

1. Record Nr.	UNINA990000769710403321
Autore	Brandi, Cesare <1906-1988>
Titolo	Segno e immagine / Cesare Brandi
Pubbl/distr/stampa	Palermo : Aesthetica edizioni, 1986
ISBN	88-7726-003-3
Descrizione fisica	109 p. ; 21 cm
Collana	Aesthetica : collana del Centro internazionale studi di estetica ; 14
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Locazione	FARBC DARST
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Lingua di pubblicazione	Italiano
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Livello bibliografico	Monografia

2.	Record Nr.	UNICAMPANIAVAN0019977
	Titolo	Cell and development biology of arabinogalactan-proteins / edited by Eugene A. Nothnagel, Antony Bacic, Adrienne E. Clarke
	Pubbl/distr/stampa	New York, : Kluwer, 2000
	Descrizione fisica	xix, 301 p. : ill. ; 26 cm.
	Disciplina	572.68
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
3.	Record Nr.	UNINA9910778418503321
	Titolo	Handbook of prebiotics and probiotics ingredients : health benefits and food applications // editors, Susan Sungsoo Cho and E. Terry Finocchiaro
	Pubbl/distr/stampa	Boca Raton : , : Taylor & Francis, , 2010
	ISBN	0-429-14810-0 1-282-33613-4 9786612336133 1-4200-6215-8
	Descrizione fisica	1 online resource (455 p.)
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	Altri autori (Persone)	ChoSungsoo FinocchiaroE. Terry
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	Note generali	Description based upon print version of record.
	Nota di bibliografia	Includes bibliographical references and index.
	Nota di contenuto	Front cover; Contents; Preface; Acknowledgments; The Editors;

Contributors; Chapter 1. Analysis of Dietary Fiber and Nondigestible Carbohydrates; PART I: Sources of Prebiotics; Chapter 2. Short-Chain Fructo-Oligosaccharide: A Low Molecular Weight Fructan; Chapter 3. Inulin and Oligosaccharides: A Special Focus on Human Studies; Chapter 4. Galacto-Oligosaccharides; Chapter 5. Functional Disaccharides: Lactulose, Lactitol, and Lactose; Chapter 6. Natural Resistant Starches as Prebiotics and Synbiotics; Chapter 7. AGE, ALE, RAGE, and Disease: A Food Perspective; PART II: Sources of Probiotics Chapter 8. Lactic Acid Bacteria and Plant Fibers: Treatment in Acute and Chronic Human DiseaseChapter 9. Probiotics: Recent Human Studies Using Lactobacillus casei strain Shirota; PART III: Physiological Functions of Prebiotics and Probiotics; Chapter 10. Prebiotics and Lipid Metabolism; Chapter 11. Fermentation of Prebiotics and Short- Chain Fatty Acid Production; Chapter 12. Probiotics and Prebiotics in Inflammatory Bowel Disease; Chapter 13. Prebiotics and Probiotics in Pediatric Diarrheal Disorders; Chapter 14. Anticarcinogenic Effects of Probiotics, Prebiotics, and Synbiotics Chapter 15. Prebiotics and Probiotics in Infant FormulaeChapter 16. Probiotics and Prebiotics in Elderly Individuals; Chapter 17. Prebiotics and Probiotics in Companion Animal Nutrition; Chapter 18. Probiotics: Potential Pharmaceutical Applications; Index; Back cover

Sommario/riassunto

While there is little dispute that probiotics and prebiotics, alone and together, have been proven to promote gastrointestinal health and proper immune function, the challenge faced by researchers is finding not only the right combinations, but also finding those that are fully compatible with the formulation, processing, packaging, and distribution of functional foods. The Handbook of Prebiotics and Probiotics Ingredients: Health Benefits and Food Applications comprehensively explores these variables and highlights the most current biological research and food applications
