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Nota di contenuto	Front Cover; Contents; Preface; Editors; Contributors; Chapter 1: The Pathophysiology of Coronary Artery Disease; Chapter 2: Advances in Technology to Generate Cardiovascular-Friendly Functional Food Products; Chapter 3: Clinical and Experimental Evidence on Cardiovascular Benefits of Fish Oil; Chapter 4: Alpha-Linolenic Acid and Cardiovascular Disease: Flaxseed Oil; Chapter 6: Experimental and Clinical Evidence of Cardiovascular Benefits of Plant Sterols; Chapter 7: Wine and Cardiovascular Benefits; Chapter 8: Role of Garlic Products in Reducing Cardiovascular Risks Chapter 9: Impact of Egg Consumption in Development or Prevention of Heart DiseaseChapter 10: Fibers and Prevention of Cardiovascular Disease; Chapter 12: Tea and Coffee: A Concise Review of Effects on Cardiovascular Risk Factors; Back Cover
Sommario/riassunto	Drawn from the latest clinical and experimental information, this book covers cover products enriched with phytosterols, n-3 fatty acids, garlic extract naturally occurring antioxidants, folic acid, CLA, as well as fibers and flavonoids. It describes the connection between diets, dietary

habits, and cardiovascular diseases. It also explains how functional food ingredients and nutraceuticals can mitigate cardiovascular disorders. The authors examine recent technologies for generating novel food products enriched with cardiovascular protective dietary agents. They include experimental and clinical evidence of various ingredients--
