

1. Record Nr.	UNISALENT0991002113249707536
Autore	Dunbabin, Katherine M. D.
Titolo	Mosaics of the Greek and Roman world / Katherine M. D. Dunbabin
Pubbl/distr/stampa	Cambridge : Univ. of Cambridge Press, 1999
ISBN	052146143X
Descrizione fisica	xxii, 357 p., [12] c. di tav. : ill. ; 29 cm.
Classificazione	R-XV/G
Disciplina	340.54
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA9910956888303321
Titolo	Fruit and cereal bioactives : sources, chemistry, and applications / / edited by Ozlem Tokusoglu, Clifford Hall III
Pubbl/distr/stampa	Boca Raton, : CRC Press, 2011
ISBN	0-429-07535-9 1-4398-0667-5
Edizione	[1st ed.]
Descrizione fisica	1 online resource (458 p.)
Altri autori (Persone)	TokusogluOzlem HallClifford, III
Disciplina	664/.8
Soggetti	Fruit - Composition Grain - Composition Phytochemicals - Physiological effect
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 and index.
Nota di contenuto	Front Cover; Contents; Preface; Editors; Contributors; Chapter 1:

Introduction to Bioactives in Fruits and Cereals; Chapter 2: Health Promoting Effects of Cereal and Cereal Products; Chapter 3: Phytochemicals in Cereals, Pseudocereals, and Pulses; Chapter 4: Phenolic and Beneficial Bioactives in Drupe Fruits; Chapter 5: Bioactive Phytochemicals in Pome Fruits; Chapter 6: Phytochemicals in Citrus and Tropical Fruit; Chapter 7: Phytochemical Bioactives in Berries; Chapter 8: Phenolic Bioactives in Grapes and Grape-Based Products Chapter 9: Nut Bioactives: Phytochemicals and Lipid-Based Components of Almonds, Hazelnuts, Peanuts, Pistachios, and WalnutsChapter 10: Nut Bioactives: Phytochemicals and Lipid-Based Components of Brazil Nuts, Cashews, Macadamias, Pecans, and Pine Nut; Chapter 11: Bioactive Lipids in Cereals and Cereal Products; Chapter 12: Mycotoxic Bioactives in Cereals and Cereal-Based Foods; Chapter 13: Control Assessments and Possible Inactivation Mechanisms on Mycotoxin Bioactives of Fruits and Cereals; Chapter 14: Control of Mycotoxin Bioactives in Nuts: Farm to Fork Chapter 15: Isolation Characterization of Bioactive Compounds in Fruits and CerealsChapter 16: Effect of Bioactive Components on Dough Rheology, Baking, and Extrusion; Chapter 17: Impacts of Food and Microbial Processing on the Bioactive Phenolics of Olive Fruit Products; Chapter 18: Antioxidant Activity/Capacity Assay Methods Applied to Fruit and Cereals; Chapter 19: Supercritical Fluid Extraction of Bioactive Compounds from Cereals; Chapter 20: Analytical Methodology for Characterization of Grape and Wine Phenolic Bioactives Chapter 21: High Pressure Processing Technology on Bioactives in Fruits and CerealsBack Cover

Sommario/riassunto

Presenting up-to-date data in an easy-to-use format, this comprehensive overview of the chemistry of bioactive components of fruits and cereals addresses the role of these compounds in determining taste, flavor, and color, as well as recent claims of anticarcinogenic, antimutagenic, and antioxidant capabilities. It provides detailed information on both beneficial bioactives such as phenolics, flavonoids, tocopherols, carotenoids, phytosterols, and avenanthramides and toxicant compounds including mycotoxins; aflatoxins, ocratoxin A, patulin, citrinin, cyclopiazonic acid, fumonisin, and zearalenone. A valuable resource for current knowledge and further research, it offers critical reviews, recent research, case studies, and references--Provided by publisher.
