



NUTRITIONAL EVALUATION OF FOOD PROCESSING (1)



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Nutritional composition and antinutritional factors of mung bean seeds (*Phaseolus aureus*) as affected by some home traditional processes

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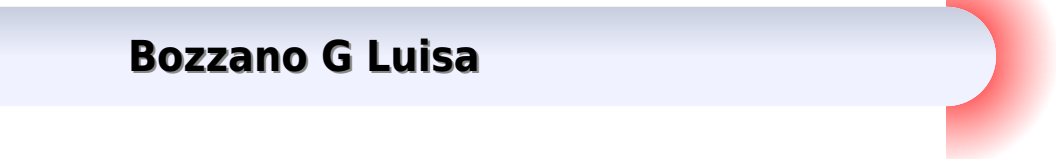
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the aim of the present work was to study the effects of some domestic traditional processes, such as soaking, dehulling, boiling, autoclaving, microwave cooking and germination on the nutritional composition and nutritive value of mung bean seeds

Treatment	Explanation
Raw	No treatment
Soaking	Soaked in distilled water (1:10, w/v) for 12 h at room temperature (25 °C)
Dehulling	Hulls were removed manually after soaking the mung

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Bozzano G Luisa



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Food, Nutrition and Health M. Rechcigl Jr.,1973-02-22 **Handbook of Nutritive Value of Processed Food** Miloslav Rechcigl,2019-07-16 First published in 1982 This publication should be an invaluable tool to food technologists dieticians and nutritionalists as well as to livestock producers and persons engaged in production processing and formulation of animal feeds Retention of Bioactives in Food Processing Seid Mahdi Jafari,Esra Capanoglu,2022-07-25 Bioactive compounds in food known for their positive health effects can be lost during handling after harvest processing and storage While most foods are exposed to processing to increase shelf life and edibility and to ensure microbial safety conventional processing methods may have disadvantages such as decreasing the nutritional quality of foods long processing times high temperature and high energy uses For these reasons novel non thermal food processing technologies including HPP ultrasound and novel thermal food processing technologies including microwave Ohmic heating have become widespread This book provides a critical evaluation of the effects of conventional novel non thermal and thermal food processing techniques on the retention and bioaccessibility of bioactive compounds in food materials Within these three categories many different processing methods are included fermentation germination drying extrusion and modified atmosphere packaging as well as novel technologies such as microwave heating ultrasound high pressure processing ozonation and membrane separation processes

Fennema's Food Chemistry Srinivasan Damodaran,Kirk L. Parkin,Owen R. Fennema,2007-09-18 This latest edition of the most internationally respected reference in food chemistry for more than 30 years Fennema s Food Chemistry once again meets and surpasses the standards of quality comprehensive information set by its predecessors This edition introduces new editors and contributors who are recognized experts in their fields All chapters reflect recent scientific advances and where appropriate have expanded and evolved their focus to provide readers with the current state of the science of chemistry for the food industry The fourth edition presents an entirely new chapter Impact of Biotechnology on Food Supply and Quality which examines the latest research in biotechnology and molecular interactions Two former chapters receive extensive attention in the new edition including Physical and Chemical Interactions of Components in Food Systems formerly Summary Integrative Concepts and Bioactive Substances Nutraceuticals and Toxicants formerly Toxic Substances which highlights bioactive agents and their role in human health and represents the feverish study of the connection between food and health

undertaken over the last decade It discusses bioactive substances from both a regulatory and health standpoint Retaining the straightforward organization and detailed accessible style of the original this edition begins with an examination of major food components such as water carbohydrates lipids proteins and enzymes The second section looks at minor food components including vitamins and minerals colorants flavor and additives The final section considers food systems by reviewing basic considerations as well as specific information on the characteristics of milk and the postmortem physiology of edible muscle and postharvest physiology of plant tissues Useful appendices provide keys to the international system of units conversion factors log P values calculation and the Greek alphabet

Plant Vitamins A. Mozafar, 2018-05-04 This unique book provides a comprehensive up to date collection of information on the genetic factors agronomic production methods and environmental factors that impact the content of vitamins in plants The effect of various biotic and abiotic stress factors is discussed and the possible role of some vitamins in plant tolerance to stress factors is also investigated The book features eye opening data on vast vitamin variations among farmer cultivated plants as well as an extensive comparison between foods grown organically and those grown by conventional methods With increasing evidence supporting the role of some vitamins in reducing risks of various forms of human cancer this book provides timely information for researchers teachers and students in agronomy horticulture plant physiology food sciences and human nutrition

Handbook of Food Engineering Dennis R. Heldman, Daryl B. Lund, Cristina Sabliov, 2006-11-06 As the demand for safe nutritious convenient foods continues to rise and the capabilities of molecular biology and nutritional biochemistry continue to expand the need for up to date engineering information becomes ever more critical The application of innovative engineering concepts enables scientific breakthroughs to be utilized in the manuf

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