Nutraceuticals And Functional Foods In Human Health And Disease Prevention

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Current Advances for Development of Functional Foods Modulating Inflammation and Oxidative Stress John Wiley & Sons
Functional Foods, Nutraceuticals and Degenerative Disease Prevention is a compilation of different segments of functional foods and nutraceuticals focusing on their mechanism of action in the human body leading to disease prevention. Numerous chapters deal with different functional foods in terms of their efficacy, highlighting the mechanism of action of their ingredients. The book focuses on the biochemistry and molecular biology of the disease prevention process rather than simply compiling the benefits of functional foods and nutraceuticals. Aimed primarily at an audience comprised of researchers, industry professionals, food scientists, medical professionals and graduate level students, Functional Foods, Nutraceuticals and Degenerative Disease Prevention offers a mechanism-based interpretation for the effect of nutraceuticals within the human body. Ultimately, the discussion of the biological effects of a variety of functional foods will provide a wholesome approach to the maintenance of health through judicious choice of functional foods.

Dictionary of Nutraceuticals and Functional Foods CRC Press
This book examines the rapidly growing field of functional foods in the prevention and management of chronic and infectious diseases. Chapters explore the varied sources, biochemical properties, metabolics, health benefits, and safety of bioactive ingredients of nutraceutical and functional food products. Special emphasis is given to linking the molecular and chemical structures of biologically active components in foods to their nutritional and pharmacological effects on human health and wellness. In addition to discussing scientific and clinical rationales for different sources of functional foods, the book also explains in detail scientific methodologies used to investigate the functionality, effectiveness, and safety of bioactive ingredients in food. The chapter authors discuss advanced nanocarriers for nutraceuticals based on structured lipids and nonlipids, nanoparticulate approaches for improved nutrient bioavailability, adulteration and safety issues, nanodelivery systems, microencapsulation, and more. The book discusses some particular health benefits from nutrition nutraceuticals, including probiotic dairy and non-dairy products and bioactive proteins and peptides as functional foods. The volume also gives an overview of emerging trends, growth patterns, and new opportunities in the field of nutraceuticals and functional foods.

Functional Foods, Nutraceuticals, and Degenerative Disease Prevention CRC Press
Regulation of Functional Foods and Nutraceuticals: A Global Perspective offers a comprehensive resource for information on regulatory aspects of the growing and economically important functional food industry. Regulatory systems and definitions of key terms-food, supplement, drug, etc-vary from country to country. A thorough understanding of laws and regulation within and among key countries with regard to functional foods, herbal extracts or drugs, and nutritional supplements is critical to the direction of food companies that are developing products for these markets. International experts with legal and/or scientific expertise address relevant topics from quality issues, to organic foods to labeling. Innovative product development within the framework of existing regulations will be addressed in individual chapters. Overview chapters will discuss global principles, inter-country trading issues, and present a comparison of the laws and regulations within different countries graphically. A "must-have" handbook for research professionals, management, and marketing strategists in the worldwide functional foods/nutritional supplements business. Food technicians and engineers responsible for manufacturing quality in this industry should add it to their library to ensure that they have a thorough knowledge of the applicable legal requirements. The book will also serve as an indispensable shelf reference for lawyers in the food industry and government health professionals with regulatory responsibilities.

Nutraceuticals and Functional Foods CRC Press
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 Ingredients from Algae for Foods and Nutraceuticals Elsevier
A growing awareness of the contributions that functional foods, bioactive compounds, and nutraceuticals make to health is creating a tremendous market for these products. In order for manufacturers to match this demand with stable, high volume production while maintaining defined and reliable composition,

they must have ready access to the very lat
Nutraceuticals and Functional Foods : John Wiley & Sons
This new volume provides important information on potential applications and new developments in functional health foods and nutraceuticals. It looks at the health-promoting properties in functional foods and beverages as well as nutraceuticals. Some health issues that are considered in conjunction with these foods and nutraceuticals include oxidative stress, obesity, pharyngitis, low cognitive concentration, among others. Research topics include the antioxidant properties of certain products, the development of functional and medicinal beverages, nutraceuticals and functional foods for alternative therapies, and more.
Developing New Functional Food and Nutraceutical Products CRC Press
Nutraceutical and Functional Food Components: Effects of Innovative Processing Techniques, Second Edition highlights the impact of recent food industry advances on the nutritional value, functional properties, applications, bioavailability, and bioaccessibility of food components. This second edition also assesses shelf-life, sensory characteristics, and the profile of food products. Covering the most important groups of food components, including lipids, proteins, peptides and amino acids, carbohydrates, dietary fiber, polyphenols, carotenoids, vitamins, aromatic compounds, minerals, glucosinolates, enzymes, this book addresses processing methods for each. Food scientists, technologists, researchers, nutritionists, engineers and chemists, agricultural scientists, other professionals working in the food industry, as well as students studying related fields, will benefit from this updated reference. Focuses on nutritional value, functional properties, applications, bioavailability and bioaccessibility of food components Covers food components by describing the effects of thermal and non-thermal technologies Addresses shelf-life, sensory characteristics and health claims
Marine Nutraceuticals and Functional Foods DEStech Publications, Inc
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 Pharmacoepia 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
Handbook of Functional Lipids CRC Press
Written by experts at the forefront of phytochemical analysis, this book covers the important classes of bioactive components of functional foods and nutraceuticals. It also includes some components for which no acceptable methods of analysis are yet available. Organized by compound class, Methods of Analysis for Functional Foods and Nutraceuticals
Microbial Functional Foods and Nutraceuticals Academic Press
This handbook compiles information on novel ingredients and functional food products from leading authors in their respective areas of expertise. It provides an evidence-based and authoritative review of the prophylactic properties exerted by food components, foods, and dietary patterns. It includes information on the chemical properties, dietary sources, intakes, efficacy, health effects, and safety of each bioactive compound, functional food, or nutraceutical. This edition contains many new topics, including inflammation relief, exercised-induced immunity, Alzheimer's disease, and dementia.
Functional Food Ingredients and Nutraceuticals John Wiley & Sons
Nutrition and Functional Foods in Boosting Digestion, Metabolism and Immune Health explores the role of appropriate nutrition and digestive enzymes in healthy digestion. The book addresses salient gastrointestinal features involved in healthy digestion pathophysiology, including coverage of the enzyme-microbiome connection and linkage, features of indigestion problems, roles of traditional and conventional ethnic foods, structurally diverse digestive enzymes, drugs, nutraceuticals and novel digestive formulations. In addition, the book addresses technological breakthroughs that have led to recent, novel discoveries and outlines nutritional guidelines and recommendations to achieve healthy digestion. This book is a useful resource for nutrition researchers, nutritionists, physicians working in the field of digestive health, pharmacists, food experts, health professionals, nurses and general practitioners, public health officials and those teaching or studying related fields. Provides coverage of digestion, human physiology and the enzyme-microbiome linkage Covers indigestion problems, including gut dysbiosis and its role in chronic disease Addresses traditional and conventional ethic foods Discusses digestive enzymes, as well as digestive drugs, enzymes, nutraceuticals and novel formulations
Genomics, Proteomics and Metabolomics in Nutraceuticals and Functional Foods John Wiley & Sons
Historically, most of the research into carbohydrates as functional ingredients focused on the improvement of appearance, taste, mouth-feel, and stability. The growing interest in functional foods, however, is demanding a critical look at the beneficial nonnutritive effects of carbohydrates on human health. Furthermore, there is a need to establish definitive relations among the structure, physical property, and physiological function of these bioactive compounds. As more of the benefit and functional versatility of carbohydrates is revealed, it is clear that any future research and recommendation must be based on a solid synthesis of multidisciplinary findings including epidemiological, metabolic, and clinical nutritional data. Through clinical and epidemiological studies, Functional Food Carbohydrates addresses the specific classes of carbohydrates

that seem to exert health-enhancing effects. The text begins with in-depth treatments of the chemistry, physical properties, processing technology, safety and health benefits of a variety of carbohydrates including cereal beta-glucans, microbial polysaccharides, chitosan, arabinoxylans, resistant starch, and other polysaccharides of plant origin. The authors then discuss the physiological and metabolic effects that a variety of carbohydrates have on specific chronic diseases such as cancer, diabetes, cardiovascular disease, obesity, and various gastrointestinal disorders. The final chapters discuss the regulatory and technological aspects of using carbohydrates as functional foods. Specifically, the authors consider the safety and efficacy of pre-, pro-, and synbiotics, and the potential use of carbohydrates as delivery vehicles for other bioactive compounds. With contributions from experts specializing in food chemistry and technology, as well as human nutrition and physiology, this text illuminates the link between the behavior of carbohydrate compounds and their beneficial end-result on human health.
Functional Foods and Nutraceuticals for Human Health Springer Science & Business Media
Current Developments in Biotechnology and Bioengineering: Technologies for Production of Nutraceuticals and Functional Food Products covers a wide range of topics related to the the microbial process for the production of high- value nutraceuticals and fermented functional foods. This reference includes the bioactive compounds derived from the foods substrate, including bioactive peptides, transformed polyphenols, oligosaccharides, prebiotics, and functional lipids. Scientific information related to the recombinant microorganisms and their role in the production of nutraceutical and functional foods are also included. The translational aspects of microbial bioprocess technologies are illustrated, by emphasizing the current requirements and future perspectives of industrial and food biotechnology. Edited by a group of experienced Eeditors and contributors, Technologies for Production of Nutraceuticals and Functional Food Productsthe book gives scientists and engineers the translational aspects of microbial processes for the development of functional foods and high- value nutraceuticals with future perspectives. Provides a deep and conceptual understanding of enzyme catalysis, enzyme engineering, discovery of novel enzymes, and technology perspectives Offers information about inventions and advancements in microbial process development for the production of high value nutraceuticals and fermented functional foods Includes updated references for further understanding of fermentation technology in the functional foods industry
Advances in Nutraceuticals and Functional Foods Elsevier
Current research on health, nutrition, and preventative care will always be in demand. As the battles against ailments such as diabetes and heart disease continue, medical professionals are seeking to create a healthier society through nutrition and dietary-based tactics. Nutraceutical and Functional Foods in Disease Prevention is a comprehensive publication providing current research on the dynamic fields of pharmaceutical and biomedical science in relation to nutrition. This book examines the interactions and associations between nutritive value and its therapeutic applications in human health. Touching on topics such as the impact of probiotics in human health and disease treatment, recent trends in functional foods for obesity management, and the clinical role of antioxidants in the treatment of diseases, this title proves a valuable resource for academicians, healthcare practitioners, medical researchers, and higher education students preparing for careers as health professionals.
Regulation of Functional Foods and Nutraceuticals CRC Press
Consumer demand is creating rapid growth in the functional foods market - a market soon to reach $20 billion worldwide. As a result, the food industry has stepped up the development of functional lipids. These lipids impart health benefits when consumed and also impact food product functionalities. While many books have touched on the correlation b
Sustainability Challenges in the Agrofood Sector CRC Press
Handbook of Nutraceuticals and Functional Foods, Second EditionCRC Press
Biotechnology in Functional Foods and Nutraceuticals CRC Press
Functional Foods and Nutraceuticals in Metabolic and Non-communicable Diseases presents strategies for the prevention of non-communicable diseases and undernutrition through the use of functional foods and nutraceuticals. Research has shown that the use of certain functional foods and nutraceuticals, including spices, herbs, and millets, animal foods and plant foods can play a role in the treatment and prevention of various diseases and in health promotion. Finally, the book explores epigenetic modulation as a new method for the development of functional foods and functional farming. Intended for nutritionists, food scientists and those working in related health science professions, this book contributes to the discussions focused on nutritional transition, globalization, how to administer foods in the treatment of metabolic syndrome, hypertension, diabetes, heart attacks, neuropsychiatric disorders, bone and joint diseases, and carcinogenesis. Places emphasis on food diversity to provide perfect combinations of nutritional ingredients Presents the utility and necessity of functional food production for health promotion Offers suggestions to increase functional food production while simultaneously decreasing production costs
Nutraceuticals and Functional Foods in Human Health and Disease Prevention CRC Press
Bioactive ingredients in foods and their pharmacological and health effects. Functional foods and bioactives of microbial, plant and animal origin, including probiotics, herbs, spices, vegetables, specialty fruits, seafood and milk components. Impact on the microbiome, emerging metabolic pathways and prevention of chronic and infectious diseases.Techniques for functional food development and evaluation.Regulatory and safety considerations. This volume presents basic and advanced technical information on the sources, mechanisms and safety of food bioactives in the etiology and prevention of chronic and infectious diseases. In this context, it offers details useful not only for understanding but also improving the functionality of foods. It reviews advances in multiple phytochemicals and food ingredients known for positive effects on human physiology, including interactions with the human microbiome. Metabolomic and proteomic techniques are explored as ways of improving the understanding of mechanisms of action, and increasing the therapeutic effectiveness of selected food ingredients. Special attention is given to chemistry, molecular structure and pharmacological effects of bioactive ingredients. Bioactives from a wide range of foods are investigated, including pro- and prebiotics, fungi, yeasts, herbs, spices, fruits, vegetables, seafood and many more. The text provides systematic information needed to develop and validate commercial products incorporating functional ingredients.
Nutraceutical and Functional Food Regulations in the United States and Around the World Nova Science Pub Incorporated

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, nutriethics 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.

Flavors for Nutraceutical and Functional Foods CRC Press Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals highlights recent developments of nutraceutical proteins and peptides for the promotion of human health. The book considers fundamental concepts and structure-activity relations for the major classes of nutraceutical proteins and peptides. Coverage includes functional proteins and peptides from numerous sources including: soy, Pacific hake, bovine muscle, peas, wheat, fermented milk, eggs, casein, fish collagen, bovine lactoferrin, and rice. The international panel of experts from industry and academia also reviews current applications and future opportunities within the nutraceutical proteins and peptides sector.