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Nota di contenuto	1. Therapeutic Applications of Honey: Traditional and Contemporary Approaches in Human Health Management -- 2. Honey for nutrition and health benefits: An overview -- 3. Honey as potential cosmeceuticals agent and functional food -- 4. Golden Nectar: Unveiling Honey's Healing Touch as Nature's Immunity Booster -- 5. Medicinal and Pharmacological Potential of Herbal Resources in Combination with Honey -- 6. Honey: a potential anthelmintic agent -- 7. Phenolic and mineral content in honey and their associated health benefits -- 8. Honey as potential preservative in food industry -- 9. Physiochemical and therapeutic properties of Stingless bee miracle liquid -- 10. Honey for Nutrition and Health Benefits: An Overview -- 11. Cardioprotective effects, antiatherogenic and anti-cancerous potential of honey -- 12. Role of Honey as potential anti neuro

degenerative agent -- 13. Honey: A sweet solution to oral healthcare problems -- 14. Neurological, antiproliferative and apoptotic effects of honey -- 15. Honey: A sweet way to health and fight various metabolic issues -- 16. Honey: An antidiabetic and Hypoglycemic agent to reverse Diabetic induced complications -- 17. Therapeutic potential of honey against the hepatotoxicity and renal toxicity: Insight into Its Mechanisms of Action -- 18. Physiological and curative role of honey to reduce pathogenesis of reproductive disorders -- 19. Effect of different processing techniques and storage conditions on honey properties.

Sommario/riassunto

This book highlights the science underlying honey, which is central to an understanding of conventional medicine or ingredients of food used mostly in all societies and it is attracting increasing interest among food scientists and professionals worldwide. Honey, wax, propolis and royal jelly also have significant roles in various nutraceutical and pharmaceutical products and this book provides collective information and practical approaches regarding all characteristic features of honey and its applications as functional food and medicines. Not only does this book explain the comprehensive knowledge of honey and its medicinal properties based on current researched evidence, it also explores the contribution of honey in the food science and medicine industry as a significant part of nutraceuticals and functional food research. Written by leading scientists in the field, the book will be a valuable resource for students and researchers in the fields of food chemistry, nutritional science, taste physiology, and neuroscience, as well as for professionals in the food industry.
