



Dietary Supplements

Safety, Efficacy and Quality

Edited by K. Berginc and S. Kreft

Dietary Supplements Safety Efficacy And Quality
Woodhead Publishing Series In Food Science
Technology And Nutrition

Katja Berginc, Samo Kreft



Dietary Supplements Safety Efficacy And Quality Woodhead Publishing Series In Food Science Technology And Nutrition:

Dietary Supplements: Safety, Efficacy and Quality Katja Berginc,Samo Kreft,2017-11-13 Dietary supplements made from foods herbs and their constituents are a rapidly growing market sector Consumers often view food supplements as natural and therefore safe however supplements are regulated as foods rather than as pharmaceuticals and so are not as closely monitored as may be necessary With the commercial market in these products growing this book provides essential research into their safety efficacy and potential risk of interaction with pharmaceuticals Following an introductory chapter part one covers the chemical composition manufacture and regulation of dietary supplements Part two looks at the effectiveness of different types of dietary supplement and methods of evaluation Finally part three focuses on supplement safety Reviews the design production and regulation of dietary supplements Analyses the potential for pharmacokinetic and pharmacodynamics interactions between dietary supplements and pharmaceuticals Offers reviews of important clinical studies on the efficacy of dietary supplements for range of conditions

Dietary Supplements Katja Berginc,Samo Kreft,2014-11-24 Dietary supplements made from foods herbs and their constituents are a rapidly growing market sector Consumers often view food supplements as natural and therefore safe however supplements are regulated as foods rather than as pharmaceuticals and so are not as closely monitored as may be necessary With the commercial market in these products growing this book provides essential research into their safety efficacy and potential risk of interaction with pharmaceuticals Following an introductory chapter part one covers the chemical composition manufacture and regulation of dietary supplements Part two looks at the effectiveness of different types of dietary supplement and methods of evaluation Finally part three focuses on supplement safety Reviews the design production and regulation of dietary supplements Analyses the potential for pharmacokinetic and pharmacodynamics interactions between dietary supplements and pharmaceuticals Offers reviews of important clinical studies on the efficacy of dietary supplements for range of conditions

Modifying Food Texture Jianshe Chen,Andrew Rosenthal,2015-05-23 Modifying Food Texture Volume 1 Novel Ingredients and Processing Techniques discusses texture as an important aspect of consumer food acceptance and preference and the fact that specific consumer groups including infants the elderly and dysphagia patients require texture modified foods Topics covered include ingredients and processing techniques used in texture modification of foods an overview of food texture issues the novel use of processing techniques for texture modification and the uses of food ingredients in texture modified foods Discusses texture as an important aspect of consumer food acceptance and preference Presents findings and tactics that address the special needs of infants the elderly and dysphagia patients Topics covered include ingredients and processing techniques used in texture modification of foods along with an overview of food texture issues amongst others

Rapid Sensory Profiling Techniques Julien Delarue,2014-11-28 Sensory analysis is an important

tool in new product development There has recently been significant development in the methods used to capture sensory perception of a product Rapid Sensory Profiling Techniques provides a comprehensive review of rapid methods for sensory analysis that can be used as alternatives or complementary to conventional descriptive methods Part one looks at the evolution of sensory perception capture methods Part two focuses on rapid methods used to capture sensory perception and part three covers their applications in new product development and consumer research Finally part four explores the applications of rapid methods in testing specific populations

Flavor Patrick Etiévant, Elisabeth Guichard, Christian Salles, Andree Voilley, 2016-05-27 Flavor From Food to Behaviors Wellbeing and Health is the first single volume resource focused on the different mechanisms of flavor perception from food ingestion to sensory image integration and the physiological effects that may explain food behaviors The information contained is highly multidisciplinary starting with chemistry and biochemistry and then continuing with psychology neurobiology and sociology The book gives coherence between results obtained in these fields to better explain how flavor compounds may modulate food intake and behavior When available physiological mechanisms and mathematical models are explained Since almost half a billion people suffer from obesity and food related chronic diseases in the world and since recent research has investigated the possible roles of pleasure linked to the palatability of food and eating pleasure on food intake food habits and energy regulation this book is a timely resource on the topic This book links these results in a logical story starting in the food and the food bolus and explaining how flavor compounds can reach different receptors contribute to the emergence of a sensory image and modulate other systems recognized as controlling food intake and food behavior The influence of age physiological disorders or social environments are included in this approach since these parameters are known to influence the impact of food flavor on human behavior Uniquely brings together multidisciplinary fields to explain in a narrative structure how flavor compounds may modulate food intake and behavior Includes discussions of chemistry and biochemistry psychology neurobiology and sociology Presents an extremely current view that offers a wide perspective on flavor an area of rapidly expanding knowledge Edited by renowned experts in the field of flavor perception

Steamed Breads Sidi Huang, Diane Miskelly, 2016-07-08 Steamed Breads Ingredients Processing and Quality provides an overview of all aspects of steamed bread and steamed bun technology A valuable resource for those interested in the practical technical scientific and historical aspects of the subject Topics that are covered include classification of the different types of steamed bread flour quality requirements ingredients traditional and modern production methods bread faults and solutions storage food safety nutrition and future trends Steamed bread and filled steamed buns or mantou are the staple food in the wheat growing areas of China Around 50% of all flour consumed in China is used to produce steamed breads They have recently spread to other Asian countries and are now eaten around the world The current state of relevant research knowledge about steamed bread in Asia and throughout the world is described The first comprehensive reference on the topic Steamed Breads provides a complete overview of this

important wheat based Asian food of value to cereal scientists and researchers wheat marketers and breeders and Asian food and steamed bread manufacturers Provides the first comprehensive reference on steamed breads and steamed buns Features input from authors who are leading experts in steamed bread technology and pioneers in steamed bread research Contains important information on the ingredients processing and quality of this staple food of China which is gaining popularity around the world Includes classification of the different types of steamed bread flour quality requirements ingredients traditional and modern production methods bread faults and solutions storage food safety nutrition and future trends

Grapevine Breeding Programs for the Wine Industry Andrew G. Reynolds, 2015-04-20 Grapevine Breeding Programs for the Wine Industry Traditional and Molecular Techniques summarizes recent trends in grapevine breeding both in terms of research and practical programs The first group of chapters covers the challenges faced by breeders and existing and emerging techniques used to combat them Two further groups of chapters focus on grapevine breeding programs in different wine producing countries around the world With authoritative contributions from experts across the world s winemaking regions this book will be an essential reference for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Covers challenges faced by breeders Highlights grapevine breeding programs in different wine producing countries Contributions from experts across the world s winemaking regions

Food for the Aging Population Monique Raats, Lisette De Groot, 2016-11-28 Food for the Aging Population Second Edition is a unique volume that reviews the characteristics of the aging population as food consumers the role of nutrition in healthy aging and the design of food products and services for the elderly The first section of the book discusses the older population as consumers of food and beverages while the second section covers the extension of functionality into later life The final section highlights tactics on how to develop food products and services for older people Fully updated and revised from the first edition the book covers advances in various fields introducing a number of new chapters including amongst others topics on the economic determinants of diet in older adults public policy and older people s diets and interventions to support healthy eating in later life Covers the topic of food for an aging population more broadly than any other book on the market Presents a thoroughly revised and updated edition of a very popular and well regarded book Contains new chapters on the implementation of food related interventions among the elderly population and their relationship to policymakers

Electron Beam Pasteurization and Complementary Food Processing Technologies Suresh Pillai, Shima Shayanfar, 2014-11-28 Food safety is a constant challenge for the food industry and food irradiation technology has developed significantly since its introduction moving from isotope irradiation to the use of electron beam technology Electron Beam Pasteurization and Complementary Food Processing Technologies explores the application of electron beam pasteurization in conjunction with other food processing technologies to improve the safety and quality of food Part one provides an overview of the issues surrounding electron beam pasteurization in food processing Part two looks at

different thermal and non thermal food processing technologies that complement irradiation Finally a case study section on the commercial applications of e beam processing provides examples from industry

Food Enrichment with Omega-3 Fatty Acids Charlotte Jacobsen,Nina Skall Nielsen,Anna Frisenfeldt Horn,Ann-Dorit Moltke Sørensen,2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field

Multisensory Flavor Perception Betina Piqueras-Fiszman,Charles Spence,2016-04-14 Multisensory Flavor Perception From Fundamental Neuroscience Through to the Marketplace provides state of the art coverage of the latest insights from the rapidly expanding world of multisensory flavor research The book highlights the various types of crossmodal interactions such as sound and taste and vision and taste showing their impact on sensory and hedonic perception along with their consumption in the context of food and drink The chapters in this edited volume review the existing literature also explaining the underlying neural and psychological mechanisms which lead to crossmodal perception of flavor The book brings together research which has not been presented before making it the first book in the market to cover the literature of multisensory flavor perception by incorporating the latest in psychophysics and neuroscience Authored by top academics and world leaders in the field Takes readers on a journey from the neurological underpinnings of multisensory flavor perception then presenting insights that can be used by food companies to create better flavor sensations for consumers Offers a wide perspective on multisensory flavor perception an area of rapidly expanding knowledge

Baking Problems Solved Stanley P. Cauvain,2017-02-18 Baking Problems Solved Second Edition provides a fully revised follow up to the innovative question and answer format of its predecessor Presenting a quick bakery problem solving reference Stanley Cauvain returns with more

practical insights into the latest baking issues Retaining its logical and methodical approach the book guides bakers through various issues which arise throughout the baking process The book begins with issues found in the use of raw materials including chapters on wheat and grains flour and fats amongst others It then progresses to the problems that occur in the intermediate stages of baking such as the creation of doughs and batters and the input of water Finally it delves into the difficulties experienced with end products in baking by including chapters on bread and fermented products cakes biscuits and cookies and pastries Uses a detailed and clear question and answer format that is ideal for quick reference Combines new up to date problems and solutions with the best of the previous volume Presents a wide range of ingredient and process solutions from a world leading expert in the baking industry *Advances in Food and Beverage Labelling* Paul Berryman,2014-12-03 *Advances in Food and Beverage Labelling* reviews recent advances in labelling research and regulation covering issues such as nutrition and hazard information traceability health claims and standardisation as well as new labelling technologies and consumer issues The EU Food Information Regulation will come into force in December 2014 and the book is designed to provide timely and useful information to manufacturers in this area as well as on a global scale Part one covers the different types of information that can or must be present on a food label Part two looks at recent developments in food labelling technology regulations and enforcement Brings together contributions from industry trade bodies government and academia Offers timely advice for those concerned with the legal framework for food labelling with information about the EU Food Information Regulation as well as the US market Reviews issues surrounding nutrition and health claims and GM ethical and environmental labelling *Foods, Nutrients and Food Ingredients with Authorised EU Health Claims* Michele Jeanne Sadler,2014-04-21 *Foods Nutrients and Food Ingredients with Authorised EU Health Claims* provides an overview of how health claims are regulated in the European Union as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients Part one provides a background to the regulation of health claims in Europe Part two focuses on authorised disease risk reduction claims claims relating to children s development and health and proprietary claims Part three sets out ingredients with permitted general function claims including choline creatine sweeteners dietary lactase supplements and polyphenols in olive oil Part four outlines foods and nutrients with permitted health claims with chapters on vitamins and minerals proteins meat fish water and the replacement of saturated fats *Foods Nutrients and Food Ingredients with Authorised EU Health Claims* is the go to resource for R D managers and technical managers in the food and beverage and dietary supplements industry product development managers health professionals and academic researchers in the field Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006 Covers properties and applications of each ingredient as well as evidence for the health claim and how it benefits consumers Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use Flavour

Development, Analysis and Perception in Food and Beverages J K Parker, Stephen Elmore, Lisa Methven, 2014-11-19 Flavour is a critical aspect of food production and processing requiring careful design monitoring and testing in order to create an appealing food product This book looks at flavour generation flavour analysis and sensory perception of food flavour and how these techniques can be used in the food industry to create new and improve existing products Part one covers established and emerging methods of characterising and analysing taste and aroma compounds Part two looks at different factors in the generation of aroma Finally part three focuses on sensory analysis of food flavour Covers the analysis and characterisation of aromas and taste compounds Examines how aromas can be created and predicted Reviews how different flavours are perceived

A Handbook for Sensory and Consumer-Driven New Product Development Maurice O'Sullivan, 2016-09-16 A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor s products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

The Microwave Processing of Foods Marc Regier, Kai Knoerzer, Helmar Schubert, 2016-11-01 The Microwave

Processing of Foods Second Edition has been updated and extended to include the many developments that have taken place over the past 10 years Including new chapters on microwave assisted frying microwave assisted microbial inactivation microwave assisted disinfestation this book continues to provide the basic principles for microwave technology while also presenting current and emerging research trends for future use development Led by an international team of experts this book will serve as a practical guide for those interested in applying microwave technology Provides thoroughly up to date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real world application as well as new research and advances Includes new chapters on microwave assisted frying microbial inactivation and disinfestation

Feed and Feeding Practices in Aquaculture, 2015-05-12 Feed and fertilizer are significant costs in aquaculture operations and play an important role in the successful production of fish and other seafood for human consumption This book reviews the key properties of feeds advances in feed formulation and ingredient choices and the practicalities of feeding systems and strategies Feed and Feeding Practices in Aquaculture provides an authoritative and comprehensive coverage of the topic and is an essential guide for nutritionists farm owners and technicians in aquaculture as well as those working in R D in the feed production industry and academics postgraduate students with an interest in the area Reviews the key properties of aquafeed advances in feed formulation and manufacturing techniques and the practicalities of feeding systems and strategies Provides an overview of feed and fertilizer in aquaculture Covers feeding strategies and related issues in different areas of aquaculture

Food Technology Murlidhar Meghwal, Megh R. Goyal, Mital J. Kaneria, 2017-08-22 In this era of climate change and food water natural resource crises it is important that current advancements in technology are made taking into consideration the impact on humanity and the environment This new volume Food Technology Applied Research and Production Techniques in the Innovations in Agricultural and Biological Engineering book series looks at recent developments and innovations in food technology and sustainable technologies Advanced topics in the volume include food processing preservation nutritional analysis quality control and maintenance as well as good manufacturing practices in the food industries The chapters are highly focused reports to help direct the development of current food and agriculture based knowledge into promising technologies Features provides information on relevant technology makes suggestions for equipment and devices looks at standardization in food technology explores new and innovative packaging technology studies antimicrobial activities in food considers active constituents of foods and provides information about isolation validation and characterization of major bioactive constituents discusses the effect of laws and regulatory guidelines on infrastructure to transform technology into highly value added products Food Technology Applied Research and Production Techniques will be a very useful reference book for food technologists practicing food engineers researchers professors students of these fields and professionals working in food technology food science food

processing and nutrition *Handbook of Natural Antimicrobials for Food Safety and Quality* M Taylor, 2014-11-04 Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf life The antimicrobial properties of both plant based antimicrobials such as essential oils and proteins such as bacteriocins are used in for example edible preservative films in food packaging and in combination with synthetic preservatives for maximum efficacy New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry Part one introduces the different types of natural antimicrobials for food applications Part two covers methods of application and part three looks at determining the effectiveness of natural antimicrobials in food Part four focuses on enhancing quality and safety and includes chapters on specific food products Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality

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