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Altri autori (Persone)	McClearyBarry V ProskyLeon
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Nota di contenuto	Advanced Dietary Fibre Technology; Contents; Preface; List of Contributors; Part 1: Nutrition and Diet for a Healthy Lifestyle; 1 Nutrition and Diet for Healthy Lifestyles in Europe; 1.1 The regulatory background in public health nutrition in the EU; 1.2 Food intake patterns in the EU; 1.3 Nutrition policy issues in the EU; 1.4 Conclusions; References; 2 Dietary Advice in North America: the Good, the Bad and the Unheeded; 2.1 Introduction; 2.2 Specifics of dietary advice in North America; References; Part 2: Chemistry, Structure and Rheology 3 Light Microscopic Investigations on Dietary Fibre3.1 Introduction; 3.2 Staining of the main chemical components of cereal cell walls for light microscopy; 3.3 The effect of purified cell wall degrading enzymes on cell walls; 3.4 The effect of processing on the microstructure of cell walls; References; 4 Assembly and Rheology of Non-starch Polysaccharides; 4.1 Introduction; 4.2 Composition and shape of polysaccharide chains; 4.3 Solids, solutions and hydrated networks; 4.4 Rheological measurements; 4.5 Rheology of polysaccharide solutions,

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	gels and dispersions; 4.6 Overview; References 5 The Structures and Architectures of Plant Cell Walls Define Dietary Fibre Composition and the Textures of Foods5.1 Introduction; 5.2 Cell- wall carbohydrates; 5.3 Structural proteins; 5.4 Aromatic and other substances; 5.5 Dynamics in cell-wall architecture; 5.6 Texture of fruits and vegetables; 5.7 The special secondary walls of seeds; 5.8 The biotechnology of dietary fibres; References; Appendix; Part 3: Measurement of Dietary Fibre and Dietary Fibre Components; 6 What is Dietary Fibre? A New Look at the Definition; 6.1 Introduction; 6.2 What is dietary fibre? A new look at the definition 6.3 The available methods6.4 Dietary fibre: the definition; 6.5 The benefits of increased dietary fibre intake; 6.6 Restrictions on beneficial claims for dietary fibre; References; 7 Development of Dietary Fibre Methodology; 7.1 Introduction; 7.2 Early developments; 7.3 Definitions of dietary fibre; 7.4 Classification of food carbohydrates; 7.5 Enzymatic-gravimetric methods; 7.6 Collaborative studies; 7.7 Delimitation problems; 7.8 Future perspectives; References; 8 Measurement of Dietary Fibre Components: the Importance of Enzyme Purity, Activity and Specificity 8.1 Total dietary fibre: introduction8.2 Specific dietary fibre components; 8.3 Conclusions; References; 9 In-vivo and In-vitro Methods for Resistant Starch Measurement; 9.1 Introduction; 9.2 Classification of resistant starches; 9.3 In-vivo methods; 9.4 In-vitro methods; 9.5 Conclusions; References; Part 4: Regulatory Issues; 10 Analytical Issues Regarding the Regulatory Aspects of Dietary Fibre Nutrition Labelling; 10.1 Introduction; 10.2 Why regulate?; 10.3 Labelling of dietary fibre on food products; 10.4 Analytical aspects of regulatory enforcement; Acknowledgements; References 11 Regulatory Issues Relating to Dietary Fibre in the European Context
Sommario/riassunto	Dietary fibre technology is a sophisticated component of the food industry. This highly practical book presents the state-of-the-art and explains how the background science translates into commercial reality. An international team of experts has been assembled to offer both a global perspective and the nuts and bolts information relevant to those working in the commercial world. Coverage includes specific dietary fibre components (with overviews of chemistry, analysis and regulatory aspects of all key dietary fibres); measurement of dietary fibre and dietary fibre components (in-vitro and i