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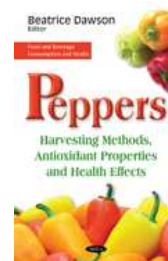
Editors: Beatrice Dawson

### Book Description:

The pepper fruit is commonly consumed as fresh fruit. In addition, the fruit is used in food industry and in manufacture processing, either fermented or concentrated. The pepper fruit is a rich source of bioactive compounds with antioxidant properties to which highly desirable medicinal properties and health benefits have been attributed. The stability and concentration of these bioactive compounds are affected by preharvest factors such as cultivar, cultivation methods and fertilisation, grafting, shading, stage of maturity, and postharvest factors such as prestorage treatments, temperature management and packaging. Chapter One of this book discusses in detail the preharvest and postharvest factors influencing the functional properties of pepper fruit. Chapter Two reviews electron paramagnetic resonance imaging of paramagnetic species in pepper seeds. Chapter Three studies the technology and properties of drying peppers after harvesting. Chapter Four presents the potential use of peppers for therapeutic management besides its use as a food additive in various spicy cuisines. Chapter Five provides an overview of recent research on the chemical profile, health properties, and processing of peppers. (Imprint: Nova)

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## Peppers: Harvesting Methods, Antioxidant Properties and Health Effects

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 Pre and Postharvest Treatments Affecting Bell Pepper Antioxidant Activity  
 (Zoran S. Ilić, and Elazar Fallik, Faculty of Agriculture Priština-Lešak, Lešak, Serbia, and others)

### Chapter 2

 EPR and 9 GHz EPR Imaging of Paramagnetic Species in Pepper Seeds  
 (Kouichi Nakagawa, Boris Epel, and Hideyuki Hara, Department of Radiological Life Sciences, Graduate School of Health Sciences, Hirosaki University, Hon-cho, Hirosaki, Japan, and others)

### Chapter 3

 Drying Peppers: Technology and Properties  
 (Raquel de Pinho Ferreira Guiné, CI&DETS Research Centre and Department of Food Industry, Polytechnic Institute of Viseu, ESAV, Quinta da Alagoa, Estrada de Nelas, Ranhados, Viseu, Portugal)

### Chapter 4

 Antioxidant Properties and Healthy Effects of Peppers  
 (S.F. Zanini, M.C. Pina-Pérez, M. Sanz-Puig, D. Rodrigo, A. Martínez, Department of Preservation and Food Quality, Instituto de Agroquímica y Tecnología de Alimentos, Paterna, Spain, and others)

### Chapter 5

 Phytochemicals-Rich Food, Human Health and Food Processing: The Case of Pepper (Capsicum Species)  
 (Monica Rosa Loizzo, Seyed Mohammad Nabavi, Marco Bonesi, Francesco Menichini and Rosa Tundis, Department of Pharmacy, Health and Nutritional Sciences, University of Calabria, Rende (CS), Italy, and others)

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### Series:

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