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# Functional Foods and Nutraceuticals Series

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.

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.

# Functional Foods and Nutraceuticals Series



## Functional Foods: Biochemical and Processing Aspects, Volume I

Edited by  
G. Mazza  
Agriculture & Agri-Food Canada, Summerland, British Columbia, Canada

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 on the nature and physiological effects of biologically-active components of major plant foods—cereals, oilseeds, fruits, and vegetables—and dairy and fish products. Internationally renowned specialists discuss how to manufacture and evaluate food products with health enhancing effects, using both traditional and novel processing methods. Entire chapters are devoted to functional products from quinoa, amaranth, beans, ginseng, echinacea, and other botanicals. An authoritative final chapter discusses the regulatory status of functional foods, the assessment of natural products for use in promoting human health and as medicinal agents, and explores the costs of making health claims. It is a unique source of information on how processing may impact health benefits of functional products.

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Functional Oat Products, <i>P.J. Wood and M.U. Beer</i>	Designer Vegetable Oils, <i>B.E. McDonald and K. Fitzpatrick</i>
Physiologically Functional Wheat Bran, <i>E. Chao, C. Simmons, and R. Black</i>	Functional Products of Plants Indigenous to Latin America: Amaranth, Quinoa, Common Beans and Botanicals, <i>S.H. Guzman-Maldonado and O. Paredes-Lopez</i>
Functional Products from Rice, <i>K.A. Moldenhauer, E.T. Champagne, D.R. McCaskill, and H. Guraya</i>	Physiological Components and Health Effects of Ginseng, Echinacea and Sea Buckthorn, <i>T.S.C. Li and L.C.H. Wang</i>
Flaxseed Products for Disease Prevention, <i>B.D. Oomah and G. Mazza</i>	Functional Milk and Dairy Products, <i>P. Jelen and S. Lutz</i>
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Functional Vegetables Products, <i>P. Delaquis and G. Mazza</i>	Regulatory Aspects of Functional Products, <i>A.M. Stephen</i>
Processing and Properties of Mustard Products and Components, <i>W. Cui and N.A.M. Eskin</i>	

Catalog no. TX64874, 1998, 460 pp. ISBN: 1-5667-6487-4, \$99.95 / £66.99

## Functional Foods: Biochemical and Processing Aspects, Volume II

Edited by  
John Shi  
Agriculture and Agri-Food Canada,  
Guelph, Ontario, Canada

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

Marc Le Maguer  
University of Guelph,  
Ontario, Canada

Available  
February  
2002

Building upon the success of the bestselling first volume, **Functional Foods: Biochemical and Processing Aspects, Volume II** explores new sources of nutraceutical and functional food ingredients and addresses crucial issues for product development and processing.

Each chapter presents an in-depth review of a major functional food component, providing:

- Chemical and physical properties and molecular structure: derivatives and possible isomers, distribution in biological material
- Nutritional, physiological, and clinical functionality: safety, bioactivity, bioavailability, efficacy in human diet and health, pharmacological properties
- 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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Catalog no. TX69027, February 2002, 456 pp. ISBN: 1-5667-6902-7, \$124.95 / £83.00



## Herbs, Botanicals and Teas

Edited by  
G. Mazza and B.D. Oomah  
Agriculture & Agri-Food Canada, Summerland, British Columbia, Canada

Containing over 2000 scientific references, **Herbs, Botanicals and Teas** presents the latest information on the chemical, pharmacological, epidemiological, and clinical aspects of major herbal and tea products.

Each chapter covers:

- Systematics and distribution, food and non-food uses of each herb, botanical or tea
- Chemistry of biologically active components
- Biological and pharmacological properties of bioactive components and mechanisms of action *in vivo*
- *In vitro* studies, animal experiments, epidemiological and human studies
- Optimal consumption levels and toxicological risks/side effects

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Catalog no. TX68519, 2000, 416 pp. ISBN: 1-5667-6851-9, \$99.95 / £66.99

## Methods of Analysis for Functional Foods and Nutraceuticals

Edited by  
W. Jeffrey Hurst  
Hershey Foods Technical Center, Hershey, Pennsylvania, USA

Available  
April  
2002

Since many of the compounds in functional foods can have health claims associated with them, analytical methods are needed to develop appropriate data on individual compounds or classes of compounds. This reference covers the important classes of bioactive components of functional foods and nutraceuticals, and includes some components for which no acceptable methods of analysis are yet available. Organized by compound class, it provides a central resource for the analysis of well-known functional food components, such as carbohydrates, lipids, and vitamins, and a unique resource for descriptions of the analytical methodology for non-nutritive food ingredients, such as flavonoids, saponins, and isothiocyanates. Each chapter or subject is written by scientists accomplished in that topic, ensuring the foremost data is provided.

### FEATURES

- Provides the first compendium of analytical methods specifically for compounds significant to the functional foods and nutraceuticals industries
- Describes analytical methodology for nutritive and non-nutritive components
- Presents information organized by compound class

Catalog no. TX68241, April 2002, 350 pp. ISBN: 1-5667-6824-1, \$124.95 / £84.00

## Functional Dairy Products

Edited by  
Colette Shortt  
Yakult Europe, London, UK

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

Available  
November  
2002

John O'Brien  
Danone Vitapole, Le Plessis-Robinson, France

Catalog no. TX773, November 2002  
ISBN: 1-5871-6077-3, \$124.95 / £84.00

## Fermented Functional Foods

Edited by  
Edward R. Farnworth  
Agriculture and Agri-Food Canada, St. Hyacinthe, Quebec, Canada

Available  
March  
2003

Catalog no. 1372, March 2003  
ISBN: 0-8493-1372-4, \$125.95 / £84.00

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