

1. Record Nr.	UNINA9910786827803321
Titolo	Food oxidants and antioxidants : chemical, biological, and functional properties // edited by Grzegorz Bartosz
Pubbl/distr/stampa	Boca Raton : , : CRC Press, , 2014
ISBN	0-429-18501-4 1-62870-700-3 1-4398-8242-8
Descrizione fisica	1 online resource (557 p.)
Collana	Chemical and functional properties of food components
Classificazione	MED060000TEC012000
Altri autori (Persone)	BartoszG (Grzegorz)
Disciplina	613.286
Soggetti	Food additives Oxidizing agents Antioxidants
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. Includes bibliographical references.
Nota di contenuto	Front Cover; Contents; Preface; Editor; Contributors; Abbreviations; Chapter 1 - Oxidation of Food Components: An Introduction; Chapter 2 - Oxidants Occurring in Food Systems; Chapter 3 - Measuring the Oxidation Potential in Foods; Chapter 4 - Mechanisms of Oxidation in Food Lipids; Chapter 5 - Protein Oxidation in Foods and Its Prevention; Chapter 6 - Use of Added Oxidants in Food Processing; Chapter 7 - Effects of Oxidation on Sensory Characteristics of Food Components during Processing and Storage Chapter 8 - Effects of Oxidation on the Nutritive and Health-Promoting Value of Food Components Chapter 9 - Natural Antioxidants in Food Systems; Chapter 10 - Antioxidants Generated in Foods as a Result of Processing; Chapter 11 - Mechanisms of Antioxidant Activity; Chapter 12 - Measuring the Antioxidant Activity of Food Components; Chapter 13 - Measuring the Antioxidant Activity of Apple Products; Chapter 14 - Antioxidant and Prooxidant Activity of Food Components; Chapter 15 - Bioavailability and Antioxidant Activity of Curcuminoids and Carotenoids in Humans Chapter 16 - Case Studies on Selected Natural Food

Sommario/riassunto

This volume discusses the effects of naturally occurring and process-generated pro-oxidants and antioxidants on various aspects of food quality. It emphasizes the chemical nature and functional properties of these compounds and their interactions with other food components in storage and processing, specifically focusing on the sensory quality, nutritional value, health promoting activity, and safety aspects of foods. It demonstrates the analysis of pro-oxidants and antioxidants in foods, their mechanism and activity, their chemistry and biochemistry, and the practical considerations of healthy food production and marketing--
