nr.	UNINA9910716119003321
Titolo	Inquiry into operations, policies, and affairs of United States Shipping Board and Emergency Fleet Corporation. Report of the Select Committee of Inquiry into operations, policies and affairs and United States Shipping Board and Emergency Fleet Corporation, House of Representatives Sixty-eighth Congress. Under authority of H. Res. 186, adopted March 4, 1924, and H. Res. 212, adopted March 18, 1924, Sixty-eighth Congress
Pubbl/distr/stampa	[Washington, D.C.] : , : [U.S. Government Printing Office], , 1926
Descrizione fisica	1 online resource (64 pages) : tables
Collana	House report / 69th Congress, 1st session. House ; ; no. 2 [United States congressional serial set] ; ; [serial no. 8535]
Altri autori (Persone)	DavisEwin Lamar <1876-1949> (Democrat (TN))
Soggetti	<p> Competition Economic development Revenue Factory and trade waste Government corporations Shipping Merchant ships Industrial efficiency Public administration Public contracts Ships - Registration and transfer Ships - Nationality Shipbuilding Shipyards Financial statements Legislative materials. </p>
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Batch processed record: Metadata reviewed, not verified. Some fields updated by batch processes. FDLP item number not assigned.

2. Record Nr.	UNINA9910974207503321
Titolo	Flavonoids : biosynthesis, biological effects and dietary sources // Raymond B. Keller, editor
Pubbl/distr/stampa	New York, : Nova Science Publishers, c2009
ISBN	1-61761-914-0
Edizione	[1st ed.]
Descrizione fisica	1 online resource (363 p.)
Collana	Nutrition and diet research progress series
Altri autori (Persone)	KellerRaymond B
Disciplina	612/.0154
Soggetti	Flavonoids Plant pigments
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	""FLAVONOIDS: BIOSYNTHESIS, BIOLOGICAL EFFECTS AND DIETARY SOURCES ""; ""FLAVONOIDS: BIOSYNTHESIS, BIOLOGICAL EFFECTS AND DIETARY SOURCES""; ""CONTENTS""; ""PREFACE ""; ""BIOAVAILABILITY AND METABOLISM OF DIETARY FLAVONOIDS a€? MUCH KNOWN a€? MUCH MORE TO DISCOVER ""; ""ABSTRACT""; ""INTRODUCTION ""; ""FLAVONOID ABSORPTION AND METABOLISM IN THE GASTROINTESTINAL TRACT ""; ""The Oral Cavity ""; ""The Stomach ""; ""The Small Intestine ""; ""The Colon and Microflora""; ""DISTRIBUTION OF FLAVONOID METABOLITES ROUND THE BODY ""; ""FLAVONOID BIOAVAILABILITY TO THE CENTRAL NERVOUS SYSTEM "" ""BIOLOGICAL ACTIVITY OF FLAVONOID METABOLITES "" ""Quercetin/Flavonols ""; ""Isoflavones ""; ""Catechins ""; ""Other Flavonoids""; ""CONCLUSION ""; ""REFERENCES ""; ""CYTOPROTECTIVE ACTIVITY OF FLAVONOIDS IN RELATION TO THEIR CHEMICAL STRUCTURES AND PHYSICOCHEMICAL PROPERTIES ""; ""ABSTRACT ""; ""INTRODUCTION""; ""CHEMICAL STRUCTURE OF FLAVONOIDS ""; ""PHYSICOCHEMICAL PROPERTIES OF FLAVONOIDS ""; ""The UV Absorption of Flavonoids ""; ""Physical Properties of Flavonoids ""; ""Bond Dissociation Energy (BDE)""; ""Lipophilicity (Log P) ""; ""HEALTH EFFECTS OF FLAVONOIDS "" ""CYTOPROTECTION ASSAY "" ""MATERIALS AND METHODS ""; ""Materials ""; ""Assessment of Cell Viability ""; ""Culture and Treatment of HT-29 Cells ""; ""Annexin V Staining and Flow Cytometric Analysis "";

""Calculation of Results""; ""Cell Death Index (CDI)""; ""Quantum Chemical Calculations ""; ""Calculation of Heat of Formation ""; ""Calculation of Log P ""; ""RESULTS AND DISCUSSION""; ""Cytotoxic Effects of H₂O₂ ""; ""Cytotoxicity of Flavonoids ""; ""The Influence of Trolox on Cytotoxic Effects of H₂O₂ ""; ""Structural Related Cytoprotective Activity of Flavonoids ""
""Effects of Hydroxyl Groups in the B Ring """"Effect of the 3-OH Group, 2,3-Double Bond and 4-Keto Group ""; ""Effect of the Carbohydrate Moieties""; ""Cytoprotective Activities and Physicochemical Properties of Flavonoids ""; ""Correlation between O-H Bond Dissociation Enthalpy (BDE) and Cytoprotective Activity (EC₅₀) of Flavonoids ""; ""Correlation between Partition Coefficient (Log P) and Cytoprotective Activity (EC₅₀) of Flavonoids ""; ""Quantitative Structure-Activity Relationship (QSAR) Model ""; ""CONCLUSION""; ""ACKNOWLEDGMENTS ""; ""REFERENCES ""
"" OLIGOMERIC NATURE, COLLOIDAL STATE, RHEOLOGY, ANTIOXIDANT CAPACITY AND ANTIVIRAL ACTIVITY OF POLYFLAVONOIDS""
ABSTRACT""; ""INTRODUCTION""; ""THE OLIGOMERIC NATURE OF POLYFLAVONOIDS ""; "" Profisetinidin and Prorobinetinidin Type Polyflavonoids ""; ""Procyanidin and Prodelphinidin Type Polyflavonoids ""; ""Colloidal State of Polyflavonoid Extracts""; ""RHEOLOGY OF INDUSTRIAL POLYFLAVONOIDS ""; ""ANTI-OXYDANT CAPABILITY OF POLYFLAVONOIDS ""; ""ANTIVIRAL ACTIVITY OF POLYFLAVONOIDS ""; ""REFERENCES""; ""GRAPEFRUIT FLAVONOIDS: NARINGIN AND NARINGININ ""; ""ABSTRACT ""; ""INTRODUCTION ""
""REFERENCES ""

Sommario/riassunto

Flavonoids, also referred to as bioflavonoids, are polyphenol antioxidants found naturally in plants. They are secondary metabolites, meaning they are organic compounds that have no direct involvement with the growth or development of plants. Flavonoids are plant nutrients that when consumed in the form of fruits and vegetables are non-toxic as well as potentially beneficial to the human body. Flavonoids are widely disbursed throughout plants and are what give the flowers and fruits of many plants their vibrant colours. They also play a role in protecting the plants from microbe and insect attacks. More importantly, the consumption of foods containing flavonoids has been linked to numerous health benefits. Though research shows flavonoids alone provide minimal antioxidant benefit due to slow absorption by the body, there is indication that they biologically trigger the production of natural enzymes that fight disease. Recent research indicates that flavonoids can be nutritionally helpful by triggering enzymes that reduce the risk of certain cancers, heart disease, and age-related degenerative diseases. Some research also indicates flavonoids may help prevent tooth decay and reduce the occurrence of common ailments such as the flu. These potential health benefits, many of which have been proven, have become of particular interest to consumers and food manufacturers. Foods that contain high amounts of flavonoids include blueberries, red beans, cranberries, and blackberries. Many other foods, including red and yellow fruits and vegetables and some nuts, also contain flavonoids. Red wine and certain teas also are rich in flavonoids.