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Nota di contenuto	Cover -- Series Page -- Title Page -- Copyright Page -- Contents -- Preface -- Chapter 1 Bioactive Compounds and Their Benefits -- 1.1 Introduction -- 1.2 Bioactive Compounds of Microbial Origin -- 1.2.1 Bacterial Origin -- 1.2.1.1 Probiotics -- 1.2.1.2 Prebiotics -- 1.2.1.3 Biogenics -- 1.2.2 Microalgal Origin -- 1.2.2.1 Spirulina -- 1.2.2.2 Nostoc -- 1.2.2.3 Chlorella -- 1.2.2.4 Dunaliella -- 1.3 Bioactive Compounds of Animal Origin -- 1.3.1 Marine Invertebrates -- 1.3.1.1 Chitin and Chitosan -- 1.3.1.2 Glucosamine -- 1.3.1.3 Chondroitin -- 1.3.1.4 Collagen -- 1.3.2 Marine Fishes -- 1.3.2.1 Omega-3 Fatty Acids -- 1.4 Bioactive Compounds Derived from Mammals -- 1.4.1 Conjugated Linoleic Acid -- 1.4.2 Milk Peptides -- 1.4.3 L-Carnitine -- 1.4.4 Choline -- 1.4.5 Melatonin -- 1.5 Bioactive Compounds of Endophytic Origin -- 1.6 Conclusion -- References -- Chapter 2 Solid-State Fermentation of Plant-Based Food to Enhance Bioactive Components -- Introduction -- 2.1 Terpenes/Terpinoids -- 2.2 Alkaloids -- 2.3 Phenolic/Polyphenolics -- 2.4 Solid-State Fermentation -- 2.5 Important Aspects of SSF -- 2.6 Microorganisms Involved in SSF -- 2.6.1 Fungi -- 2.6.2 Bacteria -- 2.6.3 Yeast -- 2.7 Solid-State Fermentation for the Enhancement of Bioactive Components -- 2.7.1 Improvement of Phenolic Bioactive Components -- 2.7.2 Improvement of Alkaloids -- 2.7.3 Improvement of Terpenoids --

Conclusions -- References -- Chapter 3 Biopreservative Agents for Food Applications -- Abbreviations -- 3.1 Introduction -- 3.2 Need of Biopreservation -- 3.3 Fermentation: A Crucial Aspect of Biopreservation -- 3.4 Biopreservative Agents -- 3.5 Natural Antimicrobials: Their Classification -- 3.5.1 Lactic Acid Bacteria -- 3.5.2 Bacteriocins -- 3.5.2.1 Bacteriocin in Context with Hurdle Technology -- 3.6 Antimicrobial Agents in Plants and Animals. 3.6.1 Antimicrobial Agents From Animal Sources -- 3.6.1.1 Lysozyme -- 3.6.1.2 Pleurocidin -- 3.6.1.3 Defensin -- 3.6.1.4 Lactoferrin -- 3.6.1.5 Ovotransferrin -- 3.6.1.6 Protamine -- 3.6.1.7 Chitosan -- 3.6.2 Antimicrobial Agents From Plant Sources -- 3.6.2.1 Prohibitins -- 3.6.2.2 Inhibitins -- 3.6.2.3 Post Inhibitins -- 3.6.2.4 Phytoalexins -- 3.6.2.5 Plant Pigments -- 3.7 Bacteriophages and Endolysins: Applications in Food Industry -- 3.8 Conclusion -- References -- Chapter 4 Bioactive Peptides From Fermented Pulses -- 4.1 Introduction -- 4.2 Methods of Bioactive Peptide Production -- 4.2.1 Gastrointestinal Digestion -- 4.2.2 In Vitro Enzymatic Hydrolysis -- 4.2.3 Food Processing -- 4.2.4 Bacterial Fermentation -- 4.3 Pharmacological Properties of Bioactive Peptides -- 4.3.1 Anti-Hypertensive Activity -- 4.3.1.1 ACE Inhibitory Peptides From Pea (*Pisum sativum*) -- 4.3.1.2 ACE Inhibitory Peptides From Mung Bean (*Vigna radiata*) -- 4.3.1.3 ACE Inhibitory Peptides From Soybean (*Glycine max*) -- 4.3.1.4 ACE Inhibitory Peptides From Chickpea (*Cicer arietinum*) -- 4.3.1.5 ACE Inhibitory Peptides From Red Beans (*Phaseolus vulgaris*) -- 4.3.2 Antioxidant Activity -- 4.3.2.1 Antioxidant Activity of Pinto Bean -- 4.3.2.2 Antioxidant Activity of Common Bean -- 4.3.2.3 Antioxidant Properties of Soya Bean (*Glycin max*) -- 4.3.2.4 Antioxidant Properties of Chickpea (*Cicer arietinum*) -- 4.3.3 Anticancer Activity -- 4.3.3.1 Anticancer Activity of Common Bean -- 4.3.3.2 Anticancer Activity of Mung Bean -- 4.3.3.3 Anticancer Activity of Soybean -- 4.3.3.4 Anticancer Activity of Chickpea -- 4.3.4 Antimicrobial Property -- 4.3.4.1 Mung Bean -- 4.3.4.2 Soybean -- 4.3.4.3 Antimicrobial Peptides from Chickpea -- 4.3.4.4 Red Beans -- 4.3.4.5 Limia Beans -- 4.3.4.6 Bitter Beans -- 4.3.4.7 Haricot Beans -- 4.3.5 Antidiabetic Property -- 4.3.5.1 Glycine Max -- 4.3.5.2 Mung Bean. 4.3.5.3 Chickpea -- 4.3.5.4 Cow Pea -- References -- Chapter 5 Physiological Activities of Bioactive Peptides Against Diabetes and Obesity -- 5.1 Introduction -- 5.1.1 Sources of Bioactive Peptide -- 5.1.2 Pharmacological Properties of Bioactive Peptides -- 5.1.2.1 Antioxidant Properties of Bioactive Peptides -- 5.1.2.2 Antimicrobial Properties -- 5.1.2.3 Immunomodulatory Properties -- 5.1.2.4 Cytomodulatory Properties -- 5.1.2.5 Metabolic Effects -- 5.2 Bioactive Peptides on Human Health -- 5.2.1 Bioactive Peptides Against Obesity -- 5.2.2 Cholesterol-Lowering Peptides -- 5.2.3 Mechanism of Action of Antidiabetic Peptides Against Type 2 Diabetes (T2D) -- 5.2.4 Mechanism of Action of Anti-Inflammatory Peptides -- 5.3 Diversity in Production of Bioactive Peptides -- 5.3.1 Enzymatic Hydrolysis -- 5.3.1.1 In Vitro Study of Egg Hydrolysate (EH)/ Peptides -- 5.3.1.2 In Vivo Studies of Egg White Hydrolysate (EWH)/Peptides -- 5.3.1.3 In Vitro Studies of Soy Hydrolysates (SH)/ Peptides -- 5.3.1.4 In Vivo Studies of Soy Hydrolysate (SH)/ Peptides -- 5.3.2 Gastrointestinal Digestion -- 5.3.3 Fermentation -- 5.3.4 Genetic Engineering -- 5.4 Purification and Characterization of Bioactive Peptides -- 5.5 Conclusion -- References -- Chapter 6 Biosurfactant Production From Economical Sources -- 6.1 Introduction -- 6.2 Classification of Biosurfactants -- 6.2.1 Glycolipids -- 6.2.1.1 Rhamnolipids -- 6.2.1.2 Trehalolipids -- 6.2.1.3 Sophorolipids -- 6.2.2 Lipopeptides and

Lipoproteins -- 6.2.3 Phospholipids, Fatty Acid, and Neutral Lipids --
 6.2.4 Polymeric Biosurfactants -- 6.2.5 Particulate Biosurfactants --
 6.3 Biosurfactant Production -- 6.4 Factors Influencing Biosurfactant
 Production -- 6.4.1 Carbon Supply -- 6.4.2 Nitrogen Source -- 6.4.3
 C/N Ratio -- 6.4.4 Influence of Physical Variables -- 6.4.4.1 pH --
 6.4.4.2 Temperature.
 6.4.4.3 Aeration and Agitation Rate -- 6.4.4.4 Quantity of Inoculum --
 6.5 Conventional Substrates for Biosurfactant Production -- 6.6 Food
 Industry Byproducts for Biosurfactant Production -- 6.7 Agro-Industrial
 Waste Utilization in Biosurfactant Production -- 6.8 Economic
 Feasibility -- 6.8.1 Production Cost of Biosurfactant -- 6.8.2 Strategies
 for Feasible Commercial Biosurfactant Production -- 6.9 Applications of
 Biosurfactants -- 6.10 Conclusion -- References -- Chapter 7
 Biofortification of Food Using Fermentation -- 7.1 Introduction -- 7.2
 The Need for Biofortification -- 7.3 Why Biofortification via
 Fermentation? -- 7.4 Nutrients that Have Been Fortified Using
 Fermentation Approaches -- 7.4.1 Folate -- 7.4.2 Riboflavin and Other
 Nutrients -- 7.5 Application of Biofortification -- 7.6 Comparative
 Advantages -- 7.7 Bioavailability and Efficacy of Micronutrients
 Provided by Fermented Biofortified Foods -- 7.8 Conclusion --
 References -- Chapter 8 Consumers and Health Claims of
 Nutraceuticals -- 8.1 Introduction -- 8.2 Consumers for Nutraceuticals
 -- 8.3 Factors Influencing Consumer's Food Preferences -- 8.4 Health
 Claims and Their Substantiation -- 8.5 International Regulatory
 Framework for Nutraceuticals' Health Claims -- 8.5.1 Japanese
 Regulatory System -- 8.5.2 American Regulatory System -- 8.5.3
 European Regulatory System -- 8.5.4 Canadian Regulatory System --
 8.5.5 Australian and New Zealand Regulatory System -- 8.5.6 Chinese
 Regulatory System -- 8.5.7 Indian Regulatory System -- 8.6 Clinical
 and In Vitro Studies Validating Nutraceuticals' Health Claims -- 8.6.1
 Skin Health -- 8.6.2 Cardiovascular Diseases -- 8.6.3 Cancer Therapy
 -- 8.6.4 Antiviral Effect -- 8.6.5 Other Health Benefits -- 8.7
 Conclusion -- References -- Chapter 9 Application of Bacteriocin in
 Wine -- 9.1 Introduction -- 9.2 Bacteriocin -- 9.2.1 Bacteriocins'
 Classes.
 9.2.2 Bacteriocin Production -- 9.2.3 Bacteriocin Extraction -- 9.2.4
 Bacteriocin Screening -- 9.2.5 Bacteriocin Purification -- 9.2.6
 Bacteriocin Mode of Action -- 9.3 Immobilized Cells Against Free Cell
 of LAB-Producing Bacteriocin -- 9.4 Potential Application of Bacteriocin
 in Food Industry -- 9.5 Bacteriocin in Wine -- 9.5.1 Bacteriocin
 Production Under Winery Conditions -- 9.5.2 The Most Common LAB
 Bacteriocin in Wine -- 9.5.2.1 Nisin -- 9.5.2.2 Pediocin -- 9.5.2.3
 Plantaricin -- 9.5.3 Corroborative Effect of Bacteriocin and Sulfur
 Dioxide in Wine -- 9.6 Factor Affecting Activity of Bacteriocin -- 9.7
 Safety and Regulatory Consideration of Bacteriocin -- 9.8 Conclusion
 -- References -- Chapter 10 Current Trends in Fermentative
 Nutraceuticals -- 10.1 Introduction -- 10.2 Phytochemicals -- 10.3
 Polyphenolic Compounds -- 10.4 Alkaloids -- 10.5 Terpenoids -- 10.6
 Prebiotics -- 10.7 Polysaccharides -- 10.8 Poly Amino Acids -- 10.9
 Polyunsaturated Fatty Acids -- 10.10 Conclusions -- References --
 Chapter 11 Bioactive Compounds in Fermented Seafood and Their
 Health Benefits -- 11.1 Introduction -- 11.2 Marine-Based Bioactive
 Compounds From Fermentation Process and Their Health Benefits --
 11.2.1 Fatty Acid -- 11.2.2 Peptides -- 11.2.3 Bacteriocin -- 11.2.4
 Polysaccharides -- 11.2.5 Phenolic Compounds -- 11.2.6 Organic Acid
 -- 11.2.7 Carotenoids -- 11.3 Challenges and Future Aspects --
 References -- Index -- Also of Interest -- EULA.

provides an extensive exploration of food science, focusing on bioprocessing technologies such as microbial fermentation, enzyme technology, genetic engineering, and bioreactor design. It examines the principles, applications, and constraints of advanced bioprocessing methods, emphasizing their role in sustainable food production amidst global challenges like population growth and climate change. The series aims to compile and disseminate research for postgraduate students, researchers, and industry professionals, addressing topics such as bioactive compounds, solid-state fermentation, food safety, and the enhancement of nutritional and functional properties of food. The content is structured to meet academic and industry needs, encouraging informed decision-making in food technology adoption and development.
