

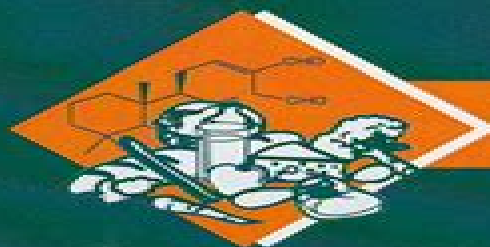
Handbook *of* Fermented Functional Foods

Second

Edition

EDITED BY

Edward R. Farnworth



FUNCTIONAL FOODS AND NUTRACEUTICALS SERIES



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Special Indian Edition

Handbook Of Fermented Functional Foods

Junfeng Yin,Zhusheng Fu,Yongquan Xu



Handbook Of Fermented Functional Foods:

Handbook of Fermented Functional Foods Edward R.(Ted) Farnworth,2003-03-26 Fermented foods have been an important part of the human diet in many cultures for many centuries Modern research especially on the immune system is revealing how these foods and their active ingredients impact human health Handbook of Fermented Functional Foods presents the latest data on fermented food products their production processes an **Handbook of Fermented Functional Foods, Second Edition** Edward R.(Ted) Farnworth,2008-05-28 For centuries people around the world have used fermentation to preserve and enhance the flavor of a wide variety of foods Today complex interactions of microbiota in the digestive tract are found to influence proper digestion metabolism and disease resistance With greater emphasis on natural products and the role of food in health and wellbeing food manufacturers are once again turning to fermentation not just for extending shelf life but to create functional food products that take an active part in maintaining overall health Featuring five new chapters and updating all data to reflect the latest research findings Handbook of Fermented Functional Foods Second Edition examines the health benefits of fermented foods as well as the processes and production techniques involved in manufacturing fermented food products Maintaining the highest quality information and the easily accessible format of its predecessor this edition includes new chapters on olives tempeh and the traditional fermented foods of China Thailand and India It looks at the history of fermented foods and reveals the specific benefits of fermented milk Kefir yogurt and cheese Contributions cover fermented soy products including Natto and Miso as well as the fermentation of other vegetables such as Korean Kimchi and Doenjang and German sauerkraut The book also explains the bioactivity and bioavailability of microorganisms and investigates the more recent practice of producing probiotic cultures to add to fermented foods for increased health benefit Presenting new findings and interpretations that point even more clearly to the important role fermented foods play in our diet and overall health this second edition demonstrates the current knowledge of fermented food production and reflects the growing credibility of probiotics in health maintenance **Methods of Analysis for Functional Foods and Nutraceuticals** W. Jeffrey Hurst,2008-03-17 In the quest for accurate and efficient analysis of the diverse area encompassed by functional foods and nutraceuticals analysts encounter unique challenges Uncertainty over which compound is responsible for a particular health benefit forces analysts to look for marker compounds sometimes at extremely low levels and sometimes as part of a matrix **Encyclopedia of Meat Sciences** Carrick Devine,M. Dikeman,2014-07-22 The Encyclopedia of Meat Sciences Second Edition Three Volume Set prepared by an international team of experts is a reference work that covers all important aspects of meat science from stable to table Its topics range from muscle physiology biochemistry including post mortem biochemistry and processing procedures to the processes of tenderization and flavor development various processed meat products animal production microbiology and food safety and carcass composition It also considers animal welfare animal genetics genomics consumer issues ethnic meat products

nutrition the history of each species cooking procedures human health and nutrition and waste management Fully up to date this important reference work provides an invaluable source of information for both researchers and professional food scientists It appeals to all those wanting a one stop guide to the meat sciences More than 200 articles covering all areas of meat sciences Substantially revised and updated since the previous edition was published in 2004 Full color throughout

Food as Medicine Maurice M. Iwu, 2016-11-25 This comprehensive book documents African plants used for functional and medicinal foods It contains more than 60 detailed monographs of African foods describing foods with various characteristics such as prebiotic probiotic satiety immune modulation stress reduction sports performance mental acuity sleep supporting metabolic syndrome antioxidant and unsaturated fats Plant description botanical names and synonyms plant part used habitat and distribution folk use nutritional content and chemistry are all fully detailed The book highlights indigenous African food processing technologies up to the modern era Bioactive Components Monika Thakur, Tarun Belwal, 2022-12-01 This book compiles updated information about the role and health benefits of various bioactives in food Different chapters are contributed by academicians food scientists technologists and medical practitioners The book addresses both theoretical and applied aspects of bioactive components and provides exhaustive knowledge about bioactive components It comprises 27 chapters organized into 4 major sections covering topics in food science and technology functional foods and nutraceuticals It provides perspectives for innovation sources applications and sustainability in bioactive component research The first section starts with introduction of bioactive components consisting of seven different chapters primarily focusing on the bioactive components and their sources with respective health benefits The second section comprising five different chapters deals with different technological trends regulations and safety aspects of bioactive components With eight chapters the third section covers the role of bioactive components in human health and the role of functional foods in combating various health related issues The fourth section reviews functional foods through six chapters that cover the use of bioactive components in various food products The book will prove useful to advanced food technology graduate and undergraduate students and research scholars practicing food technologists in food and related industries entrepreneurs food pharma researchers and other scientists seeking information about smart and sustainable processes as well as information needed to design and develop these processes **Functional Foods** Maria Saarela, 2011-04-30 The first edition of Functional foods Concept to product quickly established itself as an authoritative and wide ranging guide to the functional foods area There has been a remarkable amount of research into health promoting foods in recent years and the market for these types of products has also developed Thoroughly revised and updated this major new edition contains over ten additional chapters on significant topics including omega 3 polyunsaturated fatty acids consumers and health claims and functional foods for obesity prevention Part one provides an overview of key general issues including definitions of functional foods and legislation in the EU the US and Asia Part two focuses on functional foods and health investigating conditions such

as cardiovascular disease diabetes cancer obesity and infectious diseases as well as and the impact of functional foods on cognition and bone health Part three looks at the development of functional food products Topics covered include maximising the functional benefits of plant foods dietary fibre functional dairy and soy products probiotics and omega 3 polyunsaturated fatty acids PUFAs With its distinguished editors and international team of expert contributors Functional foods Concept to product is a valuable reference tool for health professionals and scientists in the functional foods industry and to students and researchers interested in functional foods Provides an overview of key general issues including definitions of functional foods and legislation in the EU the US and Asia Focuses on functional foods and health investigating conditions such as cardiovascular disease diabetes cancer obesity and infectious diseases Examines the development of functional food products featuring maximising the functional benefits of plant foods dietary fibre functional dairy and soy products *Probiotics in Food Safety and Human Health* Ipek Goktepe,Vijay K. Juneja,Mohamed Ahmedna,2005-10-10 The discovery of new and previously unknown organisms that cause foodborne illness makes it essential for scientists regulators and those in the food industry to reconsider their traditional approaches to food preservation A single source reference that can provide the latest practical information on how to deal with the range of probiotic health Meat Biotechnology Fidel Toldrá,2008-09-03 Meat and meat products constitute one of the most important foods in western societies However the area of meat biotechnology is not as comprehensively covered as other areas of food biotechnology Missing from this area are the recent developments for better sensory and nutritional quality as well as improved safety The main goal of this book is to provide the reader with the recent developments in biotechnology and their applications in the meat processing chain To achieve this goal the book is divided into four parts The first part deals with the use of modern biotechnology applied to farm animals The second part focuses on the recent biotechnological developments in starter cultures for better meat fermentation The third part discusses current approaches to improve the quality and nutritional properties of meats The final part presents the latest advances in protection against foodborne pathogens and other recent trends in the field Written by distinguished international contributors this book brings together the advances in such varied and different biotechnological topics **Developing Technologies in Food Science** Murlidhar Meghwal,Megh R. Goyal,2017-06-01 This new volume the 7th in the Innovations in Agricultural Biological Engineering book series focuses on emerging trends applications and challenges in food science and technology While food science and technology is not a new field it is constantly changing due to new technology new science and new demands This multidisciplinary book not only considers food processing preservation and distribution but it also taken into account the consumer s wants and needs Included is a report of the status of agricultural production and food processing industries in India with a national and international perspective The book then goes on to explore new and emerging trends in the science and technology in the field including applications of nuclear magnetic resonance in food processing and packaging management ultrasound processing application of biocomposite polymers in food packaging

bioprocessing and biorefinery approaches for sustainable fisheries adding value to food from food waste through biotechnological intervention functional foods and the fortification of foods Covering a broad selection of topics in the field the volume will be of interest to food scientists and technologists food process engineers researchers faculty and students and many others the food science and technology industry

Starter Cultures in Food Production Barbara Speranza, Antonio Bevilacqua, Maria Rosaria Corbo, Milena Sinigaglia, 2016-12-20 Starter cultures have great significance in the food industry due to their vital role in the manufacture flavour and texture development of fermented foods Once mainly used in the dairy industry nowadays starter cultures are applied across a variety of food products including meat sourdough vegetables wine and fish New data on the potential health benefits of these organisms has led to additional interest in starter bacteria *Starter Cultures in Food Production* details the most recent insights into starter cultures Opening with a brief description of the current selection protocols and industrial production of starter cultures the book then focuses on the innovative research aspects of starter cultures in food production Case studies for the selection of new starter cultures for different food products sourdough and cereal based foods table olives and vegetables dairy and meat products fish and wine are presented before chapters devoted to the role of lactic acid bacteria in alkaline fermentations and ethnic fermented foods This book will provide food producers researchers and students with a tentative answer to the emerging issues of how to use starter cultures and how microorganisms could play a significant role in the complex process of food innovation

History of Soy Nutritional Research (1990-2021) William Shurtleff; Akiko Aoyagi, 2021 The world s most comprehensive well documented and well illustrated book on this subject With extensive subject and geographical index 30 photographs and illustrations mostly color Free of charge in digital PDF format

Phytochemicals in Citrus Xingqian Ye, 2017-09-11 Citrus fruits have long been popular around the world due to their good flavor taste high nutritional value and their healthy properties Citrus is well known as a rich source of vitamin C Citrus fruits also contain many other functional bioactive phytochemicals including terpenoids triterpenes flavonoids amino acids phenolic acids mineral constituents and polysaccharides which are beneficial to human health Citrus fruits are generally recognized as an outstanding source of biologically active compounds related to both nutritional and nutraceutical values *Phytochemicals in Citrus Applications in Functional Foods* focuses on up to date information on chemical properties of citrus fruits citrus food products and their health benefits The 16 chapters in the book provide a knowledge base on the chemical composition bioactive components biochemical properties food use and health benefits of citrus fruits The information in this book will help readers to better understand the health benefits of citrus fruits and products and their dietary applications The book is a unique reference for food science professionals engaged in functional foods and nutritional dietary management The book can also serve as a handy reference for college and university students majoring in food science nutrition pharmaceutical science and horticultural science

Chinese Dates Dongheng Liu, Xingqian Ye, Yueming Jiang, 2016-07-06 *Chinese Dates A Traditional Functional Food* delivers unique information on

Chinese dates jujubes as typical ethical foods and traditional health promoting foods It conveys a better understanding of Asian food cultures and provides historical information in regard to traditional functional foods and their dietary applications It discusses the h

Functional Foods and Biotechnology Kalidas Shetty, Dipayan Sarkar, 2020-04-13 The second book of the Food Biotechnology series *Functional Foods and Biotechnology* Biotransformation and Analysis of Functional Foods and Ingredients highlights two important and interrelated themes biotransformation innovations and novel bio based analytical tools for understanding and advancing functional foods and food ingredients for health focused food and nutritional security solutions The first section of this book provides novel examples of innovative biotransformation strategies based on ecological biochemical and metabolic rationale to target the improvement of human health relevant benefits of functional foods and food ingredients The second section of the book focuses on novel host response based analytical tools and screening strategies to investigate and validate the human health and food safety relevant benefits of functional foods and food ingredients Food biotechnology experts from around the world have contributed to this book to advance knowledge on bio based innovations to improve wider health focused applications of functional food and food ingredients especially targeting non communicable chronic disease NCD and food safety relevant solution strategies Key Features Provides system science based food biotechnology innovations to design and advance functional foods and food ingredients for solutions to emerging global food and nutritional insecurity coupled public health challenges Discusses biotransformation innovations to improve human health relevant nutritional qualities of functional foods and food ingredients Includes novel host response based food analytical models to optimize and improve wider health focused application of functional foods and food ingredients The overarching theme of this second book is to advance the knowledge on metabolically driven food system innovations that can be targeted to enhance human health and food safety relevant nutritional qualities and antimicrobial properties of functional food and food ingredients The examples of biotransformation innovations and food analytical models provide critical insights on current advances in food biotechnology to target design and improve functional food and food ingredients with specific human health benefits Such improved understanding will help to design more ecologically and metabolically relevant functional food and food ingredients across diverse global communities The thematic structure of this second book is built from the related initial book which is also available in the Food Biotechnology Series *Functional Foods and Biotechnology* Sources of Functional Food and Ingredients edited by Kalidas Shetty and Dipayan Sarkar ISBN 9780367435226 For a complete list of books in this series please visit our website at <https://www.crcpress.com> Food Biotechnology Series book series CRCFOOBIOTECH

Tea as a Food Ingredient Junfeng Yin, Zhusheng Fu, Yongquan Xu, 2022-07-29 Tea is one of the most widely consumed beverages worldwide and tea extract has been used in a variety of food products including beverages bread cakes ice cream wine biscuits dehydrated fruits and various meat and dairy products In recent years there is growing consumer interest in the tea extract supplemented products Tea as a Food

Ingredient Properties Processing and Health Aspects provides extensive scientific information on the properties of tea foods chemical properties formulations and tea as ingredient to develop new health foods It describes tea food production chemical and physical properties sensory quality processing technology and health benefits Early chapters present information relating to scientific studies on the health benefits of tea and the latter chapters focus on introducing tea products into foods which is the major focus of the entire book Key Features Covers broad areas such as chemical properties bioactive components and health benefits of tea based foods Focuses on chemical properties of tea foods processing technologies functional food products and health benefits Explains how the addition of tea extract changes the properties of food and consumer sensory perception This book presents current and sound scientific knowledge on the nutritional value and health benefit of the different tea based food products and will be beneficial for food science professionals as well as anyone with an interest in tea as a food ingredient and the benefits it can provide

Microorganisms and Fermentation of Traditional Foods Ramesh C. Ray, Montet Didier, 2014-08-21 The first volume in a series covering the latest information in microbiology biotechnology and food safety aspects this book is divided into two parts Part I focuses on fermentation of traditional foods and beverages such as cereal and milk products from the Orient Africa Latin America and other areas Part two addresses fermentation biology discussing specific topics including microbiology and biotechnology of wine and beer lactic fermented fruits and vegetables coffee and cocoa fermentation probiotics bio valorization of food wastes and solid state fermentation in food processing industries

Processed Meats Joseph P. Kerry, John F. Kerry, 2011-07-14 In a market in which consumers demand nutritionally balanced meat products producing processed meats that fulfil their requirements and are safe to eat is not a simple task Processed meats Improving safety nutrition and quality provides professionals with a wide ranging guide to the market for processed meats product development ingredient options and processing technologies Part one explores consumer demands and trends legislative issues key aspects of food safety and the use of sensory science in product development among other issues Part two examines the role of ingredients including blood by products hydrocolloids and natural antimicrobials as well as the formulation of products with reduced levels of salt and fat Nutraceutical ingredients are also covered Part three discusses meat products processing taking in the role of packaging and refrigeration alongside emerging areas such as high pressure processing and novel thermal technologies Chapters on quality assessment and the quality of particular types of products are also included With its distinguished editors and team of expert contributors Processed meats Improving safety nutrition and quality is a valuable reference tool for professionals working in the processed meat industry and academics studying processed meats Provides professionals with a wide ranging guide to the market for processed meats product development ingredient options processing technologies and quality assessment Outlines the key issues in producing processed meat products that are nutritionally balanced contain fewer ingredients have excellent sensory characteristics and are safe to eat Discusses the use of nutraceutical ingredients in processed meat

products and their effects on product quality safety and acceptability **Probiotics** Everlon Rigobelo,2012-10-03 Over the last few decades the prevalence of studies about probiotics strains has dramatically grown in most regions of the world Probiotics are specific strains of microorganisms which when served to human or animals in proper amount have a beneficial effect improving health or reducing risk of getting sick and the probiotics are used in production of functional foods and pharmaceutical products This book provides the maximum of information approaching issues as probiotics in food health biotechnological aspects and the use of probiotics in aquaculture for all that need them trying with this to help many people at worldwide **Indigenous Fermented Foods of South Asia** V.K. Joshi,2016-01-05 Indigenous Fermented Foods of South Asia covers the foods of India Pakistan Bangladesh Sri Lanka Nepal Bhutan Maldives and Afghanistan For each type of food its microbiology biochemistry biotechnology quality and nutritional value is covered in depth The book discusses numerous topics including various types of fermented foods their o

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