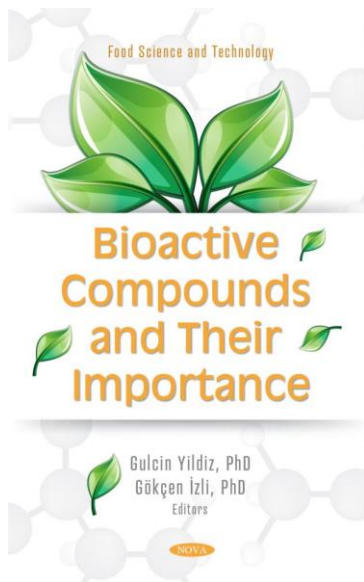


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Gulcin Yildiz, PhD (Editor) – Associate Professor, Faculty of Engineering, Iğdır University, Iğdır, Turkey

Gökçen İzli, PhD (Editor) – Associate Professor, Faculty of Engineering and Natural Sciences, Bursa Technical University, Bursa, Turkey

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Bioactive compounds are found in the natural environment and in food, and can act in the body to promote good health. As such, research on these compounds is valuable for optimizing human well-being. This book includes eleven chapters that explore various aspects of bioactive compounds.

Chapter One provides an overview of recent findings on the effects of different drying techniques on major bioactive compounds of fruits and vegetables. Chapter Two evaluates the effects of different drying temperatures and cutting types on the total phenolic content and antioxidant capacity of red capia pepper during storage. Chapter Three gives an overview on the principal applications related to encapsulation of bioactive compounds from herbal extracts with special attention on the choice of encapsulation agent on the quality of final dry extract. Chapter Four focuses on the role of bioactive compounds present in agro-industrial byproducts, innovative feeds and biotechnologically processed derivatives on animal performance, the quality of the derived animal products, the livestock health status, and the associated environmental benefits. Chapter Five disseminates knowledge of traditional flora using discrete formulations treated for wound healing. Chapter Six highlights the biodiversity of plant sesquiterpenoids as well as their health effects, focusing mainly on modern health problems. Chapter Seven links the importance of phytochemicals in plants to bioactive compounds in the human diet. Chapter Eight describes the most relevant information on bioactive polysaccharides reported in tropical fruits and their relationship with potential beneficial health effects. Chapter Nine collects the significance of marine organisms in natural product research and the application of emerging drugs to this field. Chapter Ten examines the enrichment of eggs and meat with bioactive compounds. Finally, Chapter Eleven reviews the role of lycopene in improving health and highlights the most valuable natural sources of this molecule.

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