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Part 3: Natural antioxidants

Chapter 8. Introducing natural antioxidants; 8.1 Introduction; 8.2 Categorising natural antioxidants; 8.3 Potency of natural antioxidants; 8.4 Future trends; 8.5 Sources of further information; 8.6 References; Chapter 9. Sources of natural antioxidants: oilseeds, nuts, cereals, legumes, animal products and microbial sources; 9.1 Introduction; 9.2 Characteristics of natural antioxidants; 9.3 Antioxidants from legumes, nuts and oilseeds; 9.4 Antioxidants from cereals; 9.5 Antioxidants from animal products; 9.6 Antioxidants from microbial sources; 9.7 Antioxidants as preserving agents

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## Sommario/riassunto

Antioxidants are increasingly important additives in food processing. Their traditional role is, as their name suggests, in inhibiting the development of oxidative rancidity in fat-based foods, particularly meat and dairy products and fried foods. However, more recent research has suggested a new role in inhibiting cardiovascular disease and cancer. Antioxidants in food provides a review of the functional role of antioxidants and discusses how they can be effectively exploited by the food industry. Part one of the book looks at antioxidants and food stability with chapters on the developo

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