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***Bonilla y Asociados***  
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**Título:**

**Autor:**

**Precio:** \$3780.00

**Editorial:**

**Año:** 2008

**Tema:**

**Edición:** 1ª

**Sinopsis**

**ISBN:** 9781420066739

This important collection reviews technologies for producing a wide range of cereal products with different health-promoting properties and more acceptable sensory quality. Part I discusses the health effects of cereals, with chapters on topics such as whole grain foods, cereal micronutrients and resistant starch. Consumer perception of health-promoting cereal products and regulatory and labelling issues are also described. Part II focuses on technologies to improve the quality of functional cereal products, reviewing issues such as grain improvement, novel cereal-derived ingredients and formulation of low GI products. Chapters dedicated to a wide range of product types are also included, covering cereal foods made from oats, rye, barley and speciality grains and breads fortified with vitamins and minerals, soy and omega-3 lipids among others.

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**PART 1 INTRODUCTORY ISSUES**

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M Dean, M M Raats and R Shepherd, University of Surrey, UK

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- Perceived barriers to eating wholegrain products
- Interventions to increase intake of grain-based foods
- Functional cereal products
- Consumer perceptions of functional grain products
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Labeling and regulatory issues related to functional cereal products

K Schmitz, L Marquart, University of Minnesota, USA and J Willem van der Kamp, TNO Quality of Life, The Netherlands

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- Whole grain definitions and health claims - current and emerging issues
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J Miller Jones, The College of St. Catherine, USA

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- Fiber, whole grains, and the colon and digestive tract
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A M Birkett, National Starch Food Innovation, USA and I L Brown, University of Wollongong, Australia

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- Health effects of resistant starch
- Resistant starch for food development
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A Kamal-Eldin, Swedish University of Agricultural Sciences, Sweden

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- Bioactive phytochemicals other than vitamins
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M A Pereira, University of Minnesota, USA

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M Champ, INRA, France

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P R Shewry, Rothamsted Research, UK

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- Technologies for grain improvement
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- Developing resistant starch
- Improving dietary fibre composition
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C Collar, Consejo Superior de Investigaciones Científicas, Spain

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- Health benefits of high fibre and whole grain white breads: protective nature in the diet
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A Kaukovirta-Norja and P Lehtinen, VTT, Finland

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- Bioactive compounds and health benefits of oat and oat products
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A Kamal-Eldin, P. Åman, Swedish University of Agricultural Sciences, Sweden, J-X Zhang, University of Umeå, Sweden, K-E Bach nudsen, Danish Institute of Agricultural Sciences, Denmark and K Poutanen, University of Kuopio, Finland

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A Andersson and P Åman, Swedish University of Agricultural Sciences, Sweden

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J R N Taylor and M N Emmambux, University of Pretoria, South Africa

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C M Rosell, Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain

- Introduction: vitamin and mineral fortification of bread
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C Hall III and M C Tulbek, North Dakota State University, USA

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Y Vodovotz, The Ohio State University, USA

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**Inulin in bread and other cereal-based products**

D Meyer, Sensus, The Netherlands and J de Wolf, Cosun Food Technology Centre, The Netherlands

- Introduction: trends in food consumption and product development
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- Trends in bread consumption
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C S Brennan, Massey University, New Zealand

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- Pasta and Glycaemic Index
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- Dietary fibre enrichment of pasta
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Functional cereal products for those with gluten intolerance  
E K Arendt and F Dal Bello, National University of Ireland, Ireland

- Introduction
- Difficulties in producing gluten-free breads
- Ingredients suitable for gluten-free bread production
- Improving the quality of gluten-free bread
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Converting oats to high-fibre products for use in functional foods  
G E Inglett and D G Stevenson, U.S. Department of Agriculture, USA and S Lee, Sejong University, Republic of Korea

- Introduction: Health benefits of functional high-fibre oat products
- Isolating and concentrating oat beta-glucans using solvent extraction methods
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S K Patil, S K Patil and Associates, USA

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- Effects of processing on the properties of dietary fiber ingredients and formulation challenge
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Methods to slow starch digestion rate in functional cereal products

G Zhang, M Venkatachalam and B R Hamaker, Purdue University, USA

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- Slowly digestible and resistant characteristics of raw starches
- Starch structural modification
- Influence of other food components on starch digestion rate
- Slowly digestible starch and low glycemic index cereal foods: future trends
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