Record Nr. UNINA9910823498103321 Handbook of prebiotics and probiotics ingredients: health benefits and **Titolo** food applications / / editors, Susan Sungsoo Cho and E. Terry Finocchiaro Boca Raton, : Taylor & Francis, 2009 Pubbl/distr/stampa **ISBN** 1-04-006958-4 0-429-14810-0 1-282-33613-4 9786612336133 1-4200-6215-8 Edizione [1st ed.] Descrizione fisica 1 online resource (455 p.) Classificazione **LEB 420f OEK 470f** Altri autori (Persone) ChoSungsoo FinocchiaroE. Terry Disciplina 615/.329 Soggetti **Probiotics** Functional foods Lingua di pubblicazione Inglese **Formato** Materiale a stampa Monografia Livello bibliografico Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index.

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## Sommario/riassunto

While there is little dispute that probiotics and prebiotics, alone and together, have been proven to promote gastrointestinal health and proper immune function, the challenge faced by researchers is finding not only the right combinations, but also finding those that are fully compatible with the formulation, processing, packaging, and distribution of functional foods. The Handbook of Prebiotics and Probiotics Ingredients: Health Benefits and Food Applications comprehensively explores these variables and highlights the most current biological research and food applications