

1. Record Nr.	UNINA9911004780303321
Titolo	Bioactive foods in promoting health : probiotics and prebiotics // edited by Ronald Ross Watson, Victor R. Preedy
Pubbl/distr/stampa	Amsterdam ; ; Boston, : Academic Press/Elsevier, 2010
ISBN	1-282-54128-5 9786612541285 0-08-095854-0
Edizione	[1st ed.]
Descrizione fisica	1 online resource (638 p.)
Altri autori (Persone)	WatsonRonald R (Ronald Ross) PreedyVictor R
Disciplina	613.26 615/.329 613.28
Soggetti	Functional foods Probiotics Prebiotics
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; Bioactive Foods in Promoting Health; Copyright Page; Contents; Preface; Acknowledgments; Abbreviations; Contributors; Section A: INTRODUCTION AND OVERVIEW; Chapter 1. Production of Probiotic Cultures and Their Incorporation into Foods; 1. INTRODUCTION; 2. PRODUCTION OF PROBIOTIC CULTURES FOR FOODS OR FOOD SUPPLEMENTS; 3. ENSURING DELIVERY OF VIABLE CULTURES IN FOODS AND SUPPLEMENTS; 4. ADDITION OF PROBIOTICS TO FOODS- ENSURING EFFICACY; 5. CONCEPT OF PROBIOACTIVE; 6. CONCLUSION; References; Chapter 2. Assessment of Prebiotics and Probiotics: An Overview; 1. INTRODUCTION 2. PREBIOTIC CONCEPT3. USE OF PREBIOTICS; 4. EVALUATION OF PREBIOTIC; 5. PROBIOTICS USED IN FOOD; 6. SAFETY ASPECT OF PROBIOTICS; 7. PREBIOTIC AND PROBIOTIC EFFICACY EVIDENCE; 8. PREBIOTIC AND PROBIOTIC CLAIMS; 9. QUALIFIED PRESUMPTION OF SAFETY (QPS) CONCEPT OF MICRO-ORGANISMS USED IN FOOD; 10 . CONCLUSION; ACKNOWLEDGMENT; References; Chapter 3. Probiotics: A

Historical Perspective; CONCLUSION; References; Chapter 4. Safety of Probiotic Bacteria; 1. INTRODUCTION; 2. PATHOGENICITY AND INFECTIVITY OF PROBIOTIC BACTERIA; 3. EXPERT COMMITTEE REPORTS AND REGULATION ON THE USE OF PROBIOTICS 4. EVALUATION OF THE SAFETY OF PROBIOTICS5 . CONCLUSION; References; Chapter 5. Prevention of Infections by Probiotics: An Overview; 1. INTRODUCTION; 2. ACUTE DIARRHEA; 3. EFFECTS OF PROBIOTICS IN NEONATES AND CHILDREN; 4. PREVENTION OF INFECTIOUS COMPLICATIONS IN THE FIELD OF DIGESTIVE ORGAN SURGERY; 5. OTHERS; 6. PROSPECTS FOR FURTHER RESEARCH; 7. CONCLUSION; ACKNOWLEDGMENT; References; Chapter 6. Probiotics and Prebiotics in Human Health: An Overview; 1. PROBIOTICS: WHERE DID THEY COME FROM?; 2. THE PREBIOTIC CONCEPT; 3. CONCLUSION; References; Section B: PREBIOTICS IN HEALTH PROMOTION Chapter 7. Pre- and Probiotics in Liver Health and Function1. STRUCTURE AND FUNCTION OF THE LIVER; 2. GUT-LIVER AXIS; 3. PROBIOTIC EFFECTS IN EXPERIMENTAL ANIMAL MODELS OF LIVER INJURY; 4. NON-ALCOHOLIC AND ALCOHOLIC FATTY LIVER DISEASE AND CIRRHOSIS; 5. CONCLUSION; References; Chapter 8. Prebiotics in Infant Formulas: Risks and Benefits; 1. INTRODUCTION; 2. DEVELOPMENT OF THE INFANT IMMUNE SYSTEM; 3. BREAST MILK AND DEFENSE AGAINST INFECTIONS AND ALLERGIC MANIFESTATIONS; 4. PREBIOTICS: BENEFICIAL ACTIONS; 5. PREBIOTICS AND HUMAN MILK; 6. PREBIOTICS IN INFANT FEEDS; 7. SIDE EFFECTS 8. REGULATION OF THE ADDITION OF PREBIOTICS TO INFANT FORMULAS9. CONCLUSIONS; SUMMARY; References; Chapter 9. Prebiotics as Infant Foods; 1. INTRODUCTION; 2. HOW ARE INFANTS FED?; 3. PREBIOTICS IN HUMAN BREAST MILK; 4. THE RATIONALE FOR USING PREBIOTICS IN INFANT FOODS; 5. TYPES OF PREBIOTICS STUDIED IN INFANTS; 6. CLINICAL STUDIES PERFORMED IN PRETERM INFANTS; 7. CLINICAL STUDIES PERFORMED IN TERM INFANTS; 8. CLINICAL STUDIES PERFORMED IN TODDLERS; 9. PREBIOTICS IN DIFFERENT TYPES OF INFANT FOODS; 10. SAFETY; 11. CONCLUSIONS; References; Chapter 10. Prebiotics in the Gastrointestinal Tract 1 . INTRODUCTION

Sommario/riassunto

Bioactive Foods in Health Promotion: Probiotics and Prebiotics brings together experts working on the different aspects of supplementation, foods, and bacterial preparations, in health promotion and disease prevention, to provide current scientific information, as well as providing a framework upon which to build clinical disease treatment studies. Since common dietary bacterial preparations are over-the-counter and readily available, this book will be useful to the growing nutrition, food science, and natural product community that will use it as a resource in identifying dietary b