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Nota di contenuto	<p>Intro -- APPLICATIONS OF NATURAL PRODUCTS IN FOOD --</p> <p>APPLICATIONS OF NATURAL PRODUCTS IN FOOD -- CONTENTS --</p> <p>PREFACE -- Chapter 1 INTRODUCTION -- REFERENCES -- Chapter 2</p> <p>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</p> <p>BIOACTIVE COMPOUNDS FROM PLANTS -- ESSENTIAL OILS AND TERPENOIDS -- FLAVONES, FLAVONOIDS, FLAVONOLS --</p> <p>ORGANOSULFUR COMPOUNDS -- PHENOLICS AND POLYPHENOLS --</p> <p>QUINONES -- TANNINS -- REFERENCES -- Chapter 4</p> <p>COMMON FOODBORNE PATHOGENS -- <i>Bacillus cereus</i> -- <i>Campylobacter</i> spp. --</p> <p><i>Clostridium</i> spp. -- <i>Escherichia coli</i> -- <i>Listeria monocytogenes</i> --</p> <p><i>Salmonella</i> spp. -- <i>Shigella</i> spp. -- <i>Staphylococcus aureus</i> -- <i>Vibrio</i> spp. -- <i>Yersinia enterocolitica</i> -- REFERENCES -- Chapter 5</p> <p>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</p>

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.

Sommario/riassunto

This book is focused on new researches pertaining to the following areas: herbs and spices commonly used in foods, bioactive compounds derived from plants with specific focus on applications of natural products as antibacterial agents and antioxidants in foods. The data recorded through ethnopharmacological field studies are invaluable as these provide information on medicinal plants used to treat foodborne diseases. Pharmacognostic studies on certain plants have been included which provides basic data to help fixing-up their pharmacopoeial standards, thereby ensuring quality food additives. Other interesting topics include reviews on proposed mechanisms of actions of natural products as well as applications in the food industry.
