

Solid Liquid Extraction Of Bioactive Compounds Effect Of

As recognized, adventure as with ease as experience more or less lesson, amusement, as capably as promise can be gotten by just checking out a book **Solid Liquid Extraction Of Bioactive Compounds Effect Of** as a consequence it is not directly done, you could agree to even more regarding this life, in the region of the world.

We give you this proper as capably as simple pretension to get those all. We provide Solid Liquid Extraction Of Bioactive Compounds Effect Of and numerous book collections from fictions to scientific research in any way. accompanied by them is this Solid Liquid Extraction Of Bioactive Compounds Effect Of that can be your partner.

<i>Solid Liquid Extraction Of Bioactive Compounds Effect Of</i>	<i>2022-05-19</i>
GEORGE ESTRADA	
Elsevier	
This book presents a comprehensive range of research on pulsed electric energy used in food processing, including sections on the fundamentals of electroporation and important techniques for the estimation of electroporation effects in various foods and biomass feedstocks. By focusing on application over theory, this book presents researchers with practical steps for processing techniques such as solid-liquid extraction, pressing, osmotic dehydration, drying, freezing and cooking. Special interest is given to the selective recovery and extraction of sugar, inulin, starch, proteins, polysaccharides, polyphenols, pigments, flavor compounds, phytochemicals and other of high-value components from food biomasses such as fruits and vegetables, leaves, herbs, mushrooms, microalgae and suspensions of cells. Processing of Foods and Biomass Feedstocks by Pulsed Electric Energy presents a singular overview of the biorefinery applications of pulsed electric energy for the processing of wastes and non-food biomasses such as root and tuber crops, grape waste, lignocellulosic biomass, oil crops and residues and seeds and peels of exotic and citrus fruits. The book begins by presenting general information on the fundamentals of electroporation and information on the procedures and protocols involved. Further chapters focus on the specific food processing operations involved and biorefinery applications for the processing of wastes and non-food biomasses. All of the relevant and up-to-date information any researcher needs on pulsed electric energy in food processing is presented here in this text.	
<i>Natural Product Extraction</i> John Wiley & Sons	
Green technologies are no longer the “future” of science, but the present. With more and more mature industries, such as the process industries, making large strides seemingly every single day, and more consumers demanding products created from green technologies, it is essential for any business in any industry to be familiar with the latest processes and technologies. It is all part of a global effort to “go greener,” and this is nowhere more apparent than in fermentation technology. This book describes relevant aspects of industrial-scale fermentation, an expanding area of activity, which already generates commercial values of over one third of a trillion US dollars annually, and which will most likely radically change the way we produce chemicals in the long-term future. From biofuels and bulk amino acids to monoclonal antibodies and stem cells, they all rely on mass suspension cultivation of cells in stirred bioreactors, which is the most widely used and versatile way to produce. Today, a wide array of cells can be cultivated in this way, and for most of them genetic engineering tools are also available. Examples of products, operating procedures, engineering and design aspects, economic drivers and cost, and regulatory issues are addressed. In addition, there will be a discussion of how we got to where we are today, and of the real world in industrial fermentation. This chapter is exclusively dedicated to large-scale production used in industrial settings.	
<i>High Value Fermentation Products, Volume 1</i> Water Extraction of Bioactive Compounds From Plants to Drug Development	
Water Extraction of Bioactive Compounds: From Plants to Drug Development draws together the expert knowledge of researchers from around the world to outline the essential knowledge and techniques required to successfully extract bioactive compounds for further study. The book is a practical tool for medicinal chemists, biochemists, pharmaceutical scientists and academics working in the discovery and development of drugs from natural sources. The discovery and extraction of bioactive plant compounds from natural sources is of growing interest to drug developers, adding greater fuel to a simultaneous search for efficient, green technologies to support this. Particularly promising are aqueous based methods, as water is a cheap, safe and abundant solvent. The book is a detailed guide to the fundamental concepts and necessary	

equipment needed to successfully undertake such processes, supported by application examples and highlighting the most influential variables. Part 1 begins with a thorough introduction to plants as sources of drugs, highlighting strategies for the discovery of novel bioactive constituents of botanicals, the need for standardization and a move toward more rational and greener techniques in the field, the development of plant-based extraction processes and pretreatments for the efficient extraction. Part 2 then reviews a broad range of available techniques, including sections on conventional hot water extraction and pressurized hot water extraction in a range of settings. Intensified processes are then discussed in detail, including sections on microwave-assisted processes, ultrasound-assisted processes and enzyme assisted extraction. Covers the theoretical background and range of techniques available to researchers, helping them to select the most appropriate extraction method for their needs Presents up-to-date and cutting edge applications by international experts Highlights current use and future potential for industrial scale applications Offers a thorough introduction to plants as sources of drugs, highlighting strategies for the discovery of novel bioactive constituents of botanicals

Optimisation of Solid-liquid Extraction of Bioactive Compounds from Orthosiphon Stamineus Benth Leaves CRC Press

Inherent toxicants and processing contaminants are both non-essential, bioactive substances whose levels in foods can be difficult to control. This volume covers both types of compound for the first time, examining their beneficial as well as their undesirable effects in the human diet. Chapters have been written as individually comprehensive reviews, and topics have been selected to illustrate recent scientific advances in understanding of the occurrence and mechanism of formation, exposure/risk assessment and developments in the underpinning analytical methodology. A wide range of contaminants are examined in detail, including pyrrolizidine alkaloids, glucosinolates, phycotoxins, and mycotoxins. Several process contaminants (eg acrylamide and furan), which are relatively new but which have a rapidly growing literature, are also covered. The book provides a practical reference for a wide range of experts: specialist toxicologists (chemists and food chemists), hygienists, government officials and anyone who needs to be aware of the main issues concerning toxicants and process contaminants in food. It will also be a valuable introduction to the subject for post-graduate students.

Drying And Solid-Liquid Extraction Of Hydroxychavicol And Eugenol From Betel Leaves (Piper Betle L.) Springer

A growing body of scientific evidence has revealed that many food peptides exhibit specific biological activities in addition to their established nutritional value. Bioactive peptides present in foods may help reduce the worldwide epidemic of chronic diseases that account for a great number of premature deaths annually. Bioactive peptides can be defined as isolated small fragments of proteins which provide some physiological health benefits. They act as potential modifiers reducing the risk of many chronic diseases. Bioactive Peptides from Food: Sources, Analysis, and Functions considers fundamental concepts, sources, hydrolysis, fractionation, purification, analysis, chemical synthesis, functions, and regulatory status of nutraceutical bioactive peptides. Methods of isolation of these peptides from different protein sources with their in vitro and vivo physiological effects are addressed. Divided into seven sections, this book delves into how these peptides play a major role in the development of various functional foods. Numerous bioactive peptides have been reported in recent years as naturally present or generated from food proteins of different origins like milk, eggs, soya, fish, and meat. Key Features: Includes a detailed study of the different sources of bioactive peptides Discusses the health benefits, such as antimicrobial, anti-allergic, anti-hypertensive, anti-tumor, and immunomodulatory properties of peptides Explores the state of the art analysis methods of peptides Discovers the bioinformatics of possible bioactive peptides Written by experts in their field from around the world, Bioactive Peptides from Food reveals the world of databases of peptides. It is a great resource for food

scientists, technologists, chemists, nutrition researchers, producers, and processors working in the whole food science and technology field as well as those who are interested in the development of innovative functional products.

An Introduction to Ionic Liquids McGraw-Hill Europe

Fluid Mechanics for Chemical Engineers, third edition retains the characteristics that made this introductory text a success in prior editions. It is still a book that emphasizes material and energy balances and maintains a practical orientation throughout. No more math is included than is required to understand the concepts presented. To meet the demands of today's market, the author has included many problems suitable for solution by computer. Two brand new chapters are included. The first, on mixing, augments the book's coverage of practical issues encountered in this field. The second, on computational fluid dynamics (CFD), shows students the connection between hand and computational fluid dynamics.

Advances and Applications John Wiley & Sons

Biomolecules from Natural Sources An up-to-date exploration of new and novel biomolecules In Biomolecules from Natural Sources: Advances and Applications, a team of accomplished researchers delivers up-to-date information on various bioresources, bioprocessing, production, mechanisms of action for selective bioactivity, biochemistry, targeted therapeutic roles and the advancements made on their bioactive potentials of new and novel biomolecules. The book presents recent trends in new and novel biomolecules and their identification, characterization, and potential applications. The selected contributions canvas a variety of breakthroughs in the understanding and applications of naturally derived biomolecules. Biomolecules from Natural Sources: Advances and Applications is an exhaustive collection of research and information, as well as an insightful and interdisciplinary treatment of a rapidly developing field. Readers will also find: A thorough introduction to phenolics from natural sources and plant-based natural artemisinin and its biomedical applications Comprehensive explorations of protein structure, function, and specificity and the pharmacological potential of pigments Practical discussions of biomolecules obtained through food biotechnology and the biological activities of natural glycosides In-depth examinations of biomolecules from basil and their pharmacological significance Perfect for biotechnologists, food technologists, and plant biologists, Biomolecules from Natural Sources: Advances and Applications will also earn a place in the libraries of bioprocessing engineers, as well as undergraduate and postgraduate students of biochemistry.

Fundamentals and Applications Royal Society of Chemistry

This overview of diffusion and separation processes brings unsurpassed, engaging clarity to this complex topic. Diffusion is a key part of the undergraduate chemical engineering curriculum and at the core of understanding chemical purification and reaction engineering. This spontaneous mixing process is also central to our daily lives, with importance in phenomena as diverse as the dispersal of pollutants to digestion in the small intestine. For students, Diffusion goes from the basics of mass transfer and diffusion itself, with strong support through worked examples and a range of student questions. It also takes the reader right through to the cutting edge of our understanding, and the new examples in this third edition will appeal to professional scientists and engineers. Retaining the trademark enthusiastic style, the broad coverage now extends to biology and medicine.

Supercritical Fluid Extraction of Nutraceuticals and Bioactive Compounds Royal Society of Chemistry

With increasing energy prices and the drive to reduce CO2 emissions, food industries are challenged to find new technologies in order to reduce energy consumption, to meet legal requirements on emissions, product/process safety and control, and for cost reduction and increased quality as well as functionality. Extraction is one of the promising innovation themes that could contribute to sustainable growth in the chemical and food industries. For example, existing

extraction technologies have considerable technological and scientific bottlenecks to overcome, such as often requiring up to 50% of investments in a new plant and more than 70% of total process energy used in food, fine chemicals and pharmaceutical industries. These shortcomings have led to the consideration of the use of new "green" techniques in extraction, which typically use less solvent and energy, such as microwave extraction. Extraction under extreme or non-classical conditions is currently a dynamically developing area in applied research and industry. Using microwaves, extraction and distillation can now be completed in minutes instead of hours with high reproducibility, reducing the consumption of solvent, simplifying manipulation and work-up, giving higher purity of the final product, eliminating post-treatment of waste water and consuming only a fraction of the energy normally needed for a conventional extraction method. Several classes of compounds such as essential oils, aromas, anti-oxidants, pigments, colours, fats and oils, carbohydrates, and other bioactive compounds have been extracted efficiently from a variety of matrices (mainly animal tissues, food, and plant materials). The advantages of using microwave energy, which is a non-contact heat source, includes more effective heating, faster energy transfer, reduced thermal gradients, selective heating, reduced equipment size, faster response to process heating control, faster start-up, increased production, and elimination of process steps. This book will present a complete picture of the current knowledge on microwave-assisted extraction (MAE) of bioactive compounds from food and natural products. It will provide the necessary theoretical background and details about extraction by microwaves, including information on the technique, the mechanism, protocols, industrial applications, safety precautions, and environmental impacts.

Sources and Applications John Wiley & Sons

Natural products are sought after by the food, pharmaceutical and cosmetics industries, and research continues into their potential for new applications. Extraction of natural products in an economic and environmentally-friendly way is of high importance to all industries involved. This book presents a holistic and in-depth view of the techniques available for extracting natural products, with modern and more environmentally-benign methods, such as ultrasound and supercritical fluids discussed alongside conventional methods. Examples and case studies are presented, along with the decision-making process needed to determine the most appropriate method. Where appropriate, scale-up and process integration is discussed. Relevant to researchers in academia and industry, and students aiming for either career path, Natural Product Extraction presents a handy digest of the current trends and latest developments in the field with concepts of Green Chemistry in mind.

Extracting Bioactive Compounds for Food Products John Wiley & Sons

Chemical Projects Scale Up: How to Go from Laboratory to Commercial covers the chemical engineering steps necessary for taking a laboratory development into the commercial world. The book includes the problems associated with scale up, equipment sizing considerations, thermal characteristics associated with scale up, safety areas to consider, recycling considerations, operability reviews and economic viability. In addition to the process design aspects of commercializing the laboratory development, consideration is given to the utilization of a development in an existing plant. Explains how heat removal for exothermic reactions can be scaled up Outlines how a reactor can be sized from batch kinetic data Discusses how the plant performance of a new catalyst can be evaluated Presents how the economics of a new product/process can be developed Discusses the necessary evaluation of recycling in commercial plants

Food Process Engineering and Technology Elsevier

Gas chromatography mass spectrometry (GC-MS) has been the technique of choice of analytical scientists for many years. The latest developments in instrumentation, including tandem mass spectrometry (MS-MS) and time-of-flight (TOF) detectors, have opened up and broadened the scope of environmental analytical chemistry. This book summarizes the major advances and relevant applications of GC-MS techniques over the last 10 years, with chapters by leading authors in the field of environmental chemistry. The authors are drawn from academia, industry and government. The book is organized in three main parts. Part I covers applications of basic GC-MS to solve environmental-related problems. Part II focuses on GC-MS-MS instrumentation for the analyses of a broad range of analysis in environmental samples (pesticides, persistent organic pollutants, endocrine disruptors, etc.). Part III covers the use of more advanced GC-MS techniques using low- and high-resolution mass spectrometry for many applications related to the

environment, food and industry. Summarizes the major advances of GC-MS techniques in the last decade Presents relevant applications of GC-MS techniques Covers academic, industrial and governmental sectors

Phenolic Compounds Elsevier

The demand for functional foods and nutraceuticals is on the rise, leaving product development companies racing to improve bioactive compound extraction methods – a key component of functional foods and nutraceuticals development. From established processes such as steam distillation to emerging techniques like supercritical fluid technology, Extracting Bioactive Compounds for Food Products: Theory and Applications details the engineering aspects of the processes used to extract bioactive compounds from their food sources. Covers Bioactive Compounds Found in Foods, Cosmetics, and Pharmaceuticals Each well-developed chapter provides the fundamentals of transport phenomena and thermodynamics as they relate to the process described, a state-of-the-art literature review, and replicable case studies of extraction processes. This authoritative reference examines a variety of established and groundbreaking extraction processes including: Steam distillation Low-pressure solvent extraction Liquid-liquid extraction Supercritical and pressurized fluid extraction Adsorption and desorption The acute view of thermodynamic, mass transfer, and economical engineering provided in this book builds a foundation in the processes used to obtain high-quality bioactive extracts and purified compounds. Going beyond the information traditionally found in unit operations reference books, Extracting Bioactive Compounds for Food Products: Theory and Applications demonstrates how to successfully optimize bioactive compound extraction methods and use them to create new and better natural food options.

Food Packaging John Wiley & Sons

Algae have a long history of use as foods and for the production of food ingredients. There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals. Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas, encompassing both macroalgae (seaweeds) and microalgae. After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals, part one explores the structure and occurrence of the major algal components. Chapters discuss the chemical structures of algal polysaccharides, algal lipids, fatty acids and sterols, algal proteins, phlorotannins, and pigments and minor compounds. Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components, anticancer agents derived from marine algae, anti-obesity and anti-diabetic activities of algae, and algae and cardiovascular health. Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides. Further chapters discuss enzymatic extraction, subcritical water extraction and supercritical CO₂ extraction of bioactives from algae, and ultrasonic- and microwave-assisted extraction and modification of algal components. Finally, chapters in part four explore applications of algae and algal components in foods, functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae, prebiotic properties of algae and algae-supplemented products, algal hydrocolloids for the production and delivery of probiotic bacteria, and cosmeceuticals from algae. Functional ingredients from algae for foods and nutraceuticals is a comprehensive resource for chemists, chemical engineers and medical researchers with an interest in algae and those in the algaculture, food and nutraceutical industries interested in the commercialisation of products made from algae. Provides an overview of the major compounds in algae, considering both macroalgae (seaweeds) and microalgae Discusses methods for the extraction of bioactives from algae Describes the use of algae and products derived from them in the food and nutraceutical industries

Spillover and Mobility of Species on Solid Surfaces John Wiley & Sons

Extraction is an important operation in food engineering, enabling the recovery of valuable soluble components from raw materials. With increasing energy costs and environmental concerns, industry specialists are looking for improved techniques requiring less solvents and energy consumption. Enhancing Extraction Processes in the Food Industry is a

Human Health Academic Press

This book has been edited by Martine Poux, Patrick Cognet and Christophe Gourdon from the Laboratoire de Génie Chimique/ENSIACET, Toulouse. It presents an ensemble of methods and new

chemical engineering routes that can be integrated in industrial processing for safer, more flexible, economical, and ecological production processes in the context of green and sustainable engineering. Different methods for improving process performance are dealt with, including: • Eco-design and process optimization by systemic approaches • New technologies for intensification • Radical change of industrial processes via the use of new media and new routes for chemical synthesis These various methods are fully illustrated with examples and industrial cases, making this book application oriented.

Deep Eutectic Solvents John Wiley & Sons

Ingredients Extraction by Physico-chemical Methods, Volume Four, the latest release in the Handbook of Food Bioengineering series, reveals the most investigated extraction methods of ingredients and their impact on the food industry. This resource describes types of ingredients that may be extracted through physico-chemical methods (i.e. specific plants, fruits, spices, etc.), along with their particularities to help readers understand their biological effect and solve research problems. The extraction methods of bioactive compounds and functional ingredients are discussed, along with information on green ingredient extraction strategies to help reduce harmful environmental and health effects. Extraction methods in this book can be applied for multiple purposes within the food industry, such as ingredients separation for food development, the purification and separation of toxic compounds from a food mixture, and the recovery of natural bioactive compounds. Offers advanced knowledge and skills of physicochemical analysis for ingredient extraction Presents various methods for food component analysis to evaluate structure function relations in changing environments Discusses the importance of enzymes during processing and storage of foods Includes methods to evaluate and enhance extraction, such as ultrasound, to produce novel foods more efficiently

30th European Symposium on Computer Aided Chemical Engineering Elsevier

Food Packaging: Innovations and Shelf-life covers recently investigated developments in food packaging and their influence in food quality preservation, shelf-life extension, and simulation techniques. Additionally, the book discusses the environmental impact and sustainable solutions of food packaging. This book is divided into seven chapters, written by worldwide experts. The book is an ideal reference source for university students, food engineers and researchers from R&D laboratories working in the area of food science and technology. Professionals from institutions related to food packaging.

Theory and Practice Elsevier

30th European Symposium on Computer Aided Chemical Engineering, Volume 47 contains the papers presented at the 30th European Symposium of Computer Aided Process Engineering (ESCAPE) event held in Milan, Italy, May 24-27, 2020. It is a valuable resource for chemical engineers, chemical process engineers, researchers in industry and academia, students, and consultants for chemical industries. Presents findings and discussions from the 30th European Symposium of Computer Aided Process Engineering (ESCAPE) event Offers a valuable resource for chemical engineers, chemical process engineers, researchers in industry and academia, students, and consultants for chemical industries

Green Extraction of Natural Products CRC Press

During the last ten years, several new extraction techniques have been developed that are faster, more automated and use less organic solvents compared to classical solvent extraction techniques. Furthermore, there is a clear trend going towards the use of (and research on) environmentally sustainable methods, which is encouraging for the future. Supercritical fluid extraction (SFE) and pressurized liquid extraction (PLE) are two of the most useful techniques for extraction of non-polar and medium polar solutes from solid and semi-solid samples. These techniques commonly use pressurized carbon dioxide or hot liquids such as water as extraction solvents, respectively. For aqueous samples, stir-bar sorptive extraction (SBSE) has recently been developed. These are some of the techniques that will be described in the proposed symposium series book. Focus will be on the extraction of various compounds from food and agricultural samples in either an analytical or a process-scale point-of-view. Several of the book chapters will compare the different techniques, and describe their advantages and disadvantages. Applications discussed in this book include SFE of biopolymers from distillers dried grains, SFE of lipids from oilseeds, PLE of functional ingredients from plants and herbs, tandem SFE/PLE of acrylamide from potato chips, SFE and PLE of cholesterol and fat from hamster liver, and steam distillation-extraction (SDE) and SBSE of flavors from shiitake mushrooms.