

Χαρακτηριστικά:

- Introduces a comprehensive range of extraction and identification techniques for functional and bioactive components in various food products
- Advances knowledge in metabolic benefits of functional foods for the human body
- Analyzes probiotics, prebiotics, and synbiotics as functional foods
- Presents case studies on the latest food manufacturing methods to drive innovation in the food industry

Περιεχόμενα:

Part 1: Techniques and Developments

1. Introduction: Definition and Basics of Functional Foods
2. Extraction Techniques for Developing Functional Foods
3. Analytical Techniques for Identifying Functional or Bioactive Compounds for Functional Foods
4. Emulsion Technology for Functional Food Development
5. Microencapsulation and Nanoencapsulation for Functional Foods Development
6. Extrusion Techniques for Functional Foods Development
7. Nanotechnology for Functional Foods Development

Part 2: Functional Foods: Sources and Ingredients

8. Fermented Functional Foods of India: Ancient Flavors and Modern Benefits
9. Probiotic, Prebiotic, and Synbiotic as Functional Foods
10. Antioxidant and Omega-3 Fatty Acid -Rich Functional Foods
11. Insects and other animal sources as functional food
12. Plant-Based Dairy Alternatives as Functional Foods
13. Plant-Based Meat Alternatives as Functional Foods
14. Millet-Based Functional Foods
15. Macroalgae (Seaweed) Based Bioactive Compounds with Health Benefits for Functional Foods Development

Part 3: Nutrition and Health

16. Nutraceuticals as Functional Foods
17. Bioaccessibility, bioavailability and metabolism of functional foods

Part 4: Impact and Future

18. Health Benefit of Functional Foods
19. Functional Foods as Sustainable Foods: Challenges and Opportunities