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Functional Foods: Sources, Health Effects and Future Perspectives \$230.00

Editors: David L. Nelson

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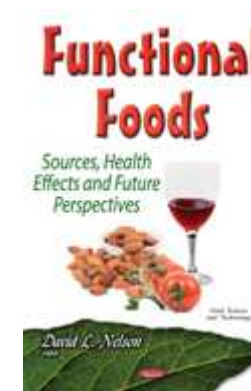
Food has significant societal, historical and religious roles, in addition to nutritional value. It represents cultures and customs, provides opportunities for sharing, giving and social interaction and offers nutrition, pleasure and satisfaction. Technically, all foods are functional, as they fulfill a basic human need and provide nutritive value. However, the term 'functional food' implies an additional physiological benefit beyond meeting basic nutritional needs. Functional food is not only a dietary product providing basic nutritional function of supplying nutrients but it is also known as a health-promoting and/or disease-preventing substance. Functional food has been recognised as a separate category in the food market and it is one of the world's most intensive areas of food product innovation. This book discusses the sources, health effects and future perspectives of functional foods. (Imprint: Nova)

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Use of Edible Films and Coatings for Functional Foods Developments: A Review
(Mercedes A. Peltzer, Andres G. Salvay, Juan F. Delgado, and Jorge R. Wagner, Department of Science and Technology, National University of Quilmes, Bernal, Buenos Aires, Argentina, and others)



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Chapter 2

Double Emulsions: Potential Applications for the Elaboration of Functional Foods

(Andrés L. Márquez, María P. Pérez and Jorge R. Wagner, Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Departamento de Ciencia y Tecnología, Universidad Nacional de Quilmes, Bernal, Provincia de Buenos Aires, Argentina, and others)

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(Rositsa Denkova, Georgi Kostov and Zapryana Denkova, Department of Biochemistry and Molecular Biology, University of Food Technologies, Plovdiv, Bulgaria, and others)

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(Marina Marsanascoa, Nadia S. Chiaramonia and Silvia del V. Alonso, Laboratorio de Biomembranas, Grupo de Biología Estructural y Biotecnología (GBEyB), IMBICE-CONICET, Universidad Nacional de Quilmes, Bernal, Buenos Aires, Argentina)

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