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| Disciplina              | 664.024<br>664/.024   |
| Soggetti                | Functional foods<br>Fermented foods - Health aspects<br>Fermented beverages - Health aspects  |
| 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 at the end of each chapters.  |
| Nota di contenuto       | Front Cover; Contents; Preface; Editor; Contributors; Chapter 1: Microorganisms in Fermented Foods and Beverages; Chapter 2: Functionality and Therapeutic Values of Fermented Foods; Chapter 3: Role of Lactic Acid Bacteria in Anticarcinogenic Effect on Human Health; Chapter 4: Diet, Microbiome, and Human Health; Chapter 5: Health Benefits of Fermented Dairy Products; Chapter 6: Functional Properties of Fermented Milks; Chapter 7: Health Benefits of Yogurt; Chapter 8: Health Benefits of Ethnic Indian Milk Products; Chapter 9: Health Benefits of Fermented Vegetable Products<br>Chapter 10: Health Benefits of Kimchi<br>Chapter 11: Health Benefits of Tempe; Chapter 12: Health Benefits of Korean Fermented Soybean Products; Chapter 13: Health Benefits of Natto; Chapter 14: Health Benefits of Functional Proteins in Fermented Foods; Chapter 15: Health Benefits of Fermented Fish; Chapter 16: Wine: A Therapeutic Drink; Chapter 17: Antiallergic Properties of Fermented Foods; Chapter 18: Antiallergic Benefits of Fermented Foods; Chapter 19: Antioxidants in Fermented Foods; Chapter 20: Health Benefits of Nutraceuticals from Novel Fermented Foods<br>Chapter 21: From Gut Microbiota to Probiotics: Evolution of the |

Sommario/riassunto

Functional Microorganisms in Fermented Foods and Beverages. Therapeutic Values of Fermented Foods: Traditional Concept and Scientific Claims. Health Benefits of Fermented Vegetables Products. Health Benefits of Fermented Legume Foods. Health Benefits of Fermented Cereal Foods. Health Benefits of Fermented Milk Products. Health Benefits of Fermented Fish Products. Health of Fermented Meat Products. Health Benefits of Alcoholic Beverages. Health Benefits of Wine. Health Benefits of Yogurt. Health-Promoting Benefits of Fermented Tea and Coffee. Saponin as Health-Promoting Bio-active Compounds in