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The series will comprise (i) books on globally known foods of plant and animal origin, (such as dairy, meat, fish, vegetables, cereals, root crops, soya beans, legumes, pickles, starter cultures and probiotic cultures), their manufacture, chemical and microbiological composition, processing, compositional and functional modifications taking place as a result of microbial and enzymic effects, their safety, legislation, development of novel products, and opportunities for industrialization, (ii) books providing information on the traditional health-food from Africa, Asia (South, East, and South-East), Europe, Latin America, and Middle East, their traditional and industrialized processes and their contribution to human health, and (iii) books covering several aspects of general interest such as processing of food by-products, biotechnology, engineering of solid-state processes, modern chemical and biological analytical approaches, safety, health and consumer perception. The books will be aimed at professional food scientists, academicians researching food engineering problems, and graduate level students. Edited By Gengsheng Xiao, Yujuan Xu, Yuanshan Yu December 14, 2020 As consumers look to natural foods to promote health and well-being, their focus has been on foods with recognized health properties. Natural health products with rich antioxidant and high free radical scavenging activity such as Asian berries currently draw the interest of scientific researchers, ... Edited By Xingqian Ye, Yueming Jiang June 26, 2020 Goji berries (Lycium barbarum), which are widely distributed in Northwestern China, Southeastern Europe and the Mediterranean areas, have traditionally been employed in Chinese medicine from ancient times. Goji berries, also known as wolfberry, have become increasingly popular in the Western world ... Edited By Kun-Young Park, Dae Young Kwon, Ki Won Lee, Sunmin Park May 01, 2018 Koreans believe the adage of food as medicine. 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But until recently, their bioactive compounds, nutraceutical properties, and commercial potential remained undiscovered. Bringing together widely... Edited By Edward R.(Ted) Farnworth May 27, 2008 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... Edited By Casimir C. Akoh July 18, 2005 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.... 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Divided into two parts, the first part discusses the influence of the major food nutrients (carbohydrates, proteins, and lipids) on the metabolic processes that are involved in human chronic diseases. For example, the potential of carbohydrates to reduce cholesterol absorption and enhance colonization of the lower intestinal tract by beneficial organisms, the ability of proteins to reduce blood pressure and oxidative stress, enhance mineral bioavailability, and down-regulate the carcinogenesis process, and the fact that lipids serve as critical substrates for the production of cellular hormones that suppress various inflammatory pathways, are all addressed. Polyphenols, potent antioxidants and anti-atherogenic compounds that scavenge free radicals and prevent lipid peroxidation, are also covered. The second part discusses in detail specific functional foods, such as fish, soybean, milk, tea, fruits and vegetable, coffee, chocolates that influence various physiological pathways involved in health promotion.Functional Foods and Nutraceuticals is an especially useful tool for undergraduate and graduate students interested in understanding the role of nutrients in health promotion and disease prevention. In addition, researchers and policy makers in the life sciences will also find the book to be an invaluable source of information for a detailed understanding of the impact of nutrients and foods on metabolic pathways.Dr. Rotimi Aluko has earned a PhD in Food Chemistry from the University of Guelph, Ontario, Canada and is currently a Professor of Human Nutritional Sciences at the University of Manitoba, Winnipeg, Canada. He has continued to maintain an active research program on functional foods with an emphasis on food protein-derived bioactive peptides.À À À Dr. Rotimi Aluko has earned a PhD in Food Chemistry from the University of Guelph, Ontario, Canada and is currently a Professor of Human Nutritional Sciences at the University of Manitoba, Winnipeg, Canada. He has continued to maintain an active research program on functional foods with an emphasis on food protein-derived bioactive peptides. The papers included in this book have a broad coverage of the topics related to new technologies in functional foods and nutraceuticals, fruits and vegetables and their by-products as valuable ingredients for functional foods and nutraceuticals, potential bioactive components from various food sources, trends and development of nutraceuticals and functional foods as well as functional food and nutraceuticals as ingredients in the value addition for health promotion, standardization and quality control. This compilation helps to overcome the problems faced in exploring the potential of nutraceuticals in naturopathy and device strategies to encounter such problems. C. S. Riar: Associate Professor, Department of Food Engineering & Technology, SLIET, Longowal- 148 106, Sangrur, Punjab D. C. Saxena: Professor & Head, Department of Food Engineering & Technology, SLIET, Longowal- 148 106, Sangrur, Punjab Unit-I: Functional Foods and Nutraceuticals An-Overview 1. Functional Food and Nutraceuticals from Fruits and Vegetables by D.S. Sogi 2. Designer Foods - An Overview by Usha Bajwa 3. Utilization of Milk Byproduct (Whey) for Preparation of Beverages: A Review by P.A. Pawase, D.M. Choudhari, V.G. Gaikwad and S.S. Jundhare 4. Role and Overview of Strawberry as a Potential Source for the Development of Functional Foods and Nutraceuticals by Aamir Hussain Dar, Muneer Ahmad, H.K. Sharma and Aabida Jabeen 5. 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