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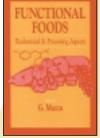
Series Editor: G. Mazza Agriculture & Agri-Food Canada, Summerland, British Columbia, Canada

About the Editor:

Giuseppe Mazza is a Senior Research Scientist and the Head of the Food Research Program at Agriculture and Agri-Food Canada, Pacific Agri-Food Research Centre, Summerland, British Columbia, Canada. He is also an Adjunct Professor in the Food, Nutrition and Health Program at the University of British Columbia, Vancouver and in the Department of Food Science at the University of Manitoba, Winnipeg. Dr. Mazza has authored over 140 research papers, several critical reviews, over 20 book chapters, and 4 books. He is also a member of the Canadian and British Columbia advisory groups on functional foods and nutraceuticals.

The Functional Foods and Nutraceuticals Series offers food, nutrition and health practitioners a comprehensive treatment of the emerging science and technology of functional foods and nutraceuticals shown to play a role in preventing or delaying the onset of diseases, especially chronic diseases. Books in the series cover a wide range of developments in chemistry, biochemistry, pharmacology, epidemiology, and engineering of products from plants and animal sources. They also present the results of animal and clinical trials and address regulatory, standardization, and quality control issues.

Functional Foods and Nutraceuticals Series



Functional Foods: Biochemical and Processing Aspects, Volume I Edited by

G. Mazza

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This reference provides a comprehensive treatment of the physiological effects of foods and food components capable of promoting good health and preventing or alleviating diseases. With over 1,800 references, it assembles extensive information

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John Shi Agriculture and Agri-Food Canada. Guelph, Ontario, Canada

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- Chemical and physical properties and molecular structure: derivatives and possible isomers, distribution in biological material
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- Separation technology: in the laboratory and commercial production
- Processing: chemical, physical, and engineering properties during processing, process system, processing equipment, and quality control in production
- Shelf-life: storage conditions and stability
- Identification techniques: HPLC, GC, MS, and NMR
- · Standards and regulations: FDA, EC, FAO/WHO, Health Canada
- Utilization: applications, and current and potential markets

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Methods of Analysis for Functional Foods and Nutraceuticals

W. Jeffrey Hurst

Hershey Foods Technical Center, Hershey, Pennsylvania, USA

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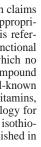
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