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Autore	Voravuthikunchai Supayang Piyawan
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Nota di contenuto	Intro -- APPLICATIONS OF NATURAL PRODUCTS IN FOOD -- APPLICATIONS OF NATURAL PRODUCTS IN FOOD -- CONTENTS -- PREFACE -- Chapter 1 INTRODUCTION -- REFERENCES -- Chapter 2 HERBS AND SPICES COMMONLY-USED IN FOODS -- GALANGAL (<i>Alpinia galanga</i> (L.) Willd.), GINGER (<i>Zingiber officinale</i> Roscoe), AND TUMERIC (<i>Curcuma longa</i> L.) -- GARLIC (<i>Allium sativum</i> L.) AND ONION (<i>Allium cepa</i> L.) -- OREGANO (<i>Origanum vulgare</i> L.) -- ROSEMARY (<i>Rosmarinus officinalis</i> L.) -- SAGE (<i>Salvia officinalis</i> L.) -- REFERENCES -- Chapter 3 BIOACTIVE COMPOUNDS FROM PLANTS -- ESSENTIAL OILS AND TERPENOIDES -- FLAVONES, FLAVONOIDS, FLAVONOLS -- ORGANOSULFUR COMPOUNDS -- PHENOLICS AND POLYPHENOLS -- QUINONES -- TANNINS -- REFERENCES -- Chapter 4 COMMON FOODBORNE PATHOGENS -- <i>Bacillus cereus</i> -- <i>Campylobacter</i> spp. -- <i>Clostridium</i> spp. -- <i>Escherichia coli</i> -- <i>Listeria monocytogenes</i> -- <i>Salmonella</i> spp. -- <i>Shigella</i> spp. -- <i>Staphylococcus aureus</i> -- <i>Vibrio</i> spp. -- <i>Yersinia enterocolitica</i> -- REFERENCES -- Chapter 5 NATURAL PRODUCTS AS ANTIOXIDANTS IN FOODS -- LIPID OXIDATION IN MEAT AND MEAT PRODUCTS -- SYNTHETIC ANTIOXIDANTS -- ALTERNATIVE ANTIOXIDANTS FROM NATURAL PRODUCTS -- NATURAL ADDITIVES AS ANTIOXIDANTS IN MEAT AND MEAT PRODUCTS -- CONTRIBUTION OF NATURAL ADDITIVES AS COLOUR ENHANCER IN MEAT -- NATURAL ANTIOXIDANTS IN OIL -- NATURAL ADDITIVES AS ANTIOXIDANTS IN

CONFECTIONERIES -- PROPOSED MECHANISMS OF ACTION OF NATURAL ANTIOXIDANTS -- REFERENCES -- Chapter 6 ANTIBACTERIAL ACTIVITY OF NATURAL ADDITIVES IN FOODS -- CHEESE AND BUTTER -- FRUITS AND VEGETABLES -- FISH -- MAYONNAISE AND SALAD DRESSINGS -- MEAT AND MEAT PRODUCTS -- MILK -- FACTORS INFLUENCING ANTIMICROBIAL PROPERTIES OF NATURAL ADDITIVES -- PROPOSED MECHANISMS OF ACTION OF NATURAL ANTIBACTERIAL AGENTS -- REFERENCES -- Chapter 7 INCORPORATION OF NATURAL ADDITIVES INTO FLEXIBLE FILMS -- REFERENCES.
Chapter 8 COMBINATION OF NATURAL ADDITIVES WITH OTHER PRESERVATIVES OR PRESERVATION METHODS -- REFERENCES --
Chapter 9 ORGANOLEPTIC ASSESSMENTS OF NATURAL ADDITIVES -- REFERENCES -- Chapter 10 FUTURE WORK AND CONCLUSIONS -- REFERENCES -- INDEX -- Blank Page.
