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FOOD FOR HEALTH IN THE PACIFIC RIM; CONTENTS; 1. APPLICATION OF A GRAPHIC GLOBAL OPTIMIZATION FOR PROTEIN MODIFICATION; 2. CARCASS AND MEAT QUALITY CHARACTERISTICS OF FORAGE-BASED BEEF; 3. QUANTITATIVE ASPECT FOR EFFECT OF LIPID HYDROPEROXIDES ON FISH MYOFIBRILLAR PROTEIN; 4. HIGH FISCHER RATIO PEPTIDE MIXTURE; 5. SDS-PAGE IN TRIS-GLYCINE BUFFER FOR SEPARATION OF PROTEINS OF LOW MOLECULAR WEIGHT; 6. ISOLATION AND CHARACTERIZATION OF PEPTIDES WITH ANGIOTENSIN CONVERTING ENZYME INHIBITORY ACTIVITY FROM VINEGAR EGG TONIC; 7. DISCUSSION ON THE MULTIFUNCTIONAL CONVERSION OF DIETARY FIBER  
8. THE CARBOHYDRATE COMPOSITION OF COTYLEDONS AND HULLS OF THREE CHINESE INDIGENOUS LEGUME SEEDS; 9. CULTURE OF DZOSCOREA ALATA L. VAR. PURPUREA M. POUCH; 10. "EFFICIENT, ECONOMIC AND CLEAN" ETHANOL PRODUCTION; 11. EFFECT OF -TOCOPHEROL ON LIPOXYGENASE-CATALYZED OXIDATION OF HIGHLY UNSATURATED FATTY ACIDS; 12. APPLICATION OF DIPHASIC DIALYSIS EXTRACTION IN ETHYL CARBAMATE ANALYSIS; 13. MOLECULAR BASIS OF ALCOHOLIC AROMA FORMATION DURING TEA PROCESSING;; 14. INHIBITORY MECHANISMS OF HUMAN PLATELET AGGREGATION BY ONION AND GARLIC  
15. PLATELET AGGREGATION INHIBITORY ACTIVITY OF VINYL DITHIOLS AND THEIR DERIVATIVES FROM JAPANESE DOMESTIC ALLIUM (A. VZCTOWIS); 16. CANCER PREVENTIVE PHYTOCHEMICALS FROM TROPICAL ZINGIBERACEAE; 17. HIGH PRESSURE PRESERVED FOODS: COMMERCIAL DEVELOPMENT CHALLENGES; 18. HIGH PRESSURE-TEXTURIZED PRODUCTS FROM FROZEN SURIMI AND SARDINE LIPID; 19. RHEOLOGICAL PROPERTIES AND MICROSTRUCTURE OF MONODISPERSED O/W EMULSION GEL; 20. STUDY OF PRESERVING SELENIUM IN SEVERAL VEGETABLES UNDER VARIOUS DEHYDRATING METHODS; 21. RHEOLOGY OF CLARIFIED KIWIFRUIT JUICES  
22. FERMENTATION TECHNOLOGY FOR THE PRODUCTION OF HIGH-VALUE FOOD ADDITIVES; 23. STUDIES ON BIOACTIVE COMPOUNDS PRODUCTION BY SUBMERGED FERMENTATION OF GENODERMA LUCIDUM; 24. PIGMENTAL IMPROVEMENT OF GREEN VEGETABLES BY CONTROLLING FREE RADICALS DURING HEAT DEHYDRATION; 25. APPLICATION OF ULTRASONICATION TO SPEED UP PROCESS OF SALTED DUCK EGG PRODUCTION; 26. AN IMPROVED METHOD OF CHOLESTEROL DETERMINATION IN EGG YOLK BY HPLC; 27. PURIFICATION OF PEROXIDASE FROM FROZEN VEGETABLE PLANT WASTES AND REGIONAL VEGETABLES USING REVERSE MICELLES;; 28. PREPARATION OF BREADCRUMB BY EXTRUSION  
29. ANTIOXIDANT ACTIVITY OF NORTH AMERICAN GINSENG; 30. ANTIOXIDATIVE ACTIVITY AND MECHANISM OF ISOLATED COMPONENTS FROM FLOWERS OF DELONIX REGIA; 31. ABSORPTION, METABOLISM AND ANTIOXIDANT EFFECTS OF TEA CATECHIN IN HUMANS; 32. STUDIES ON THE ANTIOXIDATIVE ACTIVITY OF TEA SEED OIL; 33. THE BIO-ANTIOXIDATIVE ACTIVITY OF FUNCTIONAL FACTORS IN BAMBOO LEAVES; 34. MULTIPLE ANTIOXIDANTS PROTECT AGAINST LIPID PEROXIDATION AND DISEASES;; 35. NUTRITIONAL CHALLENGES AND OPPORTUNITIES FOR IMPROVED HEALTH IN THE PACIFIC RIM; 36. NUTRITIONAL ENHANCEMENT OF ASIAN WHEAT PRODUCTS BY STARCH AND PROTEIN SUPPLEMENTATION

There are 71 chapters in the book and authors from Australia, Brazil, Canada, China, Hong Kong, Japan, Mexico, Taiwan and the United States. The chapters are arranged under seven sections, which include General Topics in Food Science and Technology; Food Processing and Engineering; Antioxidants in Foods; Nutrition and Food Science; Food

Safety; Sensory Science of Foods; and Food Biotechnology. Many of the chapters are exceptional in the quality and depth of science and state-of-the-art instrumentation and techniques used in the experimentation. There is literally a gold mine of new information

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