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Nota di contenuto	Cover; Title Page; Copyright; About the IFST Advances in Food Science Book Series; Forthcoming titles in the IFST series; List of Contributors; Chapter 1: Current and Emerging Trends in the Formulation and Manufacture of Nutraceuticals and Functional Food Products; 1.1 Introduction; 1.2 Overview, Classification, and Benefits of Nutraceuticals and Functional Foods; 1.3 Production of Nutraceuticals and Functional Foods; 1.4 Current Formulation Trends and the Modern Marketplace; 1.5 Conclusion; References Chapter 2: Functional and Sustainable Food-Biophysical Implications of a "Healthy" Food System2.1 Introduction; 2.2 Background; 2.3 Functional Food Footprint-The Case of Tomatoes; 2.4 Summary; References; Chapter 3: Key Considerations in the Selection of Ingredients and Processing Technologies for Functional Foods and Nutraceutical Products; 3.1 Introduction; 3.2 Processing Technologies for Functional Food Bioactive Components and Nutraceutical Products; 3.3 Delivery of Nutraceuticals in Food and Its Limitations; 3.4

Conclusion; References

Chapter 4: Quality Evaluation and Safety of Commercially Available Nutraceutical and Formulated Products 4.1 Introduction; 4.2 Contents of Single Components in Formulated Products; 4.3 Contents of Active Constituents of Ranges of Nutraceuticals of Complex Composition; 4.4 Bioavailability; 4.5 Other Indicators of Quality; 4.6 Possible Contaminants in Nutraceuticals; 4.7 Safety; 4.8 Adverse Effects; 4.9 Drug Interactions; 4.10 Conclusions; References; Chapter 5: Novel Health Ingredients and Their Applications in Salad Dressings and Other Food Emulsions

5.1 Current Developments and Emerging Trends in Food Emulsion Products

5.2 Emerging and Novel Ingredients in Food Emulsion Products; 5.3 Factors Influencing Physical Characteristics of Salad Dressings and Other Food Emulsions; 5.4 Novel Food Regulations of Salad Dressing and Mayonnaise Products; 5.5 Processing of Salad Dressings and Other Food Emulsion Products; References; Chapter 6:

Processing of Beverages for the Health Food Market Consumer; 6.1 Introduction; 6.2 Consumer Trends in Beverage Consumption and Functional Beverages; 6.3 Taste Is the Prime Factor in Choosing Food and Beverages

6.4 Regulatory Considerations with Respect to Ingredients and Claims

6.5 Desired Functional Benefits and Bioactive Ingredients; 6.6 Health Issues Addressable through Functional Beverages; 6.7 Beverage Processing Technology; 6.8 Packaging; 6.9 Other Marketing Considerations; 6.10 Conclusion; References; Chapter 7: Incorporation of Nutraceutical Ingredients in Baked Goods; 7.1 Introduction; 7.2 Bakery Products; 7.3 Nutraceuticals and Nutraceutical- Incorporated Baked Goods; 7.4 Conclusion; References

Chapter 8: New Technologies in the Processing of Functional and Nutraceutical Cereals and Extruded Products

For several years, the food industry has been interested in identifying components in foods which have health benefits to be used in the development of functional food and nutraceutical products. Examples of these ingredients include fibre, phytosterols, peptides, proteins, isoflavones, saponins, phytic acid, probiotics, prebiotics and functional enzymes. Although much progress has been made in the identification, extraction and characterisation of these ingredients, there remains a need for ready and near-market platform technologies for processing these ingredients into marketable value-add

Sommario/riassunto

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