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Sommario/riassunto

Modern food biotechnology is now a billion-dollar industry, producing functional foods and nutraceuticals that offer a whole host of increased health benefits, including prevention against illness, and chronic and degenerative conditions. Written by a team of top-tier researchers and scientists from around the world, Biotechnology in Functional Foods and Nutraceuticals brings you up to speed on the cutting-edge research advances taking place in the field.The book begins with an overview of recent advances in biotechnology and their contributions to food science.