1. Record Nr. UNISA996492172003316

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| Autore | ATKINS, William |
| Titolo | A discourse shewing the nature of the gout : with directions to such remedies as will immediately take away the pain ... : and also helps for palsies, plurisies, cholick, convulsions in limbs ... : with receipts and directions for the cure of the king's evil and other diseases / by W. Atkins |
| Pubbl/distr/stampa | London, : Printed for Tho. Fabian, 1694 |
| Descrizione fisica | Testo elettronico (PDF) (XVI, 1285 p.) |
| Disciplina | 616.3999 |
| Soggetti | Gotta |
| Lingua di pubblicazione | Inglese |
| Formato | Risorsa elettronica |
| Livello bibliografico | Monografia |
| Note generali | Riproduzione dell'originale nella British Library |

2. Record Nr. UNINA9910598178203321

| | |
|---|---|
| Titolo | Application of Essential Oils in Food Systems / / edited by Juana Fernandez-Lopez, Manuel Viuda-Martos |
| Pubbl/distr/stampa | Basel, Switzerland : , : MDPI - Multidisciplinary Digital Publishing Institute, , [2018]<br>©2018 |
| Descrizione fisica | 1 online resource (114 pages) |
| Disciplina | 664.06 |
| Soggetti | Essences and essential oils - Industrial applications<br>Food industry and trade |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di contenuto | About the Special Issue Editors -- Preface to "Application of Essential Oils in Food Systems" -- Introduction to the Special Issue: Application of Essential Oils in Food Systems -- Assessment of Antioxidant and Antibacterial Properties on Meat Homogenates of Essential Oils Obtained from Four Thymus Species Achieved from Organic Growth -- The Chemical Compositions of the Volatile Oils of Garlic (Allium sativum) and Wild Garlic (Allium vineale) -- Application of Surfactant Micelle-Entrapped Eugenol for Prevention of Growth of the Shiga Toxin-producing Escherichia coli in Ground Beef -- Mechanisms of Antimicrobial Action of Cinnamon and Oregano Oils, Cinnamaldehyde, Carvacrol, 2,5-Dihydroxybenzaldehyde, and 2-Hydroxy-5-Methoxybenzaldehyde against Mycobacterium avium subsp. paratuberculosis (Map) -- Cytotoxicity of the Essential Oil of Fennel (Foeniculum vulgare) from Tajikistan -- Thyme and Savory Essential Oil Vapor Treatments Control Brown Rot and Improve the Storage Quality of Peaches and Nectarines, but Could Favor Gray Mold -- Thyme and Savory Essential Oil Efficacy and Induction of Resistance against Botrytis cinerea through Priming of Defense Responses in Apple -- Characterization of Essential Oils Obtained from Abruzzo Autochthonous Plants: Antioxidantand Antimicrobial Activities Assessment for Food Application. |

Sommario/riassunto

This Special Issue will look at the advances made in the essential oils. Essential oils have received increasing attention as natural additives for the shelf-life extension of food products, due to the risk in using synthetic preservatives. Synthetic additives can reduce food spoilage, but the present generation is very health conscious and believes in natural products rather than synthetic ones due to their potential toxicity and other concerns. Therefore, one of the major emerging technologies is the extraction of essential oils from several plant organs and their application to foods. Essential oils are a good source of several bioactive compounds, which possess antioxidative and antimicrobial properties, so their use can be very useful to extend the food shelf-life. Although essential oils have been shown to be promising alternative to chemical preservatives, they present special limitations that must be solved before their application in food systems. Low water solubility, high volatility and strong odor are the main properties that make it difficult for food applications. Recent advances refer to new forms of application to avoid these problems are currently under study. Their application into packaging materials and coated films but also directly into the food matrix as emulsions, nanoemulsions, coated and others are some of their new applications.