1. Record Nr. UNINA9910777306103321

Titolo	Wheat antioxidants [[electronic resource] /] / edited by Liangli Yu
Pubbl/distr/stampa	Hoboken, N.J., : Wiley-Interscience, c2008
ISBN	1-281-22185-6 9786611221850 0-470-22833-4 0-470-22832-6
Descrizione fisica	1 online resource (292 p.)
Altri autori (Persone)	YuLiangli
Disciplina	613.2/8
Soggetti	Antioxidants Wheat
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	Overview and prospective -- Antioxidant properties of wheat grain and its fractions -- Effects of genotype, environment and genotype-environment interaction on the antioxidant properties of wheat -- Carotenoid, tocopherol, lignan, flavonoid, and phytosterol compositions of wheat grain and its fractions -- Antioxidant properties of what phenolic acids -- Effects of post-harvest treatments, food formulation and processing conditions on what antioxidant properties -- Antioxidant properties of wheat-based breakfast foods -- Effects of extraction method and conditions on wheat antioxidant activity estimation -- Methods for antioxidant capacity estimation of wheat and wheat-based food products -- Application of ESR in wheat antioxidant determination -- Analysis of tocopherols and carotenoids in wheat materials using liquid chromatography-mass spectrometry technology -- Quantification of phenolic acids in wheat and wheat-based products -- Effects of wheat on normal intestine -- Wheat antioxidants and cholesterol metabolism -- Wheat antioxidant bioavailability -- Wheat lignans: promising cancer preventive agents.
Sommario/riassunto	This comprehensive reference consolidates current information on the antioxidant properties of wheat, their beneficial effects, the mechanisms involved, factors affecting availability/bioavailability, and

the methods used to measure them. It discusses antioxidant properties of wheat grains and fractions and their phytochemical compositions and covers the effects of genotype, growing conditions, post-harvest treatment, storage, and food formulation and processing on availability/bioavailability. Wheat Antioxidants will help cereal chemists, food technologists, food processors, nutritio