

1. Record Nr.	UNINA990004786400403321
Autore	Garcia Serrano, Rafael
Titolo	Diccionario para un macuto / Rafael Garcia Serrano ; illustrationes de C. Perellón
Pubbl/distr/stampa	Madrid : Editora Nacional, 1966
Edizione	[2. ed.]
Descrizione fisica	XXII, 812 p. : ill. ; 22 cm
Disciplina	946.081
Locazione	FLFBC
Collocazione	946.081 GAR 1
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA9910784410203321
Autore	Allport Susan
Titolo	The queen of fats [[electronic resource]] : why omega-3s were removed from the Western diet and what we can do to replace them / / Susan Allport
Pubbl/distr/stampa	Berkeley, CA ; ; London, : University of California Press, 2006
ISBN	1-282-36039-6 9786612360398 0-520-94132-2 1-60129-394-1
Descrizione fisica	1 online resource (233 p.)
Collana	California studies in food and culture ; ; 15
Disciplina	612.397
Soggetti	Essential fatty acids in human nutrition Omega-3 fatty acids - Health aspects Omega-3 fatty acids - Research - History
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	Front matter -- Contents -- 1. What's for Dinner? -- 2. A Trip to Greenland -- 3. How the Omegas Got Their Name -- 4. Monsieur Cholesterol -- 5. Fishy Fats -- 6. Tree Lard and Cow Oil -- 7. The Chemist in the Kitchen -- 8. Out of Africa . . . -- 9. . . . and into the Membrane -- 10. Where Have All the Omega-3s Gone? -- 11. The Speed of Life -- 12. Putting Omega-3s Back into Your Food Supply -- 13. The Proof Is in the Pudding -- Time Line -- Glossary -- Notes -- Acknowledgments -- Index
Sommario/riassunto	A nutritional whodunit that takes readers from Greenland to Africa to Israel, <i>The Queen of Fats</i> gives a fascinating account of how we have become deficient in a nutrient that is essential for good health: the fatty acids known as omega-3s. Writing with intelligence and passion, Susan Allport tells the story of these vital fats, which are abundant in greens and fish, among other foods. She describes how scientists came to understand the role of omega-3s in our diet, why commercial processing has removed them from the food we eat, and what the tremendous consequences have been for our health. In many Western countries, epidemics of inflammatory diseases and metabolic disorders have been traced to omega-3 deficiencies. <i>The Queen of Fats</i> provides information for every consumer who wants to reduce the risk of heart disease, cancer, arthritis, and obesity and to improve brain function and overall health. This important and compelling investigation into the discovery, science, and politics of omega-3s will transform our thinking about what we should be eating.* Includes steps you can take to add omega-3s to your diet* Shows why eating fish is not the only way, or even the best way, to increase omega-3s.* Provides a new way to understand the complex advice about the role and importance of fats in the body* Explains how and why the food industry has created a deadly imbalance of fats in our foods* Shows how omega-3s can be reintroduced to our diet through food enrichment and changes in the feeding of livestock