

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
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Tit. orig. : <i>Les fous du language : des langues imaginaires et des leurs inventeurs</i>

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 1-4200-7193-9
Descrizione fisica	1 online resource (486 p.)
Collana	Nutraceutical science and technology ; ; 10
Altri autori (Persone)	ShiJohn HoChi-Tang <1944-> ShahidiFereidoon <1951->
Disciplina	613.2095
Soggetti	Functional foods - Arab countries Functional foods - East Asia Functional foods - India Functional foods - Iran
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 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 Chapter 9: Polyphenols, Antioxidant Activities, and Beneficial Effects of Black, Oolong, and Puer TeasChapter 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 (<i>Hippophae rhamnoidesssp. turkestanica</i>) and

Autumn Olive (*Elaeagnusumbellata*) Berries

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

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