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| 1. Record Nr.           | UNISA990003545430203316   |
| Autore                  | YAGUELLO, Marina  |
| Titolo                  | Lunatic lovers of language : imaginary languages and their inventors / Marina Yaguello ; translated by Catherine Slater |
| Pubbl/distr/stampa      | London : The Athlone Press, 1991  |
| ISBN                    | 0-485-11303-1   |
| Descrizione fisica      | XVIII, 223 p. ; 24 cm   |
| Disciplina              | 499.99  |
| Soggetti                | Linguaggio artificiale  |
| Collocazione            | I.8.G.41  |
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| Formato                 | Materiale a stampa  |
| Livello bibliografico   | Monografia  |
| Note generali           | Tit. orig. : Les fous du language : des langues imaginaires et des leurs inventeurs                                     |

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| 2. Record Nr.           | UNINA9910800047703321  |
| Titolo                  | Functional foods of the East // edited by John Shi, Chi-Tang Ho, Fereidoon Shahidi   |
| Pubbl/distr/stampa      | Boca Raton : , : Taylor & Francis, , 2011  |
| ISBN                    | 0-429-14185-8<br>1-4200-7193-9   |
| Descrizione fisica      | 1 online resource (486 p.)   |
| Collana                 | Nutraceutical science and technology ; ; 10  |
| Altri autori (Persone)  | ShiJohn<br>HoChi-Tang <1944-><br>ShahidiFereidoon <1951->  |
| Disciplina              | 613.2095   |
| Soggetti                | Functional foods - Arab countries<br>Functional foods - East Asia<br>Functional foods - India<br>Functional foods - Iran   |
| Lingua di pubblicazione | Inglese  |
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| Note generali           | Description based upon print version of record.  |
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| Nota di contenuto       | Front cover; Contents; Preface; Editors; Contributors; Chapter 1: Yin Yang, Five Phases Theory, and the Application of Traditional Chinese Functional Foods; Chapter 2: Traditional Chinese Functional Foods; Chapter 3: Traditional Indian Functional Foods; Chapter 4: Some Biological Functions of Carotenoids in Japanese Food; Chapter 5: Traditional Chinese Medicated Diets; Chapter 6: Functional Foods and Men's Health; Chapter 7: Therapeutic Potential of Ginseng for the Prevention and Treatment of Neurological Disorders; Chapter 8: Functional Foods from Green Tea<br>Chapter 9: Polyphenols, Antioxidant Activities, and Beneficial Effects of Black, Oolong, and Puer Teas<br>Chapter 10: Sesame for Functional Foods; Chapter 11: Fenugreek-Based Spice; Chapter 12: Soybean as a Special Functional Food Formula for Improving Women's Health; Chapter 13: Southeast Asian Fruits and Their Functionalities; Chapter 14: Health Benefits of Kochujang (Korean Red Pepper Paste); Chapter 15: Antioxidant Functional Factors in Nuts; Chapter 16: Functional Foods Based on Sea Buckthorn (Hippophae rhamnoidesssp. turkestanica) and |

Autumn Olive (*Elaeagnus umbellata*) Berries

Chapter 17: Traditional Medicinal WinesChapter 18: Quality Assurance  
and Safety Protection of Traditional Chinese Herbs as Dietary  
Supplements; Back cover

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Sommario/riassunto

Health and healing foods have a long history in the Asian cultures. Those of Eastern culture have long believed that food and medicine are from the same source and can treat illnesses and promote a healthier life. This volume covers certain traditional Asian functional foods, their history, functionality, health benefits, physiological properties, mechanisms of anti-cancer and anti-aging action. In addition, it covers processing technology, storage, material sources, marketing, social, and economical aspects. Expanding on geographical areas covered in previous works, the authors consider fo

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