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Autore	Povinelli Louis A.
Titolo	Current Lewis turbomachinery research: building on our legacy of excellence // Louis A. Povinelli
Pubbl/distr/stampa	Cleveland, Ohio : , : National Aeronautics and Space Administration, Lewis Research Center, , September 1997
Descrizione fisica	1 online resource (24 pages) : illustrations
Collana	NASA technical memorandum ; ; 107499
Soggetti	Turbomachinery Transonic flow Turbines Heat transfer Flow distribution
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"September 1997"--Report documentation page. "Prepared for the XIII International Symposium on Air Breathing Engines sponsored by the International Society on Air Breathing Engines, Chattanooga, Tennessee, September 7-12, 1997"--Report documentation page. "Performing organization: National Aeronautics and Space Administration Lewis Research Center"--Report documentation page.
Nota di bibliografia	Includes bibliographical references (pages 24).

2. Record Nr.	UNINA9910821698303321
Titolo	Milk and dairy products as functional foods // edited by Ara Kanekanian
Pubbl/distr/stampa	Chichester, England : , : Wiley-Blackwell, , 2014 ©2014
ISBN	1-118-63508-6 1-118-63506-X 1-118-63505-1
Descrizione fisica	1 online resource (406 p.)
Collana	Society of Dairy Technology series
Classificazione	TEC012000
Disciplina	613.2/6
Soggetti	Dairy products in human nutrition Milk - Analysis 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 at the end of each chapters and index.
Nota di contenuto	Cover; Title Page; Copyright; Contents; Preface to the Technical Series; Preface; List of Contributors; Chapter 1 The Health Benefits of Bioactive Compounds from Milk and Dairy Products; 1.1 The importance of milk and dairy products; 1.2 Dairy products: Concerns and challenges; 1.3 Dairy products and public health; 1.3.1 Heart disease; 1.4 Major nutrients in milk; 1.4.1 Proteins; 1.4.2 Milk fat; 1.4.3 Lactose and its derivatives; 1.4.4 Vitamins and minerals; 1.5 Dairy products as functional foods; 1.6 Bioactive compounds from milk; 1.6.1 Bioactive peptides; 1.6.2 Other bioactivities 1.7 Probiotics and dairy products 1.8 Summary and future trends; References; Chapter 2 Bioactive Peptides from Casein and Whey Proteins; 2.1 Introduction; 2.2 Direct effects of casein and whey peptides on host immunity; 2.2.1 Immunomodulatory peptides derived from casein; 2.2.2 Immunomodulatory peptides derived from whey proteins; 2.2.3 Indirect effects of casein and whey peptides on host immunity; 2.3 Antimicrobial peptides; 2.3.1 Antimicrobial peptides derived from casein; 2.3.2 Antimicrobial peptides derived from whey

proteins; 2.4 Peptides that stimulate the gut microbiota
2.5 Peptides that regulate gut homeostasis
2.6 Potential for peptide bioactivities in vivo and outlook for the future; References; Chapter 3 Colostrum: Its Health Benefits; 3.1 Introduction; 3.2 Bioactive constituents of colostrums; 3.2.1 Peptide growth factors; 3.2.2 Non-peptide growth factors; 3.2.3 Immunological factors; 3.3 Bovine colostrum use in human health; 3.3.1 Gastrointestinal diseases; 3.3.2 Non-gastrointestinal diseases; 3.3.3 Colostrum and athletic performance; 3.4 Considerations; 3.5 Conclusion; References; Chapter 4 Casein and Whey Proteins in Human Health; 4.1 Introduction
4.2 Casein-derived proteins and their effect in human health
4.2.1 The cardiovascular system; 4.2.2 The nervous system; 4.2.3 The immune system; 4.2.4 The nutrition system; 4.3 Whey proteins and their direct and indirect effects on human health; 4.3.1 -lactoglobulin; 4.3.2 -lactalbumin; 4.3.3 Immunoglobulins; 4.3.4 Bovine serum albumin; 4.3.5 Lactoferrin; 4.3.6 Lysozyme; 4.3.7 Lactoperoxidase; 4.3.8 Casein macropeptides; 4.3.9 Other enzymes contained in the whey; 4.4 The effect of processing on the bioactivity of casein and whey proteins; 4.4.1 The effect of heat treatment
4.4.2 The effect of ultra-high-pressure processing
4.4.3 The effect of protein hydrolysis; 4.4.4 The role of processing in the production of allergenic or bitter-tasting peptides; 4.5 Bioactive peptides production from milk and whey proteins; 4.5.1 Enzymatic hydrolysis; 4.5.2 Microbial fermentation; 4.5.3 Proteolysis; 4.6 Fractionation and enrichment of bioactive peptides; 4.7 Commercial applications and future outlook; 4.8 Conclusion; References; Chapter 5 Sports Nutrition and Dairy Products; 5.1 Introduction; 5.2 Energy balance; 5.3 Carbohydrates
5.3.1 Total dietary carbohydrate requirement

Sommario/riassunto

"This book draws together a wealth of information regarding the functional health benefits of milk and dairy products"--
