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Data on the composition of foods are essential for a diversity of purposes in many fields of activity. "Food composition data" was produced as a set of guidelines to aid individuals and organizations

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involved in the analysis of foods, the compilation of data, data dissemination and data use. Its primary objective is to show how to obtain good-quality data that meet the requirements of the multiple users of food composition databases. These guidelines draw on experience gained in countries where food composition programmes have been active for many years. This book provides an invaluable guide for professionals in health and agriculture research, policy development, food regulation and safety, food product development, clinical practice, epidemiology and many other fields of endeavour where food composition data provide a fundamental resource.

The text covers research on food factors of a variety of physiological significance. The actual goal is to establish a role of Page 12/19

food factors in disease prevention and health promotion from the scientific base. The two volumes present research data and reviews by numerous experts and should be of special interest and relevance to all who are concerned with food factors in disease prevention and health promotion. Topics covered include: cancer prevention and those in antioxidants as well as vitamin E, minerals and trace elements, peptide and amino acids, flavones and flavonols, isoflavones, dietary fibers, oligo and polysaccharides, lipids, catechins, carotenoids, polyphenols, terpenoids, and sulfurcontaining compounds.

Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged Page 13/19

in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

Providing overview, depth, and expertise, Essentials of Functional Foods is the key resource for all involved in the exciting and rapidly growing arena of functional foods. Every important aspect of functional foods and ingredients is covered, from technology, product groups, and nutrition, to safety, efficacy, and regulation. The editors and their expert contributors emphasize broadly based principles that apply to many functional foods. This book is essential reading for food scientists, researchers, and professionals Page 14/19

who are developing, researching, or working with functional foods and ingredients in the food, drug, and dietary supplement industry.

Thoroughly updated to accommodate recent research and state-ofthe-art technologies impacting the field, Volume 2: Residues and Other Food Component Analysis of this celebrated 3 volume reference compiles modern methods for the detection of residues in foods from pesticides, herbicides, antibacterials, food packaging, and other sources. Volume 2 evaluates methods for: establishing the presence of mycotoxins and phycotoxins identifying growth promoters and residual antibacterials tracking residues left by fungicides and herbicides discerning carbamate and urea pesticide residues confirming residual amounts of organochlorine and organophosphate pesticides detecting dioxin, polychlorobiphenyl

(PCB), and dioxin-like PCB residues ascertaining n-nitroso compounds and polycyclic aromatic hydrocarbons tracing metal contaminants in foodstuffs

Thoroughly updated to accommodate recent research and state-ofthe-art technologies impacting the field, Volume 2: Residues and Other Food Component Analysis of this celebrated 3 volume reference compiles modern methods for the detection of residues in foods from pesticides, herbicides, antibacterials, food packaging, and other sources. Volume 2 ev

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Residue analysis in food is an essential science in terms of the number of laboratories and analysts involved worldwide and the range of analytical techniques available. This text uniquely combines the principles and applications of the various techniques employed in residue analysis, so as to provide the reader with a thorough understanding and pr

The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built. In Food Biochemistry and Food Processing, lead editor Y.H. Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever-increasing development in the Page 17/19

biotechnology of food processing. While biochemistry may be covered in a chapter or two in standard reference books on the chemistry, enzymes, or fermentation of food, and may be addressed in greater depth by commodity-specific texts (e.g., the biotechnology of meat, seafood, or cereal), books on the general coverage of food biochemistry are not so common. Food Biochemistry and Food Processing effectively fills this void. Beginning with sections on the essential principles of food biochemistry, enzymology and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Later sections address the biochemistry and processing aspects of food fermentation, microbiology, and food safety. As an invaluable reference tool or as a state-of-the-industry text, Food Biochemistry

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