

Functional Foods Second Edition Concept To Product Woodhead Publishing Series In Food Science Technology And Nutrition

Functional Foods
 Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals
 Sources of Functional Foods and Ingredients
 Advanced Technologies for Meat Processing
 Food Formulation, Consumer Issues and Innovation for Health
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BoD – Books on Demand

Developing New Functional Food and Nutraceutical Products provides critical information from conceptualization of new products to marketing, aiming to present a solid understanding of the entire process through detailed coverage of key concepts, namely innovation, regulation, manufacturing, quality control, and marketing. Chapters provide insights into market and competitive analysis, product design and development, intellectual property, ingredient sourcing, cost control, and sales and marketing strategies. Examines key considerations in product development Provides a streamlined approach for product development Addresses manufacturing and quality control challenges Includes key lessons for a successful product launch and effective marketing

Functional Foods Frontiers Media SA

This fully revised and updated edition begins with insights into the scope, importance and continuing growth opportunities in the nutraceutical and functional food industries and explores the latest regulatory changes and their impacts. The book demonstrates the global scenario of the acceptance and demand for these products and explores the regulatory hurdles and claim substantiation of these foods and dietary supplements, as well as addressing the intricate aspects of manufacturing procedures. As the public gains confidence in the quality of these products based on sophisticated quality control, a broad spectrum of safety studies and GRAS, peer-reviewed publications and cutting-edge human clinical studies have emerged. An increasing number of additional populations around-the-world now recognize the efficacy and functions of nutraceuticals and functional foods as established by those scientific research studies. As a result, a number of structurally and functionally active novel nutraceuticals and several new functional beverages have been introduced into the marketplace around the world. Features fully revised and updated information with current regulations from around the world, including GRAS status and DSHEA regulators Offers 45% new content including three new chapters - NSF: Ensuring the Public Health and Safety Aspects of Nutraceuticals and Functional Foods; Role of the United States Pharmacopoeia in the Establishment of Nutraceuticals and Functional Food Safety; An Overview on the New Dietary Ingredient (NDI) and Generally Recognized as Safe (GRAS) Status, and the addition of cGMP

regulations for dietary supplements Includes insight into working with regulatory agencies, processes and procedures Provides a link to the contact information for most regulatory bodies for readers wishing to gain further knowledge

Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals Elsevier

As with the first edition, the main goal of *Advanced Technologies for Meat Processing* is to provide the reader with recent developments in new advanced technologies for the full meat-processing chain. This book is written by distinguished international contributors with recognized expertise and excellent reputations, and brings together all the advances in a wide and varied number of technologies that are applied in different stages of meat processing. This second edition contains 21 chapters, combining updated and revised versions of several chapters with entirely new chapters that deal with new online monitoring techniques like hyperspectral imaging and Raman spectroscopy, the use of nanotechnology for sensor devices or new packaging materials and the application of omics technologies like nutrigenomics and proteomics for meat quality and nutrition. The book starts with the control and traceability of genetically modified farm animals, followed by four chapters reporting the use of online non-destructive monitoring techniques like hyperspectral imaging and Raman spectroscopy, real-time PCR for pathogens detection, and nanotechnology-based sensors. Then, five chapters describe different advanced technologies for meat decontamination, such as irradiation, hydrostatic and hydrodynamic pressure processing, other non-thermal technologies, and the reduction in contaminants generation. Nutrigenomics in animal nutrition and production is the object of a chapter that is followed by five chapters dealing with nutritional-related issues like bioactive peptides, functional meats, fat and salt reduction, processing of nitrite-free products, and the use of proteomics for the improved processing of dry-cured meats. The last four chapters are reporting the latest developments in bacteriocins against meat-borne pathogens, the functionality of bacterial starters, modified atmosphere packaging and the use of new nanotechnology-based materials for intelligent and edible packaging.

Sources of Functional Foods and Ingredients Elsevier

Functional foods - products which have health-promoting properties over and beyond their nutritional value - have become a significant food industry sector. The global market for these products remains dynamic and is predicted to grow further. Functional foods: Principles and technology provides both students and professionals with an authoritative introduction to

the key scientific aspects and major product categories in this area. The opening chapter introduces the principles of functional foods and explores industry and consumer roles in this evolving market. Subsequent chapters focus on the most significant product categories, reviewing ingredient sources, classification, chemical and physical properties, the wide range of therapeutic effects and possible mechanisms of action, among other topics. Antioxidants, dietary fiber, prebiotics and probiotics, lipids and soy are among the foods and food constituents covered. The Appendix contains laboratory exercises aimed at those using this book in a classroom situation. Functional foods: principles and technology is an essential guide for all those studying and working with functional foods. Provides both students and professionals with an authoritative introduction to the key scientific aspects and major product categories Introduces the principles of functional foods and explores industry and consumer roles in this evolving market Focuses on the most significant product categories, reviewing ingredient sources, classification, chemical and physical properties
Advanced Technologies for Meat Processing CRC Press
 Recent advances in array-based detectors and imaging technologies have provided high throughput systems that can operate within a substantially reduced timeframe and other techniques that can detect multiple contaminants at one time. These technologies are revolutionary in terms of food safety assessment in manufacturing, and will also have a significant impact on areas such as public health and food defence. This book summarizes the latest research and applications of sensor technologies for online and high throughput screening of food. The book first introduces high throughput screening strategies and technology platforms, and discusses key issues in sample collection and preparation. The subsequent chapters are then grouped into four sections: Part I reviews biorecognition techniques; Part II covers the use of optical biosensors and hyperspectral imaging in food safety assessment; Part III focuses on electrochemical and mass-based transducers; and finally Part IV deals with the application of these safety assessment technologies in specific food products, including meat and poultry, seafood, fruits and vegetables. Summarises the latest research on sensor technologies for online and high-throughput screening of food Covers high-throughput screening and the current and forecast state of rapid contaminant detection technologies Looks at the use of optical and electrochemical biosensors and hyperspectral imaging in food safety assessment and the application of these technologies in specific food products
Food Formulation, Consumer Issues and Innovation for Health

Woodhead Publishing

Grapevine Breeding Programs for the Wine Industry: Traditional and Molecular Techniques summarizes recent trends in grapevine breeding, both in terms of research and practical programs. The first group of chapters covers the challenges faced by breeders and existing and emerging techniques used to combat them. Two further groups of chapters focus on grapevine breeding programs in different wine-producing countries around the world. With authoritative contributions from experts across the world's winemaking regions, this book will be an essential reference for all those involved in viticulture and oenology wanting to explore new methods, understand different approaches and refine existing practices. Covers challenges faced by breeders Highlights grapevine breeding programs in different wine-producing countries Contributions from experts across the world's winemaking regions

Effective Delivery of Bioactive Ingredients CRC Press

According to an August 2009 report from PricewaterhouseCoopers, the United States market for functional foods in 2007 was US\$ 27 billion. Forecasts of growth range from between 8.5% and 20% per year, or about four times that of the food industry in general. Global demand by 2013 is expected to be about \$100 billion. With this demand for new products comes a demand for product development and supporting literature for that purpose. There is a wealth of research and development in this area and great scope for commercialization, and this book provides a much-needed review of important opportunities for new products, written by authors with in-depth knowledge of as yet unfulfilled health-related needs. This book addresses functional food product development from a number of perspectives: the process itself; health research that may provide opportunities; idea creation; regulation; and processes and ingredients. It also features case studies that illustrate real product development and commercialization histories. Written for food scientists and technologists, this book presents practical information for use in functional food product development. It is an essential resource for practitioners in functional food companies and food technology centres and is also of interest to researchers and students of food science. Key features: A comprehensive review of the latest opportunities in this commercially important sector of the food industry Includes chapters highlighting functional food opportunities for specific health issues such as obesity, immunity, brain health, heart disease and the development of children. New technologies of relevance to functional foods are also addressed, such as emulsion delivery systems and nanoencapsulation. Includes chapters on product design and the use of functional ingredients such as antioxidants, probiotics and prebiotics as well as functional ingredients from plant and dairy sources Specific examples of taking products to market are provided in the form of case studies e.g. microalgae functional ingredients Part of the Functional Food Science and Technology book series (Series Editor: Fereidoon Shahidi)

Genomics, Proteomics and Metabolomics in Nutraceuticals and Functional Foods Elsevier

The first of two related books that kick off the Food Biotechnology series, *Functional Foods and Biotechnology: Sources of Functional Foods and Ingredients*, focuses on the recent advances in the understanding of the role of cellular, metabolic, and biochemical concepts and processing that are important and relevant to improve functional foods and food ingredients targeting human health benefits. This volume explores sources of ecologically-based diversity of functional foods and food ingredients that are available to enhance diverse nutritional values and functional benefits of foods for better human health outcomes, especially focusing on emerging diet and lifestyle-linked non-communicable chronic disease (NCDs) challenges. The contributors with expertise in the field of Food Biotechnology and Functional Food Ingredients have integrated the recent advances in some common as well as novel sources of functional foods and ingredients from diverse ecological and cultural origins. Further, these chapters also highlight human health relevant bioactive profiles and associated functionalities of these health-promoting compounds, including preventative functional roles for common NCD-linked health benefits. FEATURES: Provides ecological and metabolic rationale to integrate novel functional food and functional ingredient sources in wider health-focused food system innovations. Examines the value-added role of select functional foods and food ingredients to improve NCD-linked health benefits such as type-2 diabetes, cardiovascular disease, and human gut improvement Includes insights on system-based solutions to advance climate resilient and health focused food diversity based on diverse biotechnological approaches to design and integrate functional food and food ingredient sources Overall, the rationale of this book series is focused on Metabolic-Driven Rationale to Advance Biotechnological Approaches for Functional Foods, the synopsis of which is presented as the Introduction chapter, which is followed by a chapter on current understanding about regulatory guidelines for health claims of functional foods and food ingredients. Special topics on nonnutritive sweeteners, carotenoprotein from seafood waste, and Xylooligosaccharides as functional food ingredients for health-focused dietary applications

are integrated in this book. Additionally, ecologically and metabolically-driven functional roles of common food sources such as corn, and barley and some novel food sources, such as ancient emmer wheat, black soybean, fava bean, herbs from Lamiaceae and functional protein ingredients and minerals from Lemnaceae are also highlighted in this volume. The overall goal is to provide insights on role of these functional food and ingredient sources for their integration in wider health-focused food systems, which will help food scientists, food industry personnel, nutritionists, crop science researchers, public health professionals, and policy makers to make appropriate decisions and to formulate strategies for improving health and well-being. A related book focuses on biological and metabolically driven mobilization of functional bioactives and ingredients and their analysis that is relevant in health and wellness.

Microorganisms for Functional Food, 2nd Edition CRC Press

"Functional Foods are widely predicted to become one of the biggest dietary trends of the next twenty-five years. This book first defines and classifies the field of functional foods, paying particular attention to the legislative aspects in both the US and Europe. It then summarises the key work on functional foods and the prevention of disease. Finally there are a series of chapters on the issues in developing functional foods in practice."--Provided by publisher.

Processing Technologies, Second Edition Jones & Bartlett Publishers

Functional foods and nutraceuticals have received considerable interest in the past decade, largely due to increasing consumer awareness of the health benefits associated with food. Diet in human health is no longer a matter of simple nutrition: consumers are more proactive and increasingly interested in the health benefits of functional foods and their role in the prevention of illness and chronic conditions. This, combined with an aging population that focuses not only on longevity but also quality of life, has created a market for functional foods and nutraceuticals. A fully updated and revised second edition, "Genomics, Proteomics and Metabolomics in Nutraceuticals and Functional Foods" reflects the recent upsurge in "omics" technologies and features 48 chapters that cover topics including genomics, proteomics, metabolomics, epigenetics, peptidomics, nutrigenomics and human health, transcriptomics, nutri-ethics, and nanotechnology. This cutting-edge volume, written by a panel of experts from around the globe, reviews the latest developments in the field with an emphasis on the application of these novel technologies to functional foods and nutraceuticals. About the editors: Debasis Bagchi, Ph.D., MACN, CNS, MAChE University of Houston College of Pharmacy, Houston, TX, USA Anand Swaroop, Ph.D. Cepham Inc., Piscataway, NJ, USA Manashi Bagchi, Ph.D., FACN Cepham Inc., Piscataway, NJ, USA Also available from Wiley "Bio-Nanotechnology: A Revolution in Food, Biomedical and Health Sciences" Edited by Debasis Bagchi, Manashi Bagchi, Hiroyoshi Moriyama, Fereidoon Shahidi ISBN: 978-0-470-67037-8 "Antioxidants and Functional Components in Aquatic Foods" Edited by Hordur G. Kristinsson ISBN: 978-0-8138-1367-7 "Nanotechnology and Functional Foods: Effective Delivery of Bioactive Ingredients" Edited by Cristina Sabliov, Hongda Chen, Rickey Yada ISBN: 978-1-118-46220-1

Nutraceutical and Functional Food Regulations in the United States and Around the World CRC Press

The study of nutritional supplements has become increasingly important within orthodox establishments throughout the world, and as the market for these products continues to grow, so does the need for comprehensive scientifically sound information about these products, their properties and potential health effects. Geoffrey P. Webb, in this exciting and most useful new book, not only looks at the accepted uses of dietary supplements, such as the use of fish oils in the prevention of heart disease and arthritis, but also explores the wider picture, identifying common themes and principles or particular categories of supplements. *Dietary Supplements and Functional Foods* provides an excellent introductory text on this fascinating subject.

Foods, Nutrients and Food Ingredients with Authorised EU Health Claims Academic Press

A Complete Course in Canning and Related Processes, Fourteenth Edition: Fundamental Information on Canning provides readers with a complete course on canning. This latest edition continues the tradition for both professionals in the canning industry and students who have benefitted from this collection for over 100 years. It contains extensively revised and expanded coverage, and the three-title set is designed to cover all phases of the canning process, including planning, processing, storage, and quality control. Major changes for the new edition include new chapters on regulation and labeling that contrast the situation in different regions worldwide, updated information on containers for canned foods, and new information on validation and optimization of canning processes, among other topics. Continues the tradition of the series that has educated professionals and students for over 100 years Covers all aspects of the canning process, including planning, processing, storage, and control Analyzes worldwide food regulations, standards, and food labeling Incorporates processing operations, plant location, and sanitation

Developing New Functional Food and Nutraceutical Products

Elsevier

This reference compiles a broad spectrum of perspectives from specialists in academic, governmental, and industrial research settings to demonstrate the influence of biochemistry and biotechnological applications on functional food developments. Focusing on topics not covered in depth in other texts on the subject, the book analyzes the nutritional and physiological benefits of functional foods, the effect and development of active ingredients in functional foods, and consumer and regulatory issues that will influence biotechnological advancements in the food industry. It also illustrates the expanding role of functional foods and nutraceuticals in the promotion of human health. *A Complete Course in Canning and Related Processes* Elsevier Handbook on Natural Pigments: Industrial Applications for Improving Food Colour is unique in its approach to the improvement of food colors. The book is written with industrial applications in mind, with each chapter focusing on a color solution for a specific commodity that will provide food scientists with a one-stop, comprehensive reference on how to improve the color of a particular food product. The first section of the book looks at the legal frameworks which underpin natural food colorings, also investigating the consumer expectations of food color. The second section of the book focuses on specific industrial applications of natural colorants with chapters covering the use of natural colorants in aqueous food products, cereal-based foods, and meat products, amongst many other topics. The various pigments which can be used to effectively color these commodities are presented with information on safety and testing included throughout. The final section in the book looks at recent developments and future perspectives in natural food colorings. There are chapters which cover the health benefits of natural pigments, the use of novel fruits and vegetables in pigments, and stable natural solutions for blue colorings. Presents recent advances in consumer demand and worldwide legislation regarding natural food colorants Discusses the use of natural food colorants for one specific product category per chapter rather than one pigment class per chapter - this makes the book extremely useable for industrialists working in a specific sector Contains a comprehensive array of product-specific coloration approaches, from using pigment-enriched feed additives to the direct addition of color formulations

Functional Foods John Wiley & Sons

The *Encyclopedia of Food Grains* is an in-depth and authoritative reference covering all areas of grain science. Coverage includes everything from the genetics of grains to the commercial, economic and social aspects of this important food source. Also covered are the biology and chemistry of grains, the applied aspects of grain production and the processing of grains into various food and beverage products. With the paramount role of cereals as a global food source, this Encyclopedia is sure to become the standard reference work in the field of science. Also available online via ScienceDirect - featuring extensive browsing, searching, and internal cross-referencing between articles in the work, plus dynamic linking to journal articles and abstract databases, making navigation flexible and easy. For more information, pricing options and availability visit www.info.sciencedirect.com. Written from an international perspective the Encyclopedia concentrates on the food uses of grains, but details are also provided about the wider roles of grains Well organized and accessible, it is the ideal resource for students, researchers and professionals seeking an authoritative overview on any particular aspect of grain science This second edition has four print volumes which provides over 200 articles on food grains Includes extensive cross-referencing and "Further Reading" lists at the end of each article for deeper exploration into the topic This edition also includes useful items for students and teachers alike, with Topic Highlights, Learning objectives, Exercises for Revision and exercises - explore the topic further

Milk Proteins CRC Press

Written for the upper-level undergrad or graduate level majors course, *Advanced Human Nutrition, Third Edition* provides an in-depth overview of the human body and details why nutrients are important from a biochemical, physiological, and molecular perspective. Through its writing style and numerous figures and illustrations, the Third Edition clearly outlines metabolism and the molecular functions of nutrients. A variety of pedagogical elements within the text, such as Here's Where You Have Been and Here's Where You Are Going, help clarify key points from the chapter and provide real-world examples that bring the content to life. New and Key Features of the Third Edition: Includes new chapters on Fiber and Nutraceuticals and Functional Foods Before You Go On sections asks students to reflect upon what they've just read, urging them to go back and re-read portions of the text if they do not readily grasp the material. Special Feature boxes on focused topics add depth to the chapter and, in some cases, allow the student to view the application of basic science. The end-of-chapter summary reiterates key points from the chapter and helps students prepare for future exams."

Concept to Product Academic Press

Nutrition at a Glance introduces key nutrition facts, such as the role of key nutrients in maintaining health, and addresses the concepts of nutrient metabolism, nutritional intake and what

makes an adequate diet. It covers food safety, allergy and intolerance, GM foods, diet-related diseases and nutrigenomics. Nutrition at a Glance: • Is superbly illustrated, with full colour illustrations throughout • Includes nutrition 'hot topics' such as gene-nutrient interactions and dietary supplements • Has strong international appeal, with different dietary requirements provided for many countries • Is a reference text suitable for post-docs and junior scientists, including those working in public health and dietetics • Includes a companion website at www.ataglanceseries.com/nutrition featuring interactive multiple choice questions, abbreviations, a glossary, references and further reading, and Appendix B 1: Global dietary guidelines and Dietary Reference Intakes

Dietary fibre CRC Press

Food colour additives have been the focus of much research in the last few years, and there is increasing consumer demand for natural and safer synthetic colours. This book reviews the natural and synthetic colours available, their properties and applications, as well as regulatory, sensory and analytical issues. Part one covers the development and safety of food colour additives. Part two covers properties and methods of analysis, and part three focuses on specific food product applications and future trends. Reviews the natural and synthetic colour additives available for foods and beverages, looking at their properties and applications

as well as regulatory, sensory and analytical issues Expert analysis of natural origin colours, synthetic origin colours, overview of regulations, safety analysis and consumer health Comprehensive coverage of properties and development in food colours: chemical purity, colour stability, and consumer sensory perception

Functional Food Product Development Wageningen Academic Publishers

This is a fully rewritten and extended version of the successful first edition of a textbook which focuses on consumer-driven food product innovation using a systems-oriented approach. It integrates marketing and consumer sciences with technological aspects such as processing, logistics and information technology, and presents an integrated view of how new food product development is to be situated in a chain-oriented approach. Attention is also paid to the impact of changes in the environment of the agri-food system on food innovation, such as the changing consumer, the growing concern about food safety and new insights in human nutrition. Topics covered include changing markets, consumer perception of product quality, quality function deployment, the use of new and improved technology in food production, logistics and information technology, the role of regulation and legislation, quality management and control systems such as HACCP and TQM. The chapters of the first edition

have been updated and extended. New chapters have been added, on consumer behaviour, corporate strategy, food safety and nutritional aspects of food innovation. Researchers and professionals in the food industry as well as students of food science, food technology and management will find this publication provides valuable information on the latest developments in the product innovation by agri-food systems.

Functional Dietary Lipids Woodhead Publishing

Nowadays, most of Western consumers are aware that a targeted diet could be an important tool for fighting ageing and diseases such as hypertension, diabetes, and obesity. Microorganisms may be exploited for setting up novel foods that, beside their nutritional value, may positively impact on consumers' health. Some microorganisms may benefit host when ingested as viable cells carried by food and beverages. This falls in the intriguing field of probiotics, recently brought forward by the numerous probiotic claims rejected by the European Food Safety Authority. This research topic includes research articles and reviews/perspectives that (i) contribute to understand the mechanism underlying the health effects of probiotic microorganisms; (ii) show integrated approaches for selecting new probiotics; (iii) report about non-dairy food items as novel carriers of probiotics; and (iv) deal with biologically active compounds from microorganisms.

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