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Focusing on topics not covered in depth in other texts on the subject, the book analyzes the nutritional and physiological benefits of functional foods, the effect and development of active ingredients in functional foods, and consumer and regulatory issues that will influence biotechnological advancements in the food industry.

Bioprocesses and Biotechnology for Functional Foods and ...
Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals Fereidoon Shahidi , Jean-Richard Neeser , J. Bruce German CRC Press , Mar 4, 2004 - Technology & Engineering - 484 pages

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Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals edited by Jean-Richard Neeser. This reference compiles a broad spectrum of perspectives from specialists in academic, governmental, and industrial research settings to demonstrate the influence of biochemistry and biotechnological applications on functional food developments-analyzing the nutritional and physiological ...

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The second book of the Food Biotechnology series, Functional Foods and Biotechnology: Biotransformation and Analysis of Functional Foods and Ingredients highlights two important and interrelated themes: biotransformation innovations and novel bio-based analytical tools for understanding and advancing functional foods and food ingredients for health-focused food and nutritional security solutions.

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Abstract. The complexity of the regulatory network and the interactions that occur in the intracellular environment of microorganisms highlight the importance in developing tractable mechanistic models of cellular functions and systematic approaches for modelling biological systems. To this end, the existing process systems engineering approaches can serve as a vehicle for understanding, integrating and designing biological systems and processes.

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Bioprocesses and Biotechnology for Functional Foods and ...
A useful guide for researchers and a quick reference for food technologists on the latest topics in food microbiology and biotechnology, including food bioprocesses, fermentation, food microbiology, functional foods, nutraceuticals, and extraction of natural products, nano- and micro-technology, innovative processes/bioprocesses for utilization of by-products, alternative processes requiring less energy or water etc. ”

Food Microbiology and Biotechnology: Safe and Sustainable ...
Metabolomics now plays a significant role in fundamental plant biology and applied biotechnology. Plants collectively produce a huge array of chemicals, far more than are produced by most other organisms; hence, metabolomics is of great importance in plant biology. Although substantial improvements have been made in the field of metabolomics, the uniform annotation of metabolite signals in ...

Metabolomics for Functional Genomics, Systems Biology, and ...
An integrated multi - functional off - line analyzer, the BioProfile FLEX (NOVA Biomedical, Waltham MA) has been developed, which combines the functionality of three off - line analyzers (a cell counter, an osmometer, and a gas/electrolyte & nutrient/metabolite bio - profile analyzer) into one device.

Cell culture monitoring via an auto - sampler and an ...
Enzymes in Food Biotechnology: Production, Applications, and Future Prospects presents a comprehensive review of enzyme research and the potential impact of enzymes on the food sector. This valuable reference brings together novel sources and technologies regarding enzymes in food production, food processing, food preservation, food engineering and food biotechnology that are useful for ...

This reference compiles a broad spectrum of perspectives from specialists in academic, governmental, and industrial research settings to demonstrate the influence of biochemistry and biotechnological applications on functional food developments. Focusing on topics not covered in depth in other texts on the subject, the book analyzes the nutritional and physiological benefits of functional foods, the effect and development of active ingredients in functional foods, and consumer and regulatory issues that will influence biotechnological advancements in the food industry. It also Illustrates the expanding role of functional foods and nutraceuticals in the promotion of human health.

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

The second book of the Food Biotechnology series, Functional Foods and Biotechnology: Biotransformation and Analysis of Functional Foods and Ingredients highlights two important and interrelated themes: biotransformation innovations and novel bio-based analytical tools for understanding and advancing functional foods and food ingredients for health-focused food and nutritional security solutions. The first section of this book provides novel examples of innovative biotransformation strategies based on ecological, biochemical, and metabolic rationale to target the improvement of human health relevant benefits of functional foods and food ingredients. The second section of the book focuses on novel host response based analytical tools and screening strategies to investigate and validate the human health and food safety relevant benefits of functional foods and food ingredients. Food biotechnology experts from around the world have contributed to this book to advance knowledge on bio-based innovations to improve wider health-focused applications of functional food and food ingredients, especially targeting non-communicable chronic disease

(NCD) and food safety relevant solution strategies. Key Features: Provides system science-based food biotechnology innovations to design and advance functional foods and food ingredients for solutions to emerging global food and nutritional insecurity coupled public health challenges. Discusses biotransformation innovations to improve human health relevant nutritional qualities of functional foods and food ingredients. Includes novel host response-based food analytical models to optimize and improve wider health-focused application of functional foods and food ingredients. The overarching theme of this second book is to advance the knowledge on metabolically-driven food system innovations that can be targeted to enhance human health and food safety relevant nutritional qualities and antimicrobial properties of functional food and food ingredients. The examples of biotransformation innovations and food analytical models provide critical insights on current advances in food biotechnology to target, design and improve functional food and food ingredients with specific human health benefits. Such improved understanding will help to design more ecologically and metabolically relevant functional food and food ingredients across diverse global communities. The thematic structure of this second book is built from the related initial book, which is also available in the Food Biotechnology Series Functional Foods and Biotechnology: Sources of Functional Food and Ingredients, edited by Kalidas Shetty and Dipayan Sarkar (ISBN: 9780367435226) For a complete list of books in this series, please visit our website at: https://www.crcpress.com/Food-Biotechnology-Series/book-series/CRCFOOBIOTECH

Food Microbiology and Biotechnology: Safe and Sustainable Food Production explores the most important advances in food microbiology and biotechnology, with special emphasis on the challenges that the industry faces in the era of sustainable development and food security problems. Chapters cover broad research areas that offer original and novel highlights in microbiology and biotechnology and other related sciences. The authors discuss food bioprocesses, fermentation, food microbiology, functional foods, nutraceuticals, extraction of natural products, nano- and micro-technology, innovative processes/bioprocesses for utilization of by-products, alternative processes requiring less energy or water, among other topics. The volume relates some of the current developments in food microbiology that address the relationship between the production, processing, service and consumption of foods and beverages with the bacteriology, mycology, virology, parasitology, and immunology. Demonstrating the potential and actual developments across the innovative advances in food microbiology and biotechnology, this volume will be of great interest to students, teachers, and researchers in the areas of biotechnology and food microbiology.

This book is a compilation of articles on various aspects of bioresources and the processes employed for its judicious utilization. Biodiversity and conservation, food security, gene banks and repositories, laws governing biodiversity, bioprospecting, bioresources in traditional medicine and biodiversity mining are some of the important topics covered in the book. The unique contents of the book make it an important source of information for conservation scientists, academics, activists and to those who are actively involved in product oriented research from bioresources.

The ability of the United States to sustain a dominant global position in biotechnology lies in maintaining its primacy in basic life-science research and developing a strong resource base for bioprocess engineering and bioproduct manufacturing. This book examines the status of bioprocessing and biotechnology in the United States; current bioprocess technology, products, and opportunities; and challenges of the future and what must be done to meet those challenges. It gives recommendations for action to provide suitable incentives to establish a national program in bioprocess-engineering research, development, education, and technology transfer.

Current Developments in Biotechnology and Bioengineering: Food and Beverages Industry provides extensive coverage of new developments, state-of-the-art technologies, and potential future trends compiled from the latest ideas across the entire arena of biotechnology and bioengineering. This volume reviews current developments in the application of food biotechnology and engineering for food and beverage production. As there have been significant advances in the areas of food fermentation, processing, and beverage production, this title highlights the advances in specific transformation processes, including those used for alcoholic beverage and fermented food production. Taking a food process and engineering point-of-view, the book also aims to select important bioengineering principles, highlighting how they can be quantitatively applied in the food and beverages industry. Contains comprehensive coverage of food and beverage production Covers all types of fermentation processes and their application in various food products Includes unique coverage of the biochemical processes involved in beverages production

Revised and updated to reflect the latest research and advances available, Food Biotechnology, Second Edition demonstrates the effect that biotechnology has on food production and processing. It is an authoritative and exhaustive compilation that discusses the bioconversion of raw food materials to processed products, the improvement of food

This book is a compilation of detailed articles on various products and services that can be derived from bioresources through bioprocess. It offers in-depth discussions and case studies on commercially and therapeutically important enzymes, antimicrobials, anti-cancer molecules and anti-inflammatory substances. It also includes a separate section on emerging trends in bioactive substances research. This unique book is a valuable source of information for biotechnologists and bioprocess experts as well as academics and researchers who are actively involved in product and process development.

For researchers already familiar with biomass conversion technologies and for professionals in other fields, such as agriculture, food, and chemical industries, here is a comprehensive review of the emerging biorefinery industry. The book's content has been conveniently organized according to technologies (biomass feedstock and pretreatment, hydrolytic enzymes in biorefinery, and biofuels), with each chapter highlighting an important biobased industrial product. For undergraduate and graduate students, the book is a thorough introduction to biorefinery technologies.