

# **Nutraceutical and Functional Food Processing Technology**

Edited by  
Joyce Irene Boye



# Nutraceutical And Functional Food Processing

## Technology Ifst Advances In Food Science

**Özlem Tokuşoğlu**

## **Nutraceutical And Functional Food Processing Technology Ifst Advances In Food Science:**

Nutraceutical and Functional Food Processing Technology Joyce I. Boye,2014-12-03 For several years the food industry has been interested in identifying components in foods which have health benefits to be used in the development of functional food and nutraceutical products Examples of these ingredients include fibre phytosterols peptides proteins isoflavones saponins phytic acid probiotics prebiotics and functional enzymes Although much progress has been made in the identification extraction and characterisation of these ingredients there remains a need for ready and near market platform technologies for processing these ingredients into marketable value added functional food and nutraceutical products This book looks at how these ingredients can be effectively incorporated into food systems for market and provides practical guidelines on how challenges in specific food sectors such as health claims and marketing can be addressed during processing Nutraceutical and Functional Food Processing Technology is a comprehensive overview of current and emerging trends in the formulation and manufacture of nutraceutical and functional food products It highlights the distinctions between foods falling into the nutraceutical and functional food categories Topics include sustainable and environmentally friendly approaches to the production of health foods guidelines and regulations and methods for assessing safety and quality of nutraceutical and functional food products Specific applications of nutraceuticals in emulsion and salad dressing food products beverages and soft drinks baked goods cereals and extruded products fermented food products are covered as are novel food proteins and peptides and methods for encapsulated nutraceutical ingredients and packaging The impact of processing on the bioactivity of nutraceutical ingredients allergen management and the processing of allergen free foods health claims and nutraceutical food product commercialization are also discussed Nutraceutical and Functional Food Processing Technology is a comprehensive source of practical approaches that can be used to innovate in the nutraceutical and health food sectors Fully up to date and relevant across various food sectors the book will benefit both academia and industry personnel working in the health food and food processing sectors

Emerging Dairy Processing Technologies Nivedita Datta,Peggy M. Tomasula,2015-06-22 Fluid milk processing is energy intensive with high financial and energy costs found all along the production line and supply chain Worldwide the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing Although the major GHG emissions associated with milk production occur on the farm most energy usage associated with milk processing occurs at the milk processing plant and afterwards during refrigerated storage a key requirement for the transportation retail and consumption of most milk products Sustainable alternatives and designs for the dairy processing plants of the future are now being actively sought by the global dairy industry as it seeks to improve efficiency reduce costs and comply with its corporate social responsibilities Emerging Dairy Processing Technologies Opportunities for the Dairy Industry presents the state of the art research and technologies that have been proposed as sustainable replacements for high temperature short time HTST and ultra high

temperature UHT pasteurization with potentially lower energy usage and greenhouse gas emissions. These technologies include pulsed electric fields, high hydrostatic pressure, high pressure homogenization, ohmic and microwave heating, microfiltration, pulsed light, UV light processing, and carbon dioxide processing. The use of bacteriocins which have the potential to improve the efficiency of the processing technologies is discussed and information on organic and pasture milk which consumers perceive as sustainable alternatives to conventional milk is also provided. This book brings together all the available information on alternative milk processing techniques and their impact on the physical and functional properties of milk written by researchers who have developed a body of work in each of the technologies. This book is aimed at dairy scientists and technologists who may be working in dairy companies or academia. It will also be highly relevant to food processing experts working with dairy ingredients as well as university departments, research centres and graduate students.

**Seafood Processing** Ioannis S. Boziaris, 2014-02-03 Part of the new IFST Advances in Food Science Series. Seafood Processing Technology Quality and Safety covers the whole range of current processes which are applied to seafood as well as quality and safety aspects. The first part of the book Processing Technologies covers primary processing, heating, chilling, freezing, irradiation, traditional preservation methods, salting, drying, smoking, fermentation, etc., frozen, surimi and packaging. The subjects of waste management and sustainability issues of fish processing are also covered. In the second part Quality and Safety Issues, quality and safety analysis, fish and seafood authenticity and risk assessment are included.

**Innovative Technologies in Beverage Processing** Ingrid Aguiló-Aguayo, Lucia Plaza, 2017-05-22 An in depth look at new and emerging technologies for non alcoholic beverage manufacturing. The non alcoholic beverage market is the fastest growing segment of the functional food industry worldwide. Consistent with beverage consumption trends generally the demand among consumers of these products is for high nutrient drinks made from natural healthy ingredients free of synthetic preservatives and artificial flavor and color enhancers. Such drinks require specialized knowledge of exotic ingredients, novel processing techniques and various functional ingredients. The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non alcoholic beverage manufacture. Topics covered include juices made from pome fruits, citrus fruits, prunus fruits, vegetables, exotic fruits, berries, juice blends and non alcoholic beverages including grain based beverages, soups and functional beverages. Waste and by products generated in juice and non alcoholic beverage sector are also addressed. Offers fresh insight and analysis of the latest developments in non alcoholic beverage manufacture from leading international experts. Covers all product segments of the non alcoholic beverage market including juices, vegetable blends, grain based drinks and alternative beverages. Details novel thermal and non thermal technologies that ensure high quality nutrient retention while extending product shelf life. Written with the full support of The Institute of Food Science and Technology IFST the leading qualifying body for food professionals in Europe. Innovative Technologies in

Beverage Processing is a valuable reference working resource for food scientists and engineers working in the non alcoholic beverage industry as well as academic researchers in industrial food processing and nutrition *Nutraceutical and Functional Food Processing Technology* Joyce I. Boye,2015

### **Advances in Food Science and Technology, Volume 1**

Visakh P. M.,Sabu Thomas,Laura B. Iturriaga,Pablo Daniel Ribotta,2013-03-18 Written in a systematic and comprehensive manner the book reports recent advances in the development of food science and technology areas Advances in Food Science and Technology discusses many of the recent technical research accomplishments in the areas of food science and technology such as food security as a global issue food chemistry frozen food and technology as well as state of the art developments concerning food production properties quality trace element speciation nanotechnology and bionanocomposites for food packing applications Specifically this important book details New innovative methods for food formulations and novel nanotechnology applications such as food packaging enhanced barrier active packaging and intelligent packaging Freezing methods and equipment such as freezing by contact with cold air cold liquid and cold surfaces cryogenic freezing and a combination of freezing methods Chemical and functional properties of food components

Bionanocomposites for natural food packing and natural biopolymer based films such as polysaccharide films and protein films Regulatory aspects of food ingredients in the United States with the focus on the safety of enzyme preparations used in food

### **Nutraceutical and Functional Food Components** Charis M. Galanakis,2021-10-24

*Nutraceutical and Functional Food Components Effects of Innovative Processing Techniques* Second Edition highlights the impact of recent food industry advances on the nutritional value functional properties applications bioavailability and bioaccessibility of food components

This second edition also assesses shelf life sensory characteristics and the profile of food products Covering the most important groups of food components including lipids proteins peptides and amino acids carbohydrates dietary fiber polyphenols carotenoids vitamins aromatic compounds minerals glucosinolates enzymes this book addresses processing methods for each Food scientists technologists researchers nutritionists engineers and chemists agricultural scientists other professionals working in the food industry as well as students studying related fields will benefit from this updated reference Focuses on nutritional value functional properties applications bioavailability and bioaccessibility of food components Covers food components by describing the effects of thermal and non thermal technologies Addresses shelf life sensory characteristics and health claims

### **Pulse Foods** Brijesh K. Tiwari,Aoife Gowen,Brian McKenna,2011-05-11

Pulses are nutritionally diverse crops that can be successfully utilized as a food ingredient or a base for new product development They provide a natural food grade ingredient that is rich in lysine dietary fiber complex carbohydrates protein and B vitamins suggesting that pulses can provide a variety of health benefits such as reducing heart disease and diabetes Interest in the use of pulses and their ingredients in food formulations is growing and several factors are contributing to this drive Pulse Foods Processing Quality and Nutraceutical Applications is the first book to provide up to date information on novel and

emerging technologies for the processing of whole pulses techniques for fractionating pulses into ingredients their functional and nutritional properties as well as their potential applications so that the food industry can use this knowledge to incorporate pulses into new food products First reference bringing together essential information on the processing technology of pulses Addresses processing challenges relevant to legume and pulse grain processors Delivers insights into the current state of art and emerging processing technologies In depth coverage of developments in nutraceutical applications of pulse protein and carbohydrate based foods

**Functional Foods and Nutraceuticals: Chemistry, Health Benefits and the Way Forward** Khalid Bashir, Kulsum Jan, Farhan Jalees Ahmad, 2024-07-01 Progress in understanding the association between the health benefits of foods prevention of diseases and immunity enhancers has led researchers to focus on functional components of foods Considerable evidence from epidemiological clinical and laboratory studies have shown numerous functional components in foods which may enhance immunity and help in preventing various lifestyle diseases This book specifically documents the therapeutic roles of functional foods and their ingredients and explains their bioavailability and accessibility Functional Foods and Nutraceuticals Chemistry Health Benefits and the Way Forward addresses recent advances and future prospects of health benefits in different functional foods It also provides a thorough understanding of the bioavailability of fortificants their mechanisms of action extraction techniques effects of processing nutraceutical and nanomaterial development and legislation The book also delivers up to date information regarding the techniques of fortification their bio accessibility and trends along with the application of nanotechnology for the development of functional foods This text serves as a multidisciplinary source appropriate for researchers from food science and technology biotechnology pharmaceutical and allied sciences Provides recent advances in extraction of phytochemicals Explores the role of Nutraceuticals as immunity boosters and in combatting lifestyle diseases

*Functional Food Ingredients and Nutraceuticals* John Shi, 2015-10-28 The second edition of a bestseller Functional Food Ingredients and Nutraceuticals Processing Technologies covers new and innovative technologies for the processing of functional foods and nutraceuticals that show potential for academic use and broad industrial applications The book includes a number of green separation and stabilization technolo

**Advances in Processing Technology** Gopal Kumar Sharma, Anil Dutt Semwal, Dev Kumar Yadav, 2021-11-29 The present book is an amalgamation of various topics which are quite relevant to academics pertaining to food science and technology Sincere attempts have been made to map consumer's perception in terms of sensory evaluation of processed foods and their role on quality determination To cover food safety the topic of advancement in the traceability and transparency of food supply chain is discussed in length Besides providing basic nutrition food has become an essential source of health promoting phyto ingredients too To take care of the concerned population therapeutic foods have also been discussed with their future trends Similarly recent trends in functional and Nutraceutical foods were also discussed in detail so as to give an exhaustive overlook of such subject matter To give impetus to the growing and aged generations the

importance of the technology of weaning and geriatric foods is described in detail Bio preservation of various food products including fermentation had always attracted researchers for various reasons inclusive of its novel and chemical free approach of preservation which has been aptly covered under current expansions in microbiology for food preservation and also under progression in biotechnology and its application in food processing The cross linkage of advance technologies inclusive of nano science is elaborated as technological advances in nano science for specific food and nutrition delivery Oil and spice commerce are two giants pillars in food processing industries and readers would surely be wishing to understand the developments in the technology of oils refineries and condiments Smart and intelligent packing systems always extend an upper hand as far as shelf life monitoring of any processed food is concerned especially when these are import worthy products The science and technological approach of these packing innovations is also well covered Note T F does not sell or distribute the hardback in India Pakistan Nepal Bhutan Bangladesh and Sri Lanka This title is co published with NIPA

**Food Formulation** Shivani Pathania,Brijesh K. Tiwari,2021-03-15 Reviews innovative processing techniques and recent developments in food formulation identification and utilization of functional ingredients Food Formulation Novel Ingredients and Processing Techniques is a comprehensive and up to date account of novel food ingredients and new processing techniques used in advanced commercial food formulations This unique volume will help students and industry professionals alike in understanding the current trends emerging technologies and their impact on the food formulation techniques Contributions from leading academic and industrial experts provide readers with informed and relevant insights on using the latest technologies and production processes for new product development and reformulations The text first describes the basis of a food formulation including smart protein and starch ingredients healthy ingredients such as salt and sugar replacers and interactions within the food components Emphasizing operational principles the book reviews state of the art 3D printing technology encapsulation and a range of emerging technologies including high pressure pulsed electric field ultrasound and supercritical fluid extraction The final chapters discuss recent developments and trends in food formulation from foods that target allergies and intolerance to prebiotic and probiotic food formulation designed to improve gut health A much needed reference on novel sourcing of food ingredients processing technologies and application this book Explores new food ingredients as well as impact of processing on ingredient interactions Describes new techniques that improve the flavor and acceptability of functional food ingredients Reviews mathematical tools used for recipe formulation process control and consumer studies Includes regulations and legislations around tailor made food products Food Formulation Novel Ingredients and Processing Techniques is an invaluable resource for students educators researchers food technologists and professionals engineers and scientists across the food industry [Handbook of Research on Food Science and Technology](#) Monica Chavez-Gonzalez,Jose Juan Buenrostro-Figueroa,Cristobal N. Aguilar,2019-01-15 This Handbook of Research in Food Science and Technology consists of three volumes focusing on food technology and chemistry food biotechnology and

microbiology and functional foods and nutraceuticals The volumes highlight new research and current trends in food science and technology looking at the most recent innovations emerging technologies and strategies focusing on taking food design to sustainable levels In particular the handbooks includes relevant information on the modernization in the food industry sustainable packaging food bioprocesses food fermentation food microbiology functional foods and nutraceuticals natural products nano and microtechnology healthy product composition innovative processes bioprocesses for utilization of by products development of novel preservation alternatives extending the shelf life of fresh products alternative processes requiring less energy or water among other topics Volume 1 of the 3 volume set focuses on food technology and chemistry The chapters examine edible coatings bioactive compounds essential oils in active food packaging food industrial wastes as raw material for nanostructure production and more Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals Jean-Richard Neeser,J. Bruce German,2004-03-04 This reference compiles a broad spectrum of perspectives from specialists in academic governmental and industrial research settings to demonstrate the influence of biochemistry and biotechnological applications on functional food developments Focusing on topics not covered in depth in other texts on the subject the book analyzes the nutritional and physiological benefits of functional foods the effect and development of active ingredients in functional foods and consumer and regulatory issues that will influence biotechnological advancements in the food industry It also illustrates the expanding role of functional foods and nutraceuticals in the promotion of human health

**Food By-Product Based Functional Food Powders** Özlem Tokuşoğlu,2018-01-29 The by products of food processing operations may still contain many valuable substances Nowadays the potential utilization of these major components has been the focus of increasing attention Food by products or food industry shelf stable coproducts in liquid pomace or powder forms can be obtained by processing fruits vegetables meat seafood milk and dairy cereal nuts fats and oils drying by products and converting them into powder offers a way to preserve them as useful and valuable products Food By product Based Functional Food Powders discusses food powders derived from food by products and waste as well as their chemical characterization functional properties unique bioactive features enhancing technologies processing of food by product powders and utilization The book discusses how these by products may be evaluated as a source of dietary phytochemicals including phenolic antioxidants carotenoids other bioactive polyphenols and dietary fiber as a source of proteins peptides and amino acids as extruded products as a source of collagen and gelatin and as a source of various food additive materials

**Functional Foods** Navnidhi Chhikara,Anil Panghal,Gaurav Chaudhary,2022-02-23 Functional Foods Presenting cutting edge information on new and emerging food engineering processes Functional Foods the second volume in the groundbreaking new series Bioprocessing in Food Science is an essential reference on the modeling quality safety and technologies associated with food processing operations today Functional Foods the second volume in series Bioprocessing in Food Science is an up to date comprehensive volume covering the preparation processes and health benefits of functional

foods Written and edited by a team of experts in the field this important new volume provides readers extensive knowledge about different types of traditional and commercially available functional foods from different sources such as milk meat cereals millets and fruits and vegetables The main objective of this book is to disseminate knowledge about the recent technologies developed in the field of functional foods to students researchers and industry professionals This will enable them to make crucial decisions regarding the adoption implementation economics and constraints of the different technologies As the demand for healthy food is increasing manufacturers are searching for new possibilities for occupying a growing share in the rapidly changing food market Covering the use of conventional and non conventional sources prebiotics probiotics and many other topics with emphasis on their functionality in food systems this volume also provides insights on the specific packaging requirements for functional foods with maximum illustrations of how to enhance shelf life and create superior quality products The authors and editors discuss the need for regulatory frameworks government bodies guidelines and their challenges within the context of the functional food market Whether for the veteran engineer or scientist the student or a manager or other technician working in the field this volume is a must have for any library This outstanding new volume Discusses an overview of functional foods including global regulations legislations and packaging requirements Provides knowledge of functional ingredients and health benefits of functional foods from different plants animals and microbes sources Acquaints the readers about technological aspects for functional ingredients delivery Addresses the basic to advanced aspects of different functional foods combining the requirements health benefits and regulations showcasing the development of functional food products with potential functional benefits Audience Process and chemical engineers chemists engineers in other disciplines managers researchers scientists students and teachers working in the field of food engineering and processing     *Innovation in Healthy and Functional Foods* Dilip Ghosh,Shantanu Das,Debasis Bagchi,R.B. Smarta,2016-04-19 The focus of food science and technology has shifted from previous goals of improving food safety and enhancing food taste toward providing healthy and functional foods Today s consumers desire foods that go beyond basic nutrition foods capable of promoting better health or even playing a disease prevention role To meet this need for innovation

*Handbook of Research on Food Science and Technology* Monica Lizeth Chavez-Gonzalez,Jose Juan Buenrostro-Figueroa,Cristobal N. Aguilar,2019-01-15 The three volumes in this handbook highlight new research and current trends in food science and technology looking at the most recent innovations emerging technologies and strategies focusing on taking food design to sustainable levels In particular the handbook focuses on modernization in the food industry sustainable packaging food bioprocesses food fermentation food microbiology functional foods and nutraceuticals natural products nano and microtechnology healthy product composition innovative processes and bioprocesses for utilization of by products development of novel preservation alternatives extending the shelf life of fresh products alternative processes requiring less energy or water among other topics Volume 3 of the 3 volume set focuses on functional foods and

nutraceuticals The chapters examine nutraceuticals as treatment for cancer and neurodegenerative diseases trends in functional food in noncommunicable diseases synergism in food trends bioactive peptides agave fructans as a functional component in foods and more **Non-Thermal Processing of Functional Foods** Sudip Kumar Pattanayek,Debashis Dutta,Ajay Singh,2024-12-31 Functional foods also known as nutraceuticals began to gain prominence in the 1980s in Japan as foods for specified health use and became more widely recognized in the 1990s as research and interest in foods that could provide specific health benefits beyond essential nutrition grew worldwide These foods are typically enriched with bioactive components or formulated to contain substances or live microorganisms with a possible health enhancing or disease preventing value and at a safe and sufficiently high concentration to achieve the intended benefit Usually the added ingredients are classified as nutrients dietary fiber phytochemicals other substances or probiotics The production storage and consumer consumption of these functional foods require special attention to preserve quality attributes The production process of these foods can be classified as conventionally used thermal processing methods and non thermal alternatives In addition these processes may be combined with biological approaches involving enzymatic treatment and fermentation The various non thermal processes such as ultrasounds high hydrostatic pressure vacuum impregnation high voltage electrical discharge cold plasma pulsed light ozonation etc can be utilized for a product to sustain preserve quality attributes of the ingredients long shelf life and sensory qualities This book compiles the latest non thermal processing technologies to develop functional foods The book discusses bioactivity bioaccessibility and bioavailability related to nutrition and functional food ingredients It has 16 articles on different aspects of non thermal processing technologies Chapter 1 has discussed a general overview of emerging technologies and various non thermal processing techniques are discussed in Chapters 2 6 8 9 and 12 Chapters 7 11 13 15 and 16 discuss food safety and preservation We have discussed the functional foods and bioactive compounds in Chapters 10 and 14 A few of these reviews discuss the impact of developing non thermal technologies on several food components proteins carbohydrates lipids minerals vitamins polyphenols glucosinolates fragrance compounds and enzymes while maintaining the structure and functional properties This book is an excellent source of information for professionals postgraduate students and researchers in food sciences and chemical engineering **Functional Foods and Biotechnology** Kalidas Shetty,Gopinadhan Paliyath,Anthony Pometto,Robert E. Levin,2006-09-28 Functional Foods and Biotechnology focuses the information from the recently published Food Biotechnology to illuminate the role of biochemical processing in the improvement of functional foods and the increase of nutrient value Applying scientific concepts the text explores the design of functional food ingredients the bio mobilization of major nutrients and the use of specific phenolic metabolites in disease prevention Specialty topics include oxidation and disease antibodies from eggs phytochemicals as antimicrobials and passive immune improvement with pro and pre biotics The text provides key emerging techniques for improving food production and processing enhancing food safety and quality and increasing nutritional values a

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