Biologie Microbiologie Tome 1 Nutrition Et Alimen

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Current Catalog National Library of Medicine (U.S.) 1979 First multi-year cumulation covers six years: 1965-70.

Agrindex 1989

Colonic Microbiota, Nutrition and Health Glenn Gibson 1999-08-31 This book reviews the microbiology of the human gastrointestinal tract and how its composition and activities may affect host welfare. Drawing on the expertise of internationally recognised authors, a comprehensive account of gut microbiology is given. In particular, the nature of the microbiota, the fermentation process, gut flora modulation through diet (probiotics, prebiotics), molecular approaches for studying the bacteria, health outcomes associated with colonic microbial function and consumer aspects are all detailed. It is now believed that gut function, and colonic bacteria specifically, can play an important role in human nutrition and health. Whilst it has long been realised that the gastrointestinal microbiota can affect host well-being, the full extent of this interaction is only now emerging. This book gives a balanced review of current knowledge on how gut flora can be optimised for improved health and on some of the more important target outcomes. Its contents will therefore be of topical relevance to scientists and students involved in microbiology, gastroenterology, nutrition and the food industry.

Ecological Implications of Minilivestock M G Paoletti 2005-01-07 This book provides stimulating and timely suggestions about expanding the world food supply to include a variety of minilivestock. It suggests a wide variety of small animals as nutritious food. These animals include arthropods (insects, earthworms, snails, frogs), and various rodents. The major advantage of minilivestock is that they do not have t

Ross & Wilson Anatomy and Physiology in Health and Illness E-Book Anne Waugh 2018-07-12 The new edition of the hugely successful Ross and Wilson Anatomy & Physiology in Health and Illness continues to bring its readers the core essentials of human biology presented in a clear and straightforward manner. Fully updated throughout, the book now comes with enhanced learning features including

helpful revision questions and an all new art programme to help make learning even easier. The 13th edition retains its popular website, which contains a wide range of 'critical thinking' exercises as well as new animations, an audio-glossary, the unique Body Spectrum© online colouring and self-test program, and helpful weblinks. Ross and Wilson Anatomy & Physiology in Health and Illness will be of particular help to readers new to the subject area, those returning to study after a period of absence, and for anyone whose first language isn't English. Latest edition of the world's most popular textbook on basic human anatomy and physiology with over 1.5 million copies sold worldwide Clear, no nonsense writing style helps make learning easy Accompanying website contains animations, audio-glossary, case studies and other self-assessment material, the unique Body Spectrum© online colouring and self-test software, and helpful weblinks Includes basic pathology and pathophysiology of important diseases and disorders Contains helpful learning features such as Learning Outcomes boxes, colour coding and design icons together with a stunning illustration and photography collection Contains clear explanations of common prefixes, suffixes and roots, with helpful examples from the text, plus a glossary and an appendix of normal biological values. Particularly valuable for students who are completely new to the subject, or returning to study after a period of absence, and for anyone whose first language is not English All new illustration programme brings the book right up-to-date for today's student Helpful 'Spot Check' questions at the end of each topic to monitor progress Fully updated throughout with the latest information on common and/or life threatening diseases and disorders Review and Revise end-of-chapter exercises assist with reader understanding and recall Over 150 animations – many of them newly created – help clarify underlying scientific and physiological principles and make learning fun

Microbiome in Human Health and Disease Pallaval Veera Bramhachari 2021-10-18 The book provides an overview on how the microbiome contributes to human health and disease. The microbiome has also become a burgeoning field of research in medicine, agriculture & environment. The readers will obtain profound knowledge on the connection between intestinal microbiota and immune defense systems, medicine, agriculture & environment. The book may address several researchers, clinicians and scholars working in biomedicine, microbiology and immunology. The application of new technologies has no doubt revolutionized the research initiatives providing new insights into the dynamics of these complex microbial communities and their role in medicine, agriculture & environment shall be more emphasized. Drawing on broad range concepts of disciplines and model systems, this book primarily provides a conceptual framework for understanding these human-microbe, animal-microbe & plant-microbe, interactions while shedding critical light on the scientific challenges that lie ahead. Furthermore this book explains why microbiome research demands a creative and interdisciplinary thinking—the capacity to combine microbiology with human, animal and plant physiology, ecological theory with immunology, and evolutionary perspectives with metabolic science.This book provides an accessible and authoritative guide to the fundamental principles of microbiome science, an exciting and fast-emerging new discipline that is reshaping many aspects of the life sciences. These microbial partners can also drive ecologically important traits, from thermal tolerance to diet in a typical immune system, and have contributed to animal and plant diversification over long evolutionary timescales. Also this book explains why microbiome research presents a more complete picture of the biology of humans and other animals, and how it can deliver novel therapies for human health and new strategies.

Index Veterinarius 2002

Textbook of Pediatric Gastroenterology, Hepatology and Nutrition Stefano Guandalini 2015-09-30 This textbook provides a comprehensive and state-of-the-art overview of the major issues specific to the field of pediatric gastroenterology, hepatology, and nutrition. The first part of the book,

Gastroenterology and Nutrition, presents in a systematic way the overall scope of issues encountered by children (newborn to teenagers) suffering from disorders of the gastrointestinal tract, pancreas and/or presenting nutritional issues. These chapters are structured in logical sections to facilitate consultation and include major topics ranging from congenital disorders to gastrointestinal problems of the newborn, infectious diseases of the gastrointestinal tract, and approach to nutritional problems in the various pediatric ages. The second part of the book, Hepatology, is articulated in a series of chapters which present a comprehensive review of congenital and acquired disorders of the biliary tract and liver. This section also includes a critical analysis of available diagnostic and therapeutic procedures and future perspectives. Written by experts in the field, Textbook of Pediatric Gastroenterology, Hepatology and Nutrition: A Comprehensive Guide to Practice constitutes a much needed, innovative resource combining updated, reliable and comprehensive information with agile consultation for a streamlined approach to the care of children with such disorders.

Inulin-Type Fructans Marcel Roberfroid 2004-10-28 Inulin and oligofructose are naturally occurring resistant carbohydrates that have a variety of uses as functional food ingredients. In addition to their role as prebiotics that selectively stimulate the growth of beneficial bacteria in the intestines, these inulin-type fructans act as dietary fiber in the digestive system and have applications as

Health Benefits of Mediterranean Diet Giuseppe Grosso 2019-10-01 Growing evidence shows that a dietary pattern inspired by Mediterranean diet principles is associated with numerous health benefits. A Mediterranean-type diet has been demonstrated to exert a preventive effect toward cardiovascular diseases, in both Mediterranean and non-Mediterranean populations. Part of these properties may depend on a positive action toward healthier metabolism, decreasing the risk of diabetes and metabolic-syndrome-related conditions. Some studies also suggested a potential role in preventing certain cancers. Finally, newer research has showed that a higher adherence to the Mediterranean diet is associated with a lower risk of cognitive decline, depression, and other mental disorders. Overall, a better understanding of the key elements of this dietary pattern, the underlying mechanisms, and targets, are needed to corroborate current evidence and provide insights on new and potential outcomes.This Special Issue welcomes original research and reviews of literature concerning the Mediterranean diet and various health outcomes:Observational studies on established nutritional cohorts (preferred), case-control studies, or population sample on the association with non-communicable diseases;Level of evidence on the association with human health, including systematic reviews and metaanalyses; Evaluation of application of Mediterranean diet principles in non-Mediterranean countries;Description of mechanisms of action, pathways, and targets at the molecular level, including interaction with gut microbiota.

Diet, Nutrition, and the Prevention of Chronic Diseases World Health Organization 2003-04-22 Trends such as shifting dietary patterns and an increasingly sedentary lifestyle combined with smoking and alcohol consumption are major risk factors for noncommunicable chronic diseases such as obesity, diabetes, cardiovascular diseases such as hypertension and stroke, cancer dental diseases and osteoporosis. This report reviews the scientific evidence on the effects of diet, nutrition and physical activity on chronic diseases and makes recommendations for public health policies and programmes. Issues considered include the macro-economic implications of public health on agriculture and the global supply and demand for fresh and processed foods.

Cassava-Mealybug Interactions Paul-André Calatayud 2006 Most basic information on plant-mealybug interactions during the last decade has come from research on the cassava Manihot esculenta Crantz (Euphorbiaceae) system with two mealybug species, namely Phenacoccus manihoti Matile-

Ferrero and Phenacoccus herreni Cox and Williams (Sternorrhyncha: Pseudococcidae). Both these insects cause severe damage to cassava in Africa and South America, respectively. This book reviews these interactions (plant selection by the insects, nutritional requirements

Feed Ingredients and Fertilizers for Farmed Aquatic Animals Albert G. J. Tacon 2009 The main body of the document deals with the nutritional composition and usage of major feed ingredient sources in compound aquafeeds, as well as the use of fertilizers and manures in aquaculture operations.

The State of the World's Children 2003 2002

Food Biochemistry Charles Alais 2012-12-06 What I have said will go to prove that true science is the, one which teaches us to increase our satisfaction by drawing out the best from nature's productions. M. Henri Braconnot Nancy, 4th April 1830 (Extract from the Note on Casein and Milk, Annales de Chimie et de Physique (1830) 43, 351.) The main objective of this work is to provide a biochemical approach for students of food science and technology. It may also be useful to biologists generally and to biochemists in particular in providing a source of reference to help resolve some of their problems. Finally, professionals in the food industry will find here detailed information on aspects of biotechnology. With the continuing development of teaching in this field in the mainstream courses of Instituts Universitaires de Technologiet, Universities and Grandes Ecoles:j: in France, the need for an Abn?ge (Essential Guide) has become urgent. Students have to refer to various specialist works, which are considerable in number, expensive and often out of date. The authors were faced with the task of selecting material and presenting it in such a way that the finished book would be reduced to a size in keeping with the spirit of the Abrege collection.

Dietary Polyphenols Francisco A . Tomás-Barberán 2020-10-20 Presents recent research on metabolism and the health effects of polyphenols Consumer interest in the health benefits of many phenolic compounds found in plant foods and derivatives has grown considerably in recent years, giving rise to an increased demand for functional foods. Although preclinical and observational studies have promoted the protective properties of polyphenols for a range of chronic diseases, evidence has shown that most dietary polyphenols have little bioavailability. Once ingested, most of them are metabolized by either the intestinal enzymes or by the gut microbiota and then undergo extensive phase-II metabolism reaching significant concentrations of conjugated metabolites. They remain in the systemic circulation and target systemic tissues where trigger biological effects. The polyphenol-derived metabolites produced in humans are dependent upon the composition of the gut microbiota and the subject genetics. Thus all the metabolites do not show the same biological activity in different individuals. To fully understand the health effects of polyphenols, further clinical investigations are required. Dietary Polyphenols describes the latest findings on the polyphenol metabolism and reviews the current evidence on their health effects and that of their bioavailable metabolites. Emphasizing the importance of interindividual variability and the critical role of gut microbiota, this authoritative volume features contributions from recognized experts in the field, exploring specific families of extractable and non-extractable phenolic compounds that exhibit potential health effects. Topics include structural diversity of polyphenols and distribution in foods, bioavailability and bioaccessibility of phenolics, metabolism, and gastrointestinal absorption of various metabolites and their health effects. This comprehensive volume: Discusses the bioavailability, bioaccessibility, pharmacokinetics studies, and microbial metabolism of different groups of phenolic compounds Examines the interaction between polyphenols and gut microbiota Describes analytical methods for identifying and quantifying polyphenols in foods and biological samples Reviews recent epidemiological and clinical intervention studies showing protective effects of polyphenols Dietary Polyphenols: Metabolism and Health Effects is an important

resource for scientists working in the area of dietary polyphenols and health effects, microbiota, and their interaction with other nutritional compounds, and for health professionals, nutritionists, dieticians, and clinical researchers with interest in the role of polyphenols in the prevention and treatment of chronic diseases

Handbook of Drying of Vegetables and Vegetable Products Min Zhang 2017-07-12 This handbook provides a comprehensive overview of the processes and technologies in drying of vegetables and vegetable products. The Handbook of Drying of Vegetables and Vegetable Products discusses various technologies such as hot airflow drying, freeze drying, solar drying, microwave drying, radio frequency drying, infrared radiation drying, ultrasound assisted drying, and smart drying. The book's chapters are clustered around major themes including drying processes and technologies, drying of specific vegetable products, properties during vegetable drying, and modeling, measurements, packaging & safety. Specifically, the book covers drying of different parts and types of vegetables such as mushrooms and herbs; changes to the properties of pigments, nutrients, and texture during drying process; dried products storage; nondestructive measurement and monitoring of moisture and morphological changes during vegetable drying; novel packaging; and computational fluid dynamics.

The State of the World's Children 2019 United Nations 2019-10-15 This report examines nutrition, providing a fresh perspective on a rapidly evolving challenge. Despite progress in the past two decades, around 200 million under-fives suffer from undernutrition. Adding to this toll is rising obesity, which affects 38 million children. All these forms of malnutrition threaten children□s development, while obesity is creating a lifelong legacy of disease. At the heart of this evolving challenge is a global shift towards modern diets that do not meet children□s nutritional requirements. The report provides unique data and analysis of malnutrition in the 21st century and outlines recommendations to put children□s needs at the heart of global and national food systems.

Nutraceutical Proteins and Peptides in Health and Disease Yoshinori Mine 2005-09-29 Reports of the beneficial health effects of some peptides have begun to make their way into the scientific literature. Peptides can act as immunomodulators, and have been shown to have a positive influence on calcium absorption, and on regulation of serum cholesterol. A number of peptides may also possess antimicrobial properties that enhance the body's defense mechanisms, and others may produce inhibitory effects for angiotensin-I-converting enzyme (ACE), leading to novel treatments for blood pressure conditions, heart failure, and diabetes. Modern food biotechnology may also allow for the production of highly important products for those suffering life-altering food allergies. A compendium of cutting-edge information for research scientists and clinicians Nutraceutical Proteins and Peptides in Health and Disease is the first book that provides comprehensive discussions on bioactive proteins and peptides in the area of nutraceutical and functional foods. It looks at protein and peptide impact on the body's absorption, defense, regulating, and nervous systems, then delves into hypo-allergenic foods and modern approaches to nutraceutical research and production. With 32 chapters written by 63 scientists working at the frontier of this revolutionizing field, it includes state-of-the-art information on-- The cholesterol-lowering capabilities of proteins and peptides Opioid-like peptides The antibodies found in milk and egg yolks Enzymes derived from traditional Asian fermented foods found useful in novel thrombolytic therapy ACE-inhibitory peptides Enzymatic treatments used to create anti-allergenic food Recent developments in proteomics that are making certain processes economically feasible, including those employed in the binding of bioactive peptides Nutraceutical Proteins and Peptides in Health and Disease provides a compendium of cutting-edge information that can be put to direct use in research, therapy, and production. Biochemists, nutritional scientists, food scientists, and health professionals, as well as graduate students in these fields, will find this book highly useful.

The State of Food Security and Nutrition in the World 2018 Food and Agriculture Organization of the United Nations 2018-09-14 New evidence this year corroborates the rise in world hunger observed in this report last year, sending a warning that more action is needed if we aspire to end world hunger and malnutrition in all its forms by 2030. Updated estimates show the number of people who suffer from hunger has been growing over the past three years, returning to prevailing levels from almost a decade ago. Although progress continues to be made in reducing child stunting, over 22 percent of children under five years of age are still affected. Other forms of malnutrition are also growing: adult obesity continues to increase in countries irrespective of their income levels, and many countries are coping with multiple forms of malnutrition at the same time – overweight and obesity, as well as anaemia in women, and child stunting and wasting.

Revue internationale des industries agricoles 1967

Farm Animal Metabolism and Nutrition J. P. Felix D'Mello 2000 This book presents specially commissioned reviews of key topics in farm animal metabolism and nutrition, such as repartitioning agents, near infrared reflectance spectroscopy and digestibility and metabolisable energy assays, where major advances have recently been made or which continue to represent issues of significance for students and researchers. Authors include leading researchers from Europe, North America and Australia.

Banana Nutrition Afam I. O. Jideani 2020-01-22 Banana Nutrition - Function and Processing Kinetics covers the nutritional aspects of the banana plant and fruit. The book contains substantial scientific information written in an easy-to-understand format. The chapters include information on pharmacological aspects of banana; banana bioactives: absorption, utilization, and health benefits; banana pseudo-stem fiber: preparation, characteristics, and applications; banana drying kinetics and technologies; and integrating text mining and network analysis for topic detection from published articles on banana sensory characteristics. All the chapters contain recent advances in science and technology regarding the banana that will appeal to farmers, plant breeders, food industry, investors, and consumers as well as students and researchers. Readers will harness valuable information about the banana in controlling food security and non-communicable nutrition-related human illnesses.

Natural Products from Marine Algae Dagmar B. Stengel 2015

Handbook of Vegetables and Vegetable Processing Muhammad Siddiq 2018-02-23 Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing.This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth

descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

Fermented Foods in Health and Disease Prevention Juana Frías 2016-09-12 Fermented Foods in Health and Disease Prevention is the first scientific reference that addresses the properties of fermented foods in nutrition by examining their underlying microbiology, the specific characteristics of a wide variety of fermented foods, and their effects in health and disease. The current awareness of the link between diet and health drives growth in the industry, opening new commercial opportunities. Coverage in the book includes the role of microorganisms that are involved in the fermentation of bioactive and potentially toxic compounds, their contribution to health-promoting properties, and the safety of traditional fermented foods. Authored by worldwide scientists and researchers, this book provides the food industry with new insights on the development of value-added fermented foods products, while also presenting nutritionists and dieticians with a useful resource to help them develop strategies to assist in the prevention of disease or to slow its onset and severity. Provides a comprehensive review on current findings in the functional properties and safety of traditional fermented foods and their impact on health and disease prevention Identifies bioactive microorganisms and components in traditional fermented food Includes focused key facts, helpful glossaries, and summary points for each chapter Presents food processors and product developers with opportunities for the development of fermented food products Helps readers develop strategies that will assist in preventing or slowing disease onset and severity

The Buffalo (Bubalus bubalis) - Production and Research Giorgio A. Presicce 2017-03-31 This handbook aims at focusing on the husbandry of the common water buffalo, (Bubalis bubalis). The book covers a broad range of topics such as the buffalo’s genetic evolution, cytogenetics, subspecies, breed diversification, feeding and metabolic specificity, adaptable response to environmental stress factors, welfare, dairy requirements and production, reproduction and embryo technologies, cryopreservation, sperm cell sexing, somatic cell cloning and transgenesis. Chapters presented and reviewed in this book have been by contributed by renowned scientists that have devoted years of research to the understanding of this species, and highlight the most recent advances in basic and applied science to unveil the understanding of physiological facets intrinsic to this animal species. The depth of the selected topics makes this book especially suited for readers of all academic levels of study. Researchers, students and professionals will find this book a useful guide to breeding and farming the water buffalo.

Chemistry and Biochemistry of Winemaking, Wine Stabilization and Aging Fernanda Cosme 2021-02-10 This book, written by experts, aims to provide a detailed overview of recent advances in oenology. Book chapters include the latest progress in the chemistry and biochemistry of winemaking, stabilisation, and ageing, covering the impact of phenolic compounds and their transformation products on wine sensory characteristics, emerging non-thermal technologies, fermentation with non-Saccharomyces yeasts, pathways involved in aroma compound synthesis, the effect of wood chips use on wine quality, the chemical changes occurring during Port wine ageing, sensory mechanisms of astringency, physicochemical wine instabilities and defects, and the role of cork stoppers in wine bottle ageing. It is highly recommended to academic researchers, practitioners in wine industries, as well as graduate and PhD students in oenology and food science.

Sorghum and Millets D. A. V. Dendy 1995 A compilation of the history, breeding, production, grain chemistry, nutritional quality, handling, and uses of sorghum and millet. Thirteen chapters cover history, taxonomy, and distribution; production and importance; agronomic principles; structure and chemistry; nutritional properties; storage, including drying for storage, with particular reference to tropical areas and the mycotoxin problem; traditional uses; new milling techniques and products; lager beers from sorghum; opaque beers; forage and feed; sweet sorghum substrate for industrial alcohol; and quality evaluation and trading standards. Annotation copyright by Book News, Inc., Portland, OR

Agricultural Research Centres Cartermill International Limited 1995

Voluntary feed intake in pigs David Torrallardona 2009-04-29 Understanding voluntary feed intake of pigs enables the precise formulation of pig feeds, ensuring the ingestion of sufficient but not excessive amounts of nutrients to optimise performance. This reference textbook, based on scientific results covers all aspects of feed intake in pigs. It contains up-to-date reviews by renowned scientific experts on different aspects affecting voluntary feed intake and diet selection in pigs. Different physiological factors involved in feed intake regulation, ranging from the sensorial evaluation of feeds, to the hormonal and metabolic regulation of feed intake and the impact of pig health are discussed. The book also deals with aspects such as genetic background of the animals, feeder design, feed manufacturing technology and the use of models to predict feed intake.This book is intended for academics, researchers, students and industry professionals involved in the field of pig nutrition and pig production.

UNESCO Science Report UNESCO 2021-06-18

Probiotic Bacteria and Postbiotic Metabolites: Role in Animal and Human Health Naheed Mojgani 2021-05-13 This book covers all aspects of probiotic bacteria and their metabolites, as well as their role and significance in human and animal health. Given the role of probiotic bacterial strains in the production of short chain fatty acids, butyrate etc probiotics may be considered as an alternative approach for the prevention or treatment of intestinal dysbiosis, cancers, cardiovascular diseases, hypertensions. Additionally, the significance of probiotics added in aquaculture systems for improving health, performance and growth of aquatic organisms has been highlighted. In this book, the multi-functional role of probiotics and their post-biotic metabolites in improving overall health status of man and animals, is discussed. It is a comprehensive compilation useful for researchers, academics, veterinarians and students in the field of microbiology, food technology and biotechnology.

Chemistry of the Mediterranean Diet Amélia Martins Delgado 2016-07-30 Have you ever wondered what makes the Mediterranean diet so healthy? Do you enjoy olives, tomatoes, Chouriço and Mozzarella, basil, rosemary and oregano, grapes, figs, and dates; and would you like to learn more about the substances they contain? Then this book is for you! The Mediterranean diet, designated as an ‘Intangible Cultural Heritage of Humanity’, has a reputation of being particularly beneficial to your health and for reducing the risk of diseases like cardiovascular disorders. Read this book to find out which chemical compounds contribute to these health benefits. Typical ingredients of the Mediterranean diet include olive oils, fresh and dried vegetables and fruits, cereals, moderate amounts of fish, dairy and meat, and various condiments and spices, typically accompanied by wine and infusions. The book will introduce you to the most typical ingredients, providing information about their use in Mediterranean cuisine and explaining more about the healthy substances they contain – from their chemistry to their occurrence in the foods and the resulting intake. Summarizing important facts and data from available scientific literature, this book even gives recommendations for guidelines to a

healthy diet – guidelines that are becoming more and more important. In recent years, it has been observed that nutritional habits in the geographical area have started to deviate further and further away from the typical Mediterranean nutritional pattern, representing an alarming trend that this book also critically addresses, since the WHO has reported increases in obesity and malnutrition in the Mediterranean area. Illustrations of important chemical compound structures, as well as appetizing photos of select ingredients for Mediterranean dishes, accompany the text.

Nutrition in Inflammatory Bowel Disease (IBD) Maitreyi Raman 2019-09-02 The purpose of this Special Issue "Nutrition in Inflammatory Bowel Disease (IBD)" is to increase knowledge regarding the role of dietary composition and effects in IBD, describing the prevalence of malnutrition in IBD and the effect on clinical outcomes, discussing methods of nutrition risk screening and assessment in IBD, and reviewing mechanisms through which diet and dietary components may affect disease severity. The articles focus on the following areas: Dietary Composition/Therapy Interventions in Ulcerative Colitis and effects on outcomes; Dietary Composition/Therapy Interventions in Crohn's Disease and effects on outcomes; Nutrition Risk Screening and Assessment in IBD; Mechanisms of Diet in the pathogenesis of IBD.

Extractable and Non-Extractable Antioxidants Alessandra Durazzo 2019-09-20 The Special Issue "Extractable and Non-Extractable Antioxidants" gives an updated view on antioxidants—both in their extractable and non-extractable form—in the different food groups, their products thereof, and food preparations as well as byproducts and biomass waste. The potential beneficial properties of these compounds and nutraceutical formulations are described in the various studies covered in this Special Issue.

Fresh-Cut Fruits and Vegetables Olusola Lamikanra 2002-02-14 Fresh-cut Fruits and Vegetables: Science, Technology, and Market provides a comprehensive reference source for the emerging fresh-cut fruits and vegetables industry. It focuses on the unique biochemical, physiological, microbiological, and quality changes in fresh-cut processing and storage and on the distinct equipment design, packaging requirements, production economics, and marketing considerations for fresh-cut products. Based on the extensive research in this area during the past 10 years, this reference is the first to cover the complete spectrum of science, technology, and marketing issues related to this field, including production, processing, physiology, biochemistry, microbiology, safety, engineering, sensory, biotechnology, and economics. ABOUT THE EDITOR: Olusola Lamikanra, Ph.D., is a Research Chemist and Lead Scientist at the U.S. Department of Agriculture, Agricultural Research Service, Southern Regional Research Center, New Orleans, Louisiana. He received his B.S. degree from the University of Lagos, Nigeria, and his Ph.D. from the University of Leeds, England. He was Professor in the Division of Agricultural Sciences and Director of the Center for Viticultural Science and Small Farm Development at Florida A&M University, Tallahassee. Dr. Lamikanra is the author of more than 100 publications.

Essential Oils in Food Preservation, Flavor and Safety Victor R. Preedy 2015-09-28 Essential Oils in Food Preservation, Flavor and Safety discusses the major advances in the understanding of the Essential Oils and their application, providing a resource that takes into account the fact that there is little attention paid to the scientific basis or toxicity of these oils. This book provides an authoritative synopsis of many of the complex features of the essential oils as applied to food science, ranging from production and harvesting, to the anti-spoilage properties of individual components. It embraces a holistic approach to the topic, and is divided into two distinct parts, the general aspects and named essential oils. With more than 100 chapters in parts two and three, users will find valuable sections on botanical aspects, usage and applications, and a section on applications in food science that emphasizes

the fact that essential oils are frequently used to impart flavor and aroma. However, more recently, their use as anti-spoilage agents has been extensively researched. Explains how essential oils can be used to improve safety, flavor, and function Embraces a holistic approach to the topic, and is divided into two distinct parts, the general aspects and named essential oils Provides exceptional range of information, from general use insights to specific use and application information, along with geographically specific information Examines traditional and evidence-based uses Includes methods and examples of investigation and application

Encyclopedia of Food Microbiology Carl A. Batt 2014-04-02 Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products

Bioactive Egg Compounds Rainer Huopalahti 2007-05-19 Bioactive Egg Compounds presents the latest results and concepts in the biotechnological use of egg compounds. Following an introduction to the different compounds of egg white, yolk and shell, the nutritive value of egg compounds is discussed. The text describes procedures for processing egg compounds to improve their nutritive value, including so-called enriched eggs. Also described is the isolation and application of egg compounds with special properties, such as antibiotic action.