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Autore	UNGARETTI, Giuseppe
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Altri autori (Persone)	AMROUCHE, Jean
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Autore	De Sirshendu
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Altri autori (Persone)	MondalSourav BanerjeeSuvrajit
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Stevioside; Copyright; Contents; Authors' biographies; Preface; Acknowledgements; List of figures; List of tables; 1 Introduction to stevioside; 1.1 History of Stevia; 1.2 Composition of Stevia; 1.3 Source of stevioside; 1.4 Physicochemical and biological properties of steviol glycosides; 1.5 Analysis of stevioside (steviol glycosides) and Stevia extract; References; 2 Health benefits and pharmacological effects of steviol glycosides; 2.1 Effect of stevioside in absorption, distribution, metabolism and excretion; 2.2 Antihyperglycaemic effect; 2.3 Antihypertensive effect 2.4 Anti-inflammatory effect2.5 Anticarcinogenic antitumour effects; 2.6 Antioxidant activity; 2.7 Antimicrobial and antidiarrhoeal effects; 2.8 Effect on renal function; References; 3 Applications of stevioside; References; 4 Conventional extraction processes of stevioside; 4.1 Ion exchange; 4.2 Solvent extraction; 4.3 Extraction by chelating agents; 4.4 Adsorption and chromatographic separation; 4.5 Ultrasonic extraction; 4.6 Microwave-assisted extraction; 4.7 Supercritical fluid extraction; References; 5 Brief introduction to pressure-driven membrane-based processes 5.1 Advantages of the membrane-based process5.2 Classification of the processes; 5.2.1 Reverse osmosis; 5.2.2 Nanofiltration; 5.2.3 Ultrafiltration; 5.2.4 Microfiltration; 5.3 Characterisation of membranes; 5.3.1 Membrane permeability (Lp); 5.3.2 Retention; 5.3.3 Molecular weight cut-off; 5.4 Membrane modules (Bungay et al. 1986; Ho and Sirkar 1992; Rautenbach and Albrecht 1986); 5.4.1 Plate and frame module; 5.4.2 Tubular module; 5.4.3 Hollow-fibre module; 5.4.4 Spiral-wound module; 5.5 Limitations; 5.5.1 Concentration polarisation; 5.5.2 Membrane fouling and cleaning 5.6 Quantification of concentration polarisation5.6.1 Osmotic pressure-controlled model; 5.6.2 Gel layer controlling model; 5.7 Applications of membrane-based processes; 5.7.1 Reverse osmosis; 5.7.2 Nanofiltration; 5.7.3 Ultrafiltration; 5.7.4 Microfiltration; References; 6 State of the art of stevioside processing using membrane-based filtration; 6.1 Clarification and purification; 6.2 Concentration by nanofiltration; 6.3 Limitations; References; 7 Detailed membrane-based technologies for extraction of stevioside; 7.1 Outline of processing; 7.2 Optimisation of water extraction process 7.2.1 Stevioside7.3 Optimisation of primary clarification (centrifugation or microfiltration); 7.3.1 Colour; 7.3.2 Clarity; 7.3.3 Total solids; 7.3.4 Stevioside; 7.3.5 Optimisation; 7.3.6 Microfiltration; 7.3.7 Comparison; 7.4 Selection of membrane; 7.5 Optimisation of operating conditions; 7.6 Mechanism of flux decline; 7.6.1 Characteristic flux decline profile; 7.6.2 Response surface model; 7.7 Ultrafiltration of primary clarified Stevia extract; 7.7.1 Unstirred batch cell studies; 7.7.2 Stirred batch cell studies; 7.7.3 Cross-flow ultrafiltration; 7.8 Concentration by nanofiltration References
Sommario/riassunto	Stevioside is one of the naturally occurring sweeteners, belonging to the diterpene glycoside family, which can be widely applied in food, drinks, medicine and consumer chemicals. It is a good dietary supplement, being non-calorific, thermally stable, non-toxic, with a sugar-like taste profile, and suitable for diabetics, phenylketonuria patients and the obese. It is also non-fermentable, and exhibits anti-carcinogenic, antioxidant and anti-hyperglycemic properties. Stevioside tastes about 300 times sweeter than 0.4% sucrose solution. Thus, it offers a reasonably rare combination of health