



Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition)

Download now

[Click here](#) if your download doesn't start automatically

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition)

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition)

Algae have a long history of use as foods and for the production of food ingredients. There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals. Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas, encompassing both macroalgae (seaweeds) and microalgae.

After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals, part one explores the structure and occurrence of the major algal components. Chapters discuss the chemical structures of algal polysaccharides, algal lipids, fatty acids and sterols, algal proteins, phlorotannins, and pigments and minor compounds. Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components, anticancer agents derived from marine algae, anti-obesity and anti-diabetic activities of algae, and algae and cardiovascular health. Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides. Further chapters discuss enzymatic extraction, subcritical water extraction and supercritical CO₂ extraction of bioactives from algae, and ultrasonic- and microwave-assisted extraction and modification of algal components. Finally, chapters in part four explore applications of algae and algal components in foods, functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae, probiotic properties of algae and algae-supplemented products, algal hydrocolloids for the production and delivery of probiotic bacteria, and cosmeceuticals from algae.

Functional ingredients from algae for foods and nutraceuticals is a comprehensive resource for chemists, chemical engineers and medical researchers with an interest in algae and those in the algaculture, food and nutraceutical industries interested in the commercialisation of products made from algae.

- Provides an overview of the major compounds in algae, considering both macroalgae (seaweeds) and microalgae
- Discusses methods for the extraction of bioactives from algae
- Describes the use of algae and products derived from them in the food and nutraceutical industries

 [Download Functional Ingredients from Algae for Foods and Nu ...pdf](#)

 [Read Online Functional Ingredients from Algae for Foods and ...pdf](#)

Download and Read Free Online Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition)

From reader reviews:

Roy Larson:

Reading a guide tends to be new life style on this era globalization. With reading through you can get a lot of information that can give you benefit in your life. Together with book everyone in this world can certainly share their idea. Ebooks can also inspire a lot of people. Plenty of author can inspire all their reader with their story as well as their experience. Not only the storyplot that share in the publications. But also they write about the data about something that you need case in point. How to get the good score toefl, or how to teach your sons or daughters, there are many kinds of book that exist now. The authors on this planet always try to improve their expertise in writing, they also doing some study before they write to the book. One of them is this Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition).

Paul Delatorre:

Do you have something that you want such as book? The book lovers usually prefer to select book like comic, limited story and the biggest an example may be novel. Now, why not trying Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) that give your fun preference will be satisfied simply by reading this book. Reading behavior all over the world can be said as the opportunity for people to know world better then how they react in the direction of the world. It can't be stated constantly that reading practice only for the geeky person but for all of you who wants to end up being success person. So , for all you who want to start studying as your good habit, you may pick Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) become your current starter.

Mitchell Diaz:

As we know that book is significant thing to add our understanding for everything. By a reserve we can know everything we wish. A book is a list of written, printed, illustrated as well as blank sheet. Every year has been exactly added. This guide Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) was filled with regards to science. Spend your free time to add your knowledge about your technology competence. Some people has distinct feel when they reading a new book. If you know how big good thing about a book, you can really feel enjoy to read a book. In the modern era like right now, many ways to get book that you simply wanted.

Sally Norman:

Some individuals said that they feel bored stiff when they reading a publication. They are directly felt the idea when they get a half portions of the book. You can choose the book Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) to make your personal reading is interesting. Your skill of reading skill is developing when you just like

reading. Try to choose simple book to make you enjoy to learn it and mingle the sensation about book and looking at especially. It is to be 1st opinion for you to like to open a book and study it. Beside that the book Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) can to be your new friend when you're feel alone and confuse in what must you're doing of their time.

Download and Read Online Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) #01YBRZ6KGHM

Read Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) for online ebook

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) Free PDF download, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) books to read online.

Online Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) ebook PDF download

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) Doc

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) Mobipocket

Functional Ingredients from Algae for Foods and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) EPub