

1. Record Nr.	UNISA996392612203316
Autore	Holder William <1616-1698.>
Titolo	A treatise of the natural grounds, and principles of harmony. By William Holder, D.D. fellow of the Royal Society, and late sub-dean of their Majesties Chappel-Royal [[electronic resource]]
Pubbl/distr/stampa	London, : printed by J. Heptinstall, and sold by J. Carr at the Middle-Temple-Gate in Fleetstreet, B. Aylmer at the Three Pidgeons in Cornill, W. Hensman, at the King's-Head in Westminster-Hall, and L. Meredith at the Star in St. Paul's Church-Yard, 1694
Descrizione fisica	[10], 204 p., [2] leaves of plates (fold.) : ill., tables
Soggetti	Harmony
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Errata: p. [5]. Reproduction of the original in the Henry E. Huntington Library and Art Gallery.
Sommario/riassunto	eebo-0113

2. Record Nr.	UNINA9910404079303321
Autore	Ellinger Sabine
Titolo	Cocoa, Chocolate and Human Health
Pubbl/distr/stampa	MDPI - Multidisciplinary Digital Publishing Institute, 2020
ISBN	3-03928-589-0
Descrizione fisica	1 online resource (288 p.)
Soggetti	Biology, life sciences
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>This book entitled "Cocoa, Chocolate, and Human Health" presents the most recent findings about cocoa and health in 14 peer-reviewed chapters including nine original contributions and five reviews from cocoa experts around the world. Bioavailability and metabolism of the main cocoa polyphenols, i.e., the flavanols like epicatechin, are presented including metabolites like valerolactones that are formed by the gut microbiome. Many studies, including intervention studies or epidemiological observations, do not focus on single compounds, but on cocoa as a whole. This proves the effectiveness of cocoa as a functional food. A positive influence of cocoa on hearing problems, exercise performance, and metabolic syndrome is discussed with mixed results; the results about exercise performance are contradictory. Evidence shows that cocoa flavanols may modulate some risk factors related to metabolic syndrome such as hypertension and disorders in glucose and lipid metabolism. However, several cardiometabolic parameters in type 2 diabetics were not affected by a flavanol-rich cocoa powder as simultaneous treatment with pharmaceuticals might have negated the effect of cocoa. The putative health-promoting components of cocoa are altered during processing like fermentation, drying, and roasting of cocoa beans. Chocolate, the most popular cocoa product, shows remarkable losses in polyphenols and vitamin E during 18 months of storage.</p>