Record Nr. UNINA9910787577403321 Probiotics and prebiotics in food, nutrition and health // editor, Semih Titolo Otles, Food Engineering Department, Ege University, Izmir, Bornova, Turkey Boca Raton, FL:,: CRC Press,, [2014] Pubbl/distr/stampa ©2014 **ISBN** 0-429-06929-4 1-4665-8623-0 Descrizione fisica 1 online resource (510 p.) Disciplina 613.2 Soggetti Functional foods **Probiotics Prebiotics** Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Description based upon print version of record. Includes bibliographical references at the end of each chapters. Nota di bibliografia Nota di contenuto Front Cover; Preface; Contents; 1. Probiotics, Prebiotics and Synbiotics: An Introduction; 2. Sources, Production and Microencapsulation of Probiotics; 3. Sources and Production of Prebiotics; 4. Analysis of Probiotics and Prebiotics; 5. Regulation and Guidelines of Probiotics and Prebiotics; 6. Probiotics and Prebiotics in Infant Nutrition; 7. Probiotics and Prebiotics in Lipid Metabolism; 8. Pro- and Prebiotics for Elderly; 9. Probiotics and Prebiotics in Animal Nutrition; 10. Interactions of Probiotics and Prebiotics with Minerals 11. Probiotics and Prebiotics in Obesity and Energy Metabolism12. Probiotics and Prebiotics and the Gut Microbiota; 13. Probiotics and Prebiotics in Immune System Protection; 14. Probiotics and Prebiotics in Pediatric Diarrheal Disorders; 15. Probiotics for Gastrointestinal Diseases; 16. Probiotics and Helicobacter pylori; 17. Probiotics and Prebiotics in Infections; 18. Probiotics and Prebiotics in Cancer Prevention; 19. Probiotics and Prebiotics in Allergy and Asthma; 20. Probiotics and Prebiotics in Crohn's Disease; 21. Probiotics and Prebiotics: New Hope for Genitourinary Health 22. Genomics of Probiotics and Prebiotics23. The Future of Prebiotics

and Probiotics; Color Plate Section

Sommario/riassunto

Presenting the work of international experts who discuss all aspects of probiotics and prebiotics, this volume reviews current scientific understanding and research being conducted in this area. The book examines the sources and production of probiotics and prebiotics. It explores their use in gastrointestinal disorders, infections, cancer prevention, allergies, asthma, and other disorders. It also discusses the use of these supplements in infant, elderly, and animal nutrition, and reviews regulations and safety issues.