

1. Record Nr.	UNINA9910811994103321
Titolo	Nutraceuticals : designer foods III garlic, soy and licorice / / edited by Paul A. Lachance
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, Inc., c1997
ISBN	9786611450250 9781281450258 1281450251 9780470385043 0470385049 9780470384824 0470384824
Edizione	[1st ed.]
Descrizione fisica	1 online resource (398 p.)
Altri autori (Persone)	LachancePaul A
Disciplina	615.8/54
Soggetti	Nutrition Licorice (Plant) Soyfoods Garlic Functional foods
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	section 1. Perspectives -- section 2. The chemical and biological principles of designer foods -- section 3. Phytopharmacology of garlic food forms -- section 4. Phytopharmacology of soy food forms -- section 5. Phytopharmacology of licorice food forms -- section 6. Bridging the gaps in knowledge for designer food applications.
Sommario/riassunto	Phytochemicals are components acting individually, additively or synergistically, usually as a component of whole food, that have the characteristics of providing protective, preventative and possibly curative roles in the pathogenesis of cancer and other chronic disease progressions. Nutraceutical is a term used to describe beneficial phytochemicals. The mechanisms of action of nutraceuticals may be one of several. Free radical scavenger and antioxidant nutraceuticals

can nullify damage by any number of biochemical mechanisms, but some also exert benefit by enhancing immune function. A
