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Composizione chimica degli alimenti: cereali, pseudocereali, legumi, ortaggi e verdura, frutta, latte e derivati, carne e derivati, pesce e conserve ittiche, uova, ...

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### Chimica degli alimenti - Paolo Cabras, Aldo Martelli ...

La chimica degli alimenti: 1. Storia dell'alimentazione, principi alimentari, fermentazioni, assimilazione degli alimenti, ricambio materiale ed energetico, alimentazione delle persone ammalate, analisi chimica generale degli alimenti, aria atmosferica, acqua potabile, acqua minerale, oggetti di uso comune: con 295 figure nel testo; 2.

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Fermentation, as a chemical and biological process, is everywhere. Countless societies throughout history have used it to form a vast array of foods and drinks, many of which were integral and essential to those cultures; it could be argued that the production of beer and bread formed the basis of many agriculture-based civilizations. Today, nearly every person on the planet consumes fermented products, from beer and wine, to bread and dairy products, to certain types of meat and fish. Fermentation is a nearly ubiquitous process in today's food science, and an aspect of chemistry truly worth understanding more fully. In *The Oxford Handbook of Food Fermentations*, Charles W. Bamforth and Robert E. Ward have collected and edited contributions from many of the world's experts on food fermentation, each focused on a different fermentation product. The volume contains authoritative accounts on fermented beverages, distilled beverages, and a diverse set of foods, as well as chapters on relevant biotechnology. Each chapter embraces the nature of the product, its production, and its final composition. The text also touches on the raw materials and processes involved in producing packaged foodstuff, and the likely future trends in each area. In the conclusion, Bamforth and Ward present a comparison between the various products and the diverse technologies employed to produce them. Fermentation is a multifaceted process that affects a wide variety of products we consume, and *The Oxford Handbook of Food Fermentations* is the definitive resource that captures the science behind fermentation, as well as its diverse applications.

*Advances in Food Rheology and Its Applications* presents the latest advances in the measurement and application of food rheology, one of the most important tools for food companies when characterizing ingredients and final products, and a predictor of product performance and consumer acceptance. Split into two main focuses, the book gives in-depth analysis of the general advances in the field, with coverage of the relationship between food microstructure and rheology, the use of tribology in the study of oral processing, the use of large amplitude oscillatory shear (LAOS) measurement and Fourier-transform rheology in food, and the influence of fibers and particle size distribution on food rheology, as well as many other advances. Written by a leading international team of authors, the book provides an in-depth and state-of-the-art coverage of this essential topic on the consumer acceptance of food. Brings together top researchers in the field of rheology, providing in-depth and state-of-the-art coverage on an area of study essential for managing the quality of foods and gaining consumer acceptance. Presents in-depth coverage of advances in rheology, many of which have never been featured before, including tribology, large amplitude oscillatory shear measurement, and the influence of fibers and particle size distribution on food rheology. Contains information that is highly relevant to the industrialist who wants to improve the rheological properties of the foods with which they are working.

*The Handbook of Food Products Manufacturing* is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.

This book illustrates the role of Mediterranean diet in connection with well-being and particularly its impact on health and elderly care, as well as on the mechanisms of aging. Aging is a natural process of human life. The knowledge that a healthy dietary regimen like the Mediterranean diet can effectively prevent or delay many diseases typically affecting aging people may help to better manage the aging process. From this point of view, knowledge of the numerous benefits of the Mediterranean-style diet may effectively promote better management of the burden of elderly care. As early as the 1950s, Ancel Keys pointed out the effectiveness of the Mediterranean diet in helping to control, and possibly avoid, myocardial infarction and/or cholesterol metabolism. Quite soon after the first studies were published, it became clear that the Mediterranean diet was beneficial not only in connection with cardiovascular disease but also many other diseases, from diabetes to hypertension, from cancer and thrombosis to neurodegenerative diseases, including dementia. Examining those benefits in detail, this book offers a valuable educational tool for young professionals and caregivers, as well as for students and trainees in Geriatrics and Nutrition.

*The Handbook of Nutrition, Diet and the Eye* is the first book to thoroughly address common features and etiological factors in how dietary and nutritional factors affect the eye. The ocular system is perhaps one of the least studied organs in diet and nutrition, yet the consequences of vision loss can be devastating. One of the biggest contributors to complete vision loss in the western hemisphere is diabetes, precipitated by metabolic syndrome. In some developing countries, micronutrient deficiencies are major contributory factors to impaired vision. However, there are a range of ocular defects that have either their origin in nutritional deficiencies or excess or have been shown to respond favorably to nutritional components. The eye from the cornea to the retina may be affected by nutritional components. Effects may be physiological or molecular. This book represents essential reading for nutritionists, dietitians, optometrists, ophthalmologists, opticians, endocrinologists, and other clinicians and researchers interested in eye health and vision in general. Saves clinicians and researchers time in quickly accessing the very latest details on a broad range of nutrition, ocular health, and disease issues. Provides a common language for nutritionists, nutrition researchers, optometrists, and ophthalmologists to discuss how dietary and nutritional factors, and related diseases and syndromes affect the eye. Preclinical, clinical, and population studies will help nutritionists, dietitians, and clinicians map out key areas for research and further clinical recommendations.

Beer in Health and Disease Prevention is the single comprehensive volume needed to understand beer and beer-related science. Presenting both the concerns and problems of beer consumption as well as the emerging evidence of benefit, this book offers a balanced view of today's findings and the potential of tomorrow's research. Just as wine in moderation has been proposed to promote health, research is showing that beer – and the ingredients in beer – can have similar impact on improving health, and in some instances preventing disease. This book addresses the impact of beer and beer ingredients on cancers, cardiovascular disease, anti-oxidant benefits, and other health related concerns. It offers a holistic view from beer brewing to the isolation of beer-related compounds. It contains self-contained chapters written by subject matter experts. This book is recommended for scientists and researchers from a variety of fields and industries from beer production to health-care professionals. Winner of the 2009 Best Drinks and Health Book in the World - Gourmand World Cookbook Awards The most comprehensive coverage of the broad range of topics related to the role of beer and beer ingredients in health Addresses the impact of beer and beer ingredients on cancers, cardiovascular disease, anti-oxidant benefits, and other health related concerns Presents a holistic view from beer brewing to the isolation of beer-related compounds Appropriate for scientists and researchers from a variety of fields and industries from beer production to health-care professionals Consistent organization of each chapter provides easy-access to key points and summaries Self-contained chapters written by subject matter experts

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