

1. Record Nr.	UNINA9911089460503321
Autore	Serna Saldivar Sergio R. Othon
Titolo	Cereal grains : properties, processing, and nutritional attributes / / Sergio O. Serna-Saldivar
Pubbl/distr/stampa	Boca Raton, FL : , : CRC Press, , [2016] ©2010
ISBN	1-4398-9947-9 0-429-11211-4 1-4398-8209-6 9780429112119
Edizione	[First edition.]
Descrizione fisica	1 online resource (796 p.)
Collana	Food Preservation Technology Series
Disciplina	641.331
Soggetti	Cereals as food Grain
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 at the end of each chapters and index.
Nota di contenuto	Front Cover; FOOD PRESERVATION TECHNOLOGY SERIES; Dedication; Contents; Foreword; Preface; Acknowledgments; The Author; List of Tables; List of Figures; Chapter 1: Cereal Grains; Body; Chapter 2: Physical Properties, Grading, and Specialty Grains; Chapter 3: Chemical Composition of Cereal Grains; Chapter 4: Grain Development, Morphology, and Structure; Chapter 5: Storage of Cereal Grains; Chapter 6: Grain Storage Pests; Chapter 7: Dry-Milling Operations; Chapter 8: Wet-Milling Operations; Chapter 9: Milling of Maize into Lime-Cooked Products; Chapter 10: Manufacturing of Bakery Products Chapter 11: Manufacturing of Breakfast Cereals Chapter 12: Manufacturing of Cereal-Based Snacks; Chapter 13: Industrial Production of Modified Starches and Syrups; Chapter 14: Production of Malts, Beers, Alcohol Spirits, and Fuel Ethanol; Chapter 15: Quality Control of Cereal Grains and Their Products; Chapter 16: Production of Cereal-Based Traditional Foods; Chapter 17: Role of Cereals in Human Nutrition and Health; Chapter 18: Cereals as Feed stuffs for Animal Nutrition; Glossary; Index; Back Cover

Sommario/riassunto	While cereals remain the world's largest food yield – with more than 2.3 billion metric tons produced annually – consumer demands are on the rise for healthier cereal products with greater nutrition. Cereal Grains: Properties, Processing, and Nutritional Attributes provides a complete exploration of the scientific principles related to domestication, morphology, production, and storage of cereal grains. It also describes their physical and chemical characteristics and explains how these properties relate to industrial processing and nutritional value.
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2. Record Nr.	UNINA9911117445103321
Autore	Sharma Prerna
Titolo	Anthocyanins: Pharmacology and Nutraceutical Importance / Prerna Sharma, Peeyush Kaushik, Sumeet Gupta, Hitesh Malhotra, Pharkphoom Panichayupakaranant
Pubbl/distr/stampa	Sharjah : , : Bentham Science Publishers, , 2024 ©2024
ISBN	9789815223880 9815223887
Edizione	[1st ed.]
Descrizione fisica	1 online resource (241 pages)
Altri autori (Persone)	KaushikPeeyush GuptaSumeet
Soggetti	NATURE / Natural Resources
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Anthocyanins: Pharmacology and Nutraceutical Importance
Sommario/riassunto	Anthocyanins are a diverse group of phytochemicals used for the treatment and management of acute and chronic ailments. This book is a comprehensive guide to anthocyanins and their importance as pharmaceutical and nutraceutical agents. The book provides detailed information about anthocyanin sources and their application in the treatment of diseases including cancer, gastric disorders, infertility, metabolic diseases, and neurological disorders. Key features · Explains the importance of phytochemicals and nutraceuticals · Provides details

of anthocyanin sources and mechanisms of action · Includes chapters dedicated to the use of anthocyanins to treat specific diseases · Provides a summary of the market for anthocyanins as a pharmaceutical and nutraceutical product · Includes scientific references

Readership Life science researchers, pharmacologists, and product development specialists in nutraceutical and pharmaceutical industries.
