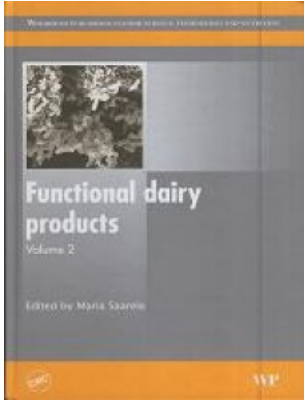


Librería
Bonilla y Asociados
desde 1950



Título: Functional Dairy Products. Vol 2

Autor: Saarela, Maria

Precio: \$4320.00

Editorial:

Año: 2007

Tema:

Edición: 1ª

Sinopsis

ISBN: 9781420043983

Drawing on the expertise of a distinguished panel of experts, Functional Dairy Products: Volume 2 reviews the latest developments in the field and their industrial applications. It outlines the health benefits of functional dairy products and their applications in areas such as weight management, child health, and gut health. The book discusses various ingredients used in functional dairy products, such as pro- and prebiotics, hypoallergenic hydrolysates, and plant sterols and stanols. It also explores aspects of product development, such as biomarkers and experimental models to investigate health benefits, genomics of probiotic microorganisms, and functional dairy product regulation and safety.

Contents.

PART 1 THE HEALTH BENEFITS OF FUNCTIONAL DAIRY PRODUCTS

Dairy Components in Weight Management: A Broad Perspective

L S Ward and E D Bastian, Glanbia Research Center, USA

The Effects of Dairy Components on Food Intake and Satiety

A Aziz and G H Anderson, University of Toronto, Canada

Dairy Products, Probiotics and the Health of Infants and Children

U Lükewille and H H Uhlig, University of Leipzig, Germany

Functional Dairy Products for Gastrointestinal Infections and Dysfunction

E Myllyluoma, University of Helsinki and K Kajander, University of Helsinki and Valio Ltd and M Saxelin, Valio Ltd, Finland

Probiotics, Prebiotics and Inflammatory Bowel Disease

A M O'Hara, J Keohane and F Shanahan, Alimentary Pharmabiotic Centre, Ireland

Dairy Products and HIV/AIDS

Teléfonos: 55 44 73 40 y 55 44 72 91

www.libreriabonilla.com.mx

Librería
Bonilla y Asociados
desde 1950



G Reid, The Lawson Health Research Institute, Canada

Dairy Products and Oral Health
W R Aimutis, Cargill Inc, USA

PART 2 FUNCTIONAL DAIRY INGREDIENTS

Dairy Propionibacteria as Probiotics

G Jan, A Lan and P Leverrier, STLO, INRA, Rennes, France

Synbiotics: Combining the Benefits of Pre- and Probiotics

A C Ouwehand, K Tiihonen, H Mäkivuokko and N Rautonen, Danisco Finland, Finland

Hypoallergenic Hydrolysates for the Prevention and Treatment of Cow's Milk Allergy

R Gómez and E Peñas, CSIC, Spain

Plant Sterols and Stanols as Functional Ingredients in Dairy Products

P Clifton, CSIRO, Australia

PART 3 PRODUCT DEVELOPMENT

Regulation of Functional Dairy Products

A von Wright, University of Kuopio, Finland

Using Biomarkers and Other Indicators of Efficacy to Demonstrate the Health Benefits of Functional Dairy Products

J Rafter, Karolinska University, Sweden

Experimental Models To Investigate The Effect Of Functional Dairy Products: The Case Of Colon Carcinogenesis

G Caderni, University of Florence, Italy

Molecular Approaches to Assess the Activity and Functionality of Commensal and Ingested Bifidobacteria in the Human Intestinal Tract

E S Klaassens, W M de Vos and E E Vaughan, Wageningen University, The Netherlands

Genetics and Functional Genomics of Probiotic Bacteria: Translation to Applications

S Jones and J Versalovic, Texas Children's Hospital, USA

Librería
Bonilla y Asociados
desde 1950



Characterising Probiotic Microorganisms

E P Briczinski and R F Roberts, The Pennsylvania State University, USA

Methods to Improve the Viability and Stability of Probiotics

M Saarela, VTT Biotechnology, Finland

Microencapsulation for Delivery of Probiotics and Other Ingredients In Functional Dairy Products

C P Champagne and P Fustier, Agriculture and Agri-Food, Canada

Assessing the Safety of Probiotics with Regard to Antibiotic Resistance

H Goossens, University of Antwerp, Belgium

Development of Dairy Based Functional Foods Enriched in Conjugated Linoleic Acid with Special Reference to Rumenic Acid

A A Hennessy, R P Ross, C Stanton, Moorepark Food Research Centre and R Devery, Dublin City University and J J Murphy, Moorepark Dairy Production Research Centre, Ireland

Developing Dairy Weight Management Products

R Kekkonen and T Tuure, Valio Ltd, Finland

Developing a Functional Dairy Product: From Research On Lactobacillus Helveticus To Industrial Application Of Cardi 04 In Novel Antihypertensive Drinking Yoghurts

B Flambard and E Johansen, Chr. Hansen, Denmark