

1. Record Nr.	UNINA9910755084003321
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Titolo	Recent Advances in Citrus Fruits // edited by Sukhvinder Singh Purewal, Sneh Punia Bangar, Pinderpal Kaur
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2023
ISBN	3-031-37534-3
Edizione	[1st ed. 2023.]
Descrizione fisica	1 online resource (541 pages)
Altri autori (Persone)	BangarSneh Punia KaurPinderpal
Disciplina	634.304
Soggetti	Food science Food - Microbiology Food Science Food Engineering Food Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Lemons and limes -- Grapefruit -- Mosambi -- Orange -- Pomelo -- Tangerine (Citrus reticulata) -- Etrog citron (Citrus medica var. ethrog Engl) -- Jabara (Citrus jabara) -- Kumquat -- Greek citron (Citrus medica) -- Kinnow -- Post Harvest Handling Of Citrus Fruits -- Citrus based food products and their shelf life -- Citrus waste: A treasure of promised phytochemicals and its nutritional-nutraceutical value in health promotion and Industrial applications -- Bioactive compounds in citrus fruits: Extraction and identification -- Potential benefits of bioactive functional components of Citrus fruits for health promotion and disease prevention -- Citrus Diseases And Management.
Sommario/riassunto	When compared to other major fruits, citrus fruits have resistance to pests and diseases, a short growing season and productivity even under harsh environmental conditions. Worldwide, citrus fruits are well known for their nutrients-rich juice and medicinal properties. Juice extracted from citrus fruits is rich source of vitamin C and various antioxidant compounds that are required to sustain a healthy life. Fruits are consumed in raw as well as processed forms, and the

pharmacological importance of citrus fruits are not only limited to its edible parts, but also to non edible seeds and peel that are also a rich source of bioactive constituents with health benefiting properties. In current fruit processing techniques the peel is discarded as a byproduct after extraction of the juice. Researchers and food scientists are now focusing on utilization of fruit waste/byproducts to use them as a substrate in food processing, cosmetic and pharmaceutical industries. Whole fruits, seeds contain important antioxidant and antimicrobial properties. Recent Advances in Citrus Fruits provide in-depth knowledge on the nutritional profile, production details, processing, products and health benefits of citrus fruits. The most important citrus fruits, from lemons and limes to grapefruit and mosambi are covered in full, providing researchers with full breakdowns on each citrus fruit's nutritional makeup, processing specifics and agrarian importance, health benefits and use in various products across a wide range of industries. This text covers all of the latest research related to citrus fruits and provides researchers with a curated source on these valuable fruits.

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