

## 機能的食品関係書ご案内

天然原料から香料を製造するために採用されている様々な抽出技術を解説。  
これら香料を使うユニークな挑戦について紹介し、関連産業が効果的製品組成を実現するための方法を提供。  
香料開発におけるスターター培養の役割、プロバイオティク食品の発酵過程で形成される風味成分をカバー。  
処理中および貯蔵中における風味の保持について論じます。

## 機能的食品のための香料

# 1. Flavors for Nutraceutical and Functional Foods

*Edited by M. Selvamuthukumar, Institute of Technology, Haramaya University; and  
Yashwant Pathak, University of South Florida College of Pharmacy; University of South Florida,  
Tampa, USA*

2018年8月出版予定 376ページ ハードカバー ¥35,220

In nutraceuticals, the success of a product depends not only on its nutraceutical value, but also on its palatability. In the finished nutraceutical product, flavors play an integral role. This book describes the extraction techniques used for manufacturing flavors from natural raw materials. The book deals with the recent strategy used for enhancing the palatability of food, beverage and health products by masking undesirable off notes commonly associated with sweeteners, caffeine, alcohol, vitamins and minerals, nutraceutical and functional ingredients. It also describes various chemical structure and biology of bitter components such as flavonoids, phenols, tannins, and caffeine.

**CONTENTS:** Introduction to Functional Foods and Nutraceuticals. Basics of Flavors & Significance of the Flavor Industry in Relation to Nutraceuticals. History of Flavors Associated with Functional Foods and Nutraceuticals. Flavor Manufacturing for Functional Food and Nutraceutical Industries. Recent Trends Used in Functional Food and Nutraceutical Industries for Modulation of Flavors for Improving Sensory Perception. Effect of Bitter Components on Sensory Perception of Food and Technology Improvement for Consumer Acceptance. Natural Ingredients /Botanical Extracts for Nutraceutical Industry. Flavors in Various Nutraceutical Products Applications. Flavors in Cereals Based Products. Flavors in Confectionery Based Products. Flavors in Legume Based Products. Flavors in Food Supplements. Flavors in Probiotics and Prebiotics. Flavor Legislations. Quality Control in Flavor Industry.

(CRC Press) ISBN 978-1-138-06417-1

## 関連書

### 2. Antioxidant Nutraceuticals Preventive and Healthcare Applications

Edited by Chuanhai Cao, Sarvadaman Pathak, &  
Kiran Patil

April 2018, 414 pages, Hardback (CRC Press)

ISBN 9781498737036 ¥35,220

This book addresses various clinical and sub clinical applications of antioxidant nutraceuticals, with a primary focus on preventive use for general wellness, common ailments, and such chronic illnesses as cancer and neurological applications. This unique book captures the applications of natural antioxidants, which have been used for thousands of years in Traditional Chinese Medicine and Ayurvedic Medicine as well as modern nutraceuticals formulations. It covers antioxidant applications in clinical scenarios including the historical perspective, basic antioxidant properties and applications, anti-inflammatory properties, and antioxidant applications in a

variety of clinical conditions.

### **3. Bioactive Nutraceuticals and Dietary Supplements in Neurological and Brain Disease**

#### **Prevention and Therapy**

Edited by Ronald Ross Watson & Victor R. Preedy  
Nov 2018, 528 pages, Paperback (Academic Press)  
ISBN 9780128103029 **¥35,200**

Nutritional supplement research concerning brain health and neurological disease is becoming an important focus. While nutritional supplements are very popular for general health and well being, the effectiveness of common supplements and their impact on general brain health and for the treatment or prevention of neurological disease is not clearly understood. This comprehensive introduction to bioactive nutraceuticals for brain and neurological provides a foundation review for research neuroscientists, clinical neurologists, pharmacology researchers and nutrition scientists on what we know now about these supplements and the brain and where focused research is still necessary.

### **4. Bioactive Polysaccharides**

by Shaoping Nie, Steve W. Cui, & Mingyong Xie  
Nov 2017, 566 pages, Paperback (Academic Press)  
ISBN 9780128094181 **¥26,400**

Bioactive Polysaccharides offers a comprehensive review of the structures and bioactivities of bioactive polysaccharides isolated from traditional herbs, fungi, and seaweeds. It describes and discusses specific topics based on the authors' rich experience, including extraction technologies, practical techniques required for purification and fractionation, strategies and skills for elucidating the fine structures, in-vitro and in-vivo protocols, and methodologies for evaluating the specific bioactivities, including immune-modulating activities, anti-cancer activities, anti-oxidant activities, and others.

This unique book also discusses partial structure-functionality (bioactivities) relationships based on conformational studies. This comprehensive work can be used as a handbook to explore potential applications in foods, pharmaceuticals, and nutraceutical areas for commercial interests.

### **5. Discovery and Development of Neuroprotective Agents from Natural Products**

(Series: Natural Product Drug Discovery)

Edited by Goutam Brahmachari  
June 2017, 490 pages, Paperback (Elsevier)  
ISBN 9780128095935 **¥35,200**

Discovery and Development of Neuroprotective Agents from Natural Products draws together global research on medicinal agents from natural sources as starting points for the design of neuroprotective drugs. From the prediction of promising leads and identification of active agents to the extraction of complex molecules, the book explores a range of important topics to support the development of safer, more economical therapeutics for these increasingly prevalent diseases.

Beginning with an overview of current developments in the field, the book goes on to explore the identification, extraction and phytochemistry of such neuroprotective agents as antioxidants, biophenols and naturally occurring anti-inflammatory steroid analogues. Specific natural sources of bioactive agents are reviewed, and the development of these agents into therapeutics for a number of specific neurological disorders, including Alzheimer's disease, Parkinson's disease and ischemic brain stroke, are discussed.

Combining the expertise of specialists from around the world, this in the Natural Products Drug Discovery series aims to support and encourage researchers in the investigation of natural sources as starting points for the development of standardized, safe and effective neuroprotective drugs.

### **6. Dietary Fibre Functionality in Food and Nutraceuticals**

#### **From Plant to Gut**

(Series: Hui: Food Science and Technology)

Edited by Farah Hosseinian, B. Dave Oomah, & Rocio Campos-Vega

March 2017, 328 pages, Hardcover (Wiley-Blackwell) ISBN 9781119138051 **¥33,440**

Increasing fiber consumption can address, and even reverse the progression of pre-diabetes and other associated non-communicable diseases. Understanding the link between plant dietary fiber and gut health is a small step in reducing the heavy economic burden of metabolic disease risks for public health. This book provides an overview of the occurrence, significance and factors affecting dietary fiber in plant foods in order to critically evaluate them with particular emphasis on evidence for their beneficial health effects.

### **7. Edible and Medicinal Mushrooms Technology and Applications**

Edited by Diego Cunha Zied & Arturo Pardo-Gimenez  
Sept 2017, 592 pages, Hardcover (Wiley-Blackwell)  
ISBN 9781119149415 **¥35,200**

Comprehensive and timely, Edible and Medicinal Mushrooms: Technology and Applications provides the most up to date information on the various edible mushrooms on the market. Compiling knowledge on their production, application and nutritional effects, chapters are dedicated to the cultivation of major species such as *Agaricus bisporus*, *Pleurotus ostreatus*, *Agaricus subrufescens*, *Lentinula edodes*, *Ganoderma lucidum* and others. With contributions from top researchers from around the world, topics covered include: Biodiversity and biotechnological applications; Cultivation technologies; Control of pests and diseases; Current market overview; Bioactive mechanisms of mushrooms; Medicinal and nutritional properties.

Extensively illustrated with over 200 images, this is the perfect resource for researchers and professionals in the mushroom industry, food scientists and nutritionists, as well as academics and students of biology, agronomy, nutrition and medicine.

### **8. Food Bioactives**

#### **Extraction and Biotechnology Applications**

Edited by Munish Puri  
April 2017, 326 pages, Hardcover (Springer)  
ISBN 9783319516370 **¥34,030**

This book focuses on various types of bioactive compounds, including secondary metabolites, oligosaccharides, polysaccharides, flavonoids, peptides/proteins, carotenoid pigments, quinones, terpenes, and polyunsaturated fatty acids, and presents an overview of their nutraceutical activities. It covers the current status and future potential of food compounds, as well as extraction technologies for bioactives derived from plant, fungi and marine-derived bioactive agents. Finally, health-promoting effects of plant, fungi and marine-derived bioactive agents are discussed.

Chapters come from top researchers in this area from around the globe. The volume caters to the needs of undergraduate and post-graduate students in the area of food biotechnology, food bioprocessing, biotechnology, food engineering, etc., and also contains information pertinent to researchers.

resource for food scientists as well as researchers working in government facilities dedicated to tracking food safety.

## 9. Food By-Product Based Functional Food Powders

Edited by Özlem Tokuşoğlu

Feb 2018, 284 pages, Hardback (CRC Press)

ISBN 9781482224375 **¥35,220**

The by-products of food processing operations may still contain many valuable substances. Nowadays, the potential utilization of these major components has been the focus of increasing attention. Food by-products or food industry shelf-stable coproducts in liquid, pomace, or powder forms can be obtained by processing fruits, vegetables, meat, seafood, milk and dairy, cereal, nuts, fats, and oils; drying by-products and converting them into powder offers a way to preserve them as useful and valuable products.

**Food By-product Based Functional Food Powders** discusses food powders derived from food by-products and waste as well as their chemical characterization, functional properties, unique bioactive features, enhancing technologies, processing of food by-product powders, and utilization.

The book discusses how these by-products may be evaluated as a source of dietary phytochemicals including phenolic antioxidants, carotenoids, other bioactive polyphenols, and dietary fiber; as a source of proteins, peptides, and amino acids; as extruded products; as a source of collagen and gelatin; and as a source of various food additive materials.

## 10. Functional Foods and Beverages

### In vitro Assessment of Nutritional, Sensory, and Safety Properties

(Institute of Food Technologists Series)

Edited by Nicolas Bordenave & Mario Ferruzzi

July 2018, 320 pages, Hardcover (Wiley-Blackwell)

ISBN 9781118733295 **¥35,190**

There are more than a few books devoted to the assessment of food functionality but, until now, there were no comprehensive guides focusing on the increasingly important subject of in vitro food evaluation. With contributions from the world's foremost experts in the field, this book brings readers up to speed on the state-of-the-art in in vitro modeling, from its physiological bases to its conception, current uses, and future developments.

Food functionality is a broad concept encompassing nutritional and health functionality, food safety and toxicology, as well as a broad range of visual and organoleptic properties of food. In vitro techniques bridge the gap between standard analytical techniques, including chemical and biochemical approaches and in vivo human testing, which remains the ultimate translational goal for evaluation of the functionality of food. Although it is a well-established field, in vitro food testing continues to evolve toward ever more accurate predictions of in vivo properties and outcomes. Both ethical and highly economical, these approaches allow for detailed mechanistic insights into food functionalities and, therefore, a better understanding of the interactions of food and human physiology.

Reviews the core concepts of food functionality and functionality evaluation methodologies

Provides an overview of the physiology of the gastrointestinal tract, including host-microbial interactions within it

Delves into the physiology of sensory perception of food, taste and texture as they relate to in vitro modeling

Explores the challenges of linking in vitro analysis of taste, aroma and flavor to their actual perception

Addresses in vitro models of the digestion and absorption of macronutrients, micronutrients, and phytonutrients

Describes in vitro evaluations of toxicants, allergens and other specific food hazards

Functional Foods and Beverages is an indispensable working

## 11. Functional Ingredients from Algae for Foods and Nutraceuticals

(Series: Woodhead Publishing Series in Food Science, Technology and Nutrition)

Edited by Herminia Dominguez

Nov 2018, 768 pages, Paperback (Woodhead Publishing) ISBN 9780081014134 **¥58,090**

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 CO<sub>2</sub> 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, prebiotic 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.

## 12. Handbook of Nutraceuticals for Clinical Use

by Arrigo F.G. Cicero & Alessandro Colletti

Feb 2018, 219 pages, Hardcover (Springer)

ISBN 9783319736419 **¥27,990**

This handbook provides key information on the clinical use of nutraceuticals, an increasingly common practice grounded in an understanding of the pharmacological activities of natural compounds and clinical evidence of efficacy and safety. Each chapter examines the effects of nutraceuticals in different therapeutic contexts, including nutraceuticals active on the digestive system, heart, lipid and glucose metabolism, and immune system. The authors also address relevant concerns such as relative and absolute contraindications, range of tested doses (efficacious and safe), possible side effects and pharmacological interactions, and the scientific level of clinical evidence for each product.

Despite the availability of a large number of nutraceuticals on the market, the same compound is often offered by different industries at different dosages and concentrations, with different titration and often with different suggestions of

efficacy. Available academic books on nutraceuticals prioritize summarizing information or focus on the pharmacological aspects on cells or animals models rather than on proof in humans.

The handbook takes a unique and practical approach intended to assist clinicians, pharmacologists, nutritionists, and dietitians considering prescribing nutraceuticals for therapeutic use. Renowned expert Professor Arrigo Cicero is known internationally for his work in nutraceuticals, and currently serves as President of the Italian Nutraceutical Society.

### **13. Immunity and Inflammation in Health and Disease**

#### **Emerging Roles of Nutraceuticals and Functional Foods in Immune Support**

Edited by Shampa Chatterjee PhD, Wolfgang Jungraithmayr, & Debasis Bagchi

Nov 2017, 476 pages, Hardcover (Academic Press)  
ISBN 9780128054178 **¥26,400**

Immunity and Inflammation in Health and Disease: Emerging Roles of Nutraceuticals and Functional Foods in Immune Support provides a comprehensive description of the various pathways by which the vertebrate immune system works, the signals that trigger immune response and how new and novel nutraceuticals and functional foods, can be used to contain inflammation and also to boost immunity and immune health.

Inflammation is a tool to fight pathogens and the vertebrate immune system has a very complex network of cells to achieve this. However inflammation that goes awry is also the leading cause of several diseases ranging from cardiovascular diseases to diabetes. This book covers the entire gamut from the various cellular players in the inflammation-immune response to its ramifications in terms of protection against pathogens as well as in onset of metabolic, aging and auto-immune related diseases. Finally, the balancing role of dietary nutrients between host defence and immune support is also showcased. The first three sections explain the various components of the immune system and their modes of activation. The fourth section deals with the ramifications of a robust and excessive inflammatory response. The fifth section is focused on the association between nutrition and immunity and how deficiencies in certain nutrients may affect immunocompetence. The sixth section chapters represent a vision of paradigm shifts within the field and discusses possible future directions.

This book will be a valuable reference for researchers studying immune health either in academia, or in the nutraceutical or functional food industries. Product developers in nutraceutical, supplement, functional food, and health food companies will also appreciate the information presented here.

### **14. Ingredients Extraction by Physicochemical Methods in Food**

(Series: Handbook of Food Bioengineering, Vol 4)

Edited by Alexandru Mihai Grumezescu & Alina Maria Holban

Aug 2017, 638 pages, Paperback (Academic Press)  
ISBN 9780128115213 **¥26,400**

Ingredients Extraction by Physico-chemical Methods, Volume Four, the latest release in the Handbook of Food Bioengineering series, reveals the most investigated extraction methods of ingredients and their impact on the food industry. This resource describes types of ingredients that may be extracted through physico-chemical methods (i.e. specific plants, fruits, spices, etc.), along with their particularities to help readers understand their biological effect and solve research problems. The extraction methods of bioactive

compounds and functional ingredients are discussed, along with information on green ingredient extraction strategies to help reduce harmful environmental and health effects.

Extraction methods in this book can be applied for multiple purposes within the food industry, such as ingredients separation for food development, the purification and separation of toxic compounds from a food mixture, and the recovery of natural bioactive compounds.

### **15. Korean Functional Foods**

#### **Composition, Processing and Health Benefits**

Edited by Kun-Young Park, Dae Young Kwon, Ki Won Lee, & Sunmin Park

May 2018, 582 pages, Hardcover (CRC Press)  
ISBN 9781498799652 **¥45,290**

Koreans believe the adage of food as medicine. Therefore, herbs or fruit ingredients such as ginger, cinnamon, amla, mugwort, pomegranate, and ginseng are used for their therapeutic effects as much as cooking. This book provides information related to Korean functional food. It first describes the history and culture of Korean foods, and then compares Korean diet tables with other Asian countries and Western countries. Also, the book will cover detailed information of Korean functional foods such as kimchi, soybean products, ginseng, salt, oil and seeds. It also deals with its health benefits and processing methods, followed by rules and regulations related to its manufacture and sales.

### **16. Measurement of Antioxidant Activity and Capacity**

#### **Recent Trends and Applications**

(Series: Hui: Food Science and Technology)

Edited by Resat Apak, Esra Capanoglu & Fereidoon Shahidi

Feb 2018, 352 pages, Hardcover (Wiley)  
ISBN 9781119135357 **¥33,440**

Measurement of Antioxidant Activity and Capacity offers a much-needed resource for assessing the antioxidant potential of food and includes proven approaches for creating healthy food products. With contributions from world-class experts in the field, the text presents the general mechanisms underlying the various assessments, the types of molecules detected, and the key advantages and disadvantages of each method. Both thermodynamic (i.e. efficiency of scavenging reactive species) and kinetic (i.e. rates of hydrogen atom or electron transfer reactions) aspects of available methods are discussed in detail.

A thorough description of all available methods provides a basis and rationale for developing standardized antioxidant capacity/activity methods for food and nutraceutical sciences and industries. This text also contains data on new antioxidant measurement techniques including nanotechnological methods in spectroscopy and electrochemistry, as well as on innovative assays combining several principles. Therefore, the comparison of conventional methods versus novel approaches is made possible.

### **17. Medicinal Plants for Holistic Health and Well-Being**

Edited by Namrita Lall

Oct 2017, 328 pages, Paperback (Academic Press)  
ISBN 9780128124758 **¥17,590**

Medicinal Plants for Holistic Health and Well-Being discusses, in depth, the use of South African plants to treat a variety of ailments, including tuberculosis, cancer, periodontal diseases, acne, postmacular hypomelanosis, and more. Plants were

selected on the basis of their traditional use, and the book details the scientific evidence that supports their pharmacological and therapeutic potential to safely and effectively treat each disease. Thus, this book is a valuable resource for all researchers, students and professors involved in advancing global medicinal plant research.

Many plants found in South Africa are also found in other parts of the world. Each chapter highlights plants from other worldwide locations so that scientists can study which plants belong to the same family, and how similar qualities can be used to treat a specific disease.

## **18. Microalgae in Health and Disease Prevention**

Edited by Ira Levine & Joël Fleurence

Aug 2018, 368 pages, Paperback (Academic Press)  
ISBN 9780128114056 **¥31,680**

Microalgae in Health and Disease Prevention is a comprehensive reference that addresses the historical and potential use of microalgae, its extracts, secondary metabolites, and molecular constituents for enhancing human health and preventing diseases. Each chapter features an overview, and the book includes coverage of microalgae biology, harmful algae, the use of microalgae in alcohol and food, and as sources of macronutrients, micronutrients, vitamins, and minerals. The historical use of microalgae, in addition to its potential use as a nutraceutical and cosmeceutical, is also addressed.

The book provides coverage of relevant, up-to-date research as assembled by a group of contributors who are dedicated to the advancement of microalgae use in health, diet and nutrition.

## **19. Microbial Functional Foods and Nutraceuticals**

Edited by Vijai Kumar Gupta, Helen Treichel, Volha (Olga) Shapaval, Luiz Antonio de Oliveira, & Maria G. Tuohy

Dec 2017, 320 pages, Hardcover (Wiley)  
ISBN 9781119049012 **¥26,400**

Microbial technology plays a key role in the improvement of biotechnology, cosmeceuticals, and biopharmaceutical applications. It has turned into a subject of expanding significance because new microbes and their related biomolecules are distinguished for their biological activity and health benefits. Encompassing both biotechnology and chemical engineering, Microbial Functional Foods and Nutraceuticals brings together microbiology, bacteria, and food processing/mechanization, which have applications for a variety of audiences. Pharmaceuticals, diagnostics, and medical device development all employ microbial food technology.

The book addresses the recent advances in microbial functional foods and associated applications, providing an important reference work for graduates and researchers. It also provides up-to-date information on novel nutraceutical compounds and their mechanisms of action—catering to the needs of researchers and academics in food science and technology, microbiology, chemical engineering, and other disciplines who are dealing with microbial functional foods and related areas.

## **20. Microbial Production of Food Ingredients, Enzymes and Nutraceuticals**

(Woodhead Publishing Series in Food Science,

Technology and Nutrition)

Edited by Brian McNeil, David Archer, Ioannis Giavasis, & Linda Harvey

Nov 2018, 656 pages, Paperback (Woodhead Publishing) ISBN 9780081015599 **¥55,450**

Bacteria, yeast, fungi and microalgae can act as producers (or catalysts for the production) of food ingredients, enzymes and nutraceuticals. With the current trend towards the use of natural ingredients in foods, there is renewed interest in microbial flavours and colours, food bioprocessing using enzymes and food biopreservation using bacteriocins. Microbial production of substances such as organic acids and hydrocolloids also remains an important and fast-changing area of research. Microbial production of food ingredients, enzymes and nutraceuticals provides a comprehensive overview of microbial production of food ingredients, enzymes and nutraceuticals.

Part one reviews developments in the metabolic engineering of industrial microorganisms and advances in fermentation technology in the production of fungi, yeasts, enzymes and nutraceuticals. Part two discusses the production and application in food processing of substances such as carotenoids, flavonoids and terpenoids, enzymes, probiotics and prebiotics, bacteriocins, microbial polysaccharides, polyols and polyunsaturated fatty acids.

Microbial production of food ingredients, enzymes and nutraceuticals is an invaluable guide for professionals in the fermentation industry as well as researchers and practitioners in the areas of biotechnology, microbiology, chemical engineering and food processing.

## **21. Nanoencapsulation Technologies for the Food and Nutraceutical Industries**

Edited by Seid Mahdi Jafari

April 2017, 636 pages, Paperback (Academic Press)  
ISBN 9780128094365 **¥35,200**

Nanoencapsulation Technologies for the Food and Nutraceutical Industries is a compendium which collects, in an easy and compact way, state-of-the-art details on techniques for nanoencapsulation of bioactive compounds in food and nutraceutical industries.

The book addresses important modern technologies, including biopolymer based nano-particle formation techniques, formulation based processes, such as nano-liposomes and nano-emulsions, process based nano-encapsulation, such as electro-spinning and nano-spray drying, natural nano-carrier based processes, like casein and starch nano-particles, and other recent advances.

This definitive reference manual is ideal for researchers and industry personnel who want to learn more about basic concepts and recent developments in nanotechnology research.

## **22. Nanonutraceuticals**

Edited by Bhupinder Singh Bhoop

Aug 2018, 336 pages, Hardcover (CRC Press)  
ISBN 9780815399926 **¥39,000**

CONTENTS: Nutraceuticals in CNS Disorders. Nanonutraceuticals - A Revolutionary Approach For Delivery of Nutraceuticals. Harnessing Nanotechnology using Nutraceuticals for Cancer Therapeutic and Intervention. Nanocourting Nutraceuticals for Improved Biopharmaceutical Performance. Nanotechnology Could Revolutionize Therapy For Aged Macular Degeneration. Novel Drug Delivery of Nutraceuticals: Counteracting Oxidative Stress. Nano Resveratrol: A Promising Future Nano- Nutraceutical. Nano probiotics: Progress and Issues. Emerging Field of Nanocarriers for the Efficient Delivery of Nutraceuticals. Nano

Vitamin D3: A Versatile Nutraceutical. Nanocarriers of Curcumin, The Wonder Compound. Nanotechnology-Enthusied Cosmetics and Topical Medicines: Strategy or Stratagem. Nanoemulsions: A New Application in Nutraceuticals and Food Industry. Nanocultured Nutraceuticals for Alzheimer's Disease: Epidemiology, Pathogenesis and Scope.

## 23. Nutraceuticals

### Prospects, Sources and Role in Health and Disease

(Series: Food Science and Technology)

by Noboru Motohashi

May 2017, 140 pages, Hardcover (Nova Science)

ISBN 9781536117851 **¥16,720**

Bioactive phytochemicals contribute immensely to the operations and functions that occur within human beings. Scientists have coined the term "nutraceuticals" to describe any plant-based biochemical substances that positively affect physical condition and status. They promote health benefits and serve many purposes, such as acting as antioxidants, cancer inhibitors, hepatoprotectants, hypertensive inhibitors, and possessing antidiabetic and antidepressant properties, among other qualities. With these characteristics in mind, the authors describe how these nutraceuticals aid in the prevention and treatments of diseases. The authors intend for their research to aid in the further exploration and discovery of new drug designs and applications for nutraceuticals.

## 24. Nutraceuticals and Human Blood Platelet Function

### Applications in Cardiovascular Health

by Asim K. Duttaroy

June 2018, 300 pages, Hardcover (Wiley)

ISBN 9781119376019 **¥28,160**

Nutraceuticals and Human Blood Platelet Function offers a summary of the most current evidence on the effects of anti-platelet factors isolated mainly from food and natural sources, their structure function relationship, bioavailability, mechanisms of actions, and also information on human trials data. The author—a noted expert in the field—explores platelet function and their roles in development of CVD, functional foods and bioactive compounds in CVD risk factors. The author highlights platelets, their mechanisms of actions, data from epidemiological studies, structure-function relationship clinical trial data, ex vivo and in vitro data.

This important resource will focus primarily on human studies and emphasize functional and physiological implications of the nutritional impact on platelet function and CVD that could be an important approach to highlight the concept of preventive CVD nutrition. An authoritative text, Nutraceuticals and Human Blood Platelet Function:

Offers a unique resource that connects nutrition with platelet function and its impact on cardiovascular disease

Contains an evidenced-based approach, including data from human and animal clinical studies

Reveals the impact of bioactive compounds and their effect on platelets

Presents a text that is authored by an expert with vast experience in the field of nutrition and platelet function

Written for professionals, academics, researchers, and students associated in the area of nutrition, Nutraceuticals and Human Blood Platelet Function offers a review of the most current research on the effects of platelet function and their roles in development of CVD, functional foods and bioactive compounds in CVD risk factors.

## 25. Nutraceuticals and Innovative Food Products for Healthy Living and Preventive Care

(Advances in Human Services and Public Health)

Edited by Amit Verma, Kajal Srivastava, Shivom Singh, & Hukum Singh

Nov 2017, 462 pages, Hardcover (IGI global)

ISBN 9781522529705 **¥43,120**

The proper nutrition can aid disease prevention and ensure an overall healthy lifestyle. In nutrition, certain natural and processed foods are particularly useful in achieving and maintaining health goals.

Nutraceuticals and Innovative Food Products for Healthy Living and Preventive Care is a comprehensive reference source for the latest research findings on food components that provide health and medical benefits, including the prevention, treatment, and cures for numerous diseases. Featuring extensive coverage on relevant areas such as functional foods, alternative medicine, and nutrition, this publication is an ideal resource for medical practitioners, nutritionists, upper-level students, researchers, and academicians seeking information on the use of food products in health management.

## 26. Nutrigenomics and Nutraceuticals Clinical Relevance and Disease Prevention

Edited by Yashwant V. Pathak, & Ali M. Ardekani

Oct 2017, 568 pages, Hardback (CRC Press)

ISBN 9781498765114 **¥30,440**

Genomics and related areas of research have contributed greatly to the understanding of the cellular and molecular mechanisms underlying diet–disease relationships. In the past decade, the evidence has become stronger for a direct link between genome/epigenome damage and increased risk for adverse health outcomes. It is now exceedingly clear that micronutrients are critical as cofactors for many cellular functions, including DNA repair enzymes, methylation of CpG sequences, DNA oxidation, and/or uracil incorporation into DNA. Nutrigenomics and Nutraceuticals: Clinical Relevance and Disease Prevention brings new perspectives on disease prevention strategy based on the genomic knowledge and nutraceuticals of an individual and the diet he or she receives. This book discusses the integration and application of genetic and genomics technology into nutrition research and paves the way for the development of nutrition research programs that are aimed at the prevention and control of chronic disease through genomics-based nutritional interventions. In this book, the editors bring together a wide spectrum of nutritional scientists worldwide to contribute to the growing knowledge in the field of nutrigenomics and nutraceuticals.

## 27. Nutrigenomics and Proteomics in Health and Disease

### Towards a systems-level understanding of gene-diet interactions, 2nd Edition

(Series: Hui: Food Science and Technology)

Edited by Martin Kussmann & Patrick J. Stover

May 2017, 344 pages, Hardcover (Wiley)

ISBN 9781119098836 **¥35,200**

Now in a revised second edition, Nutrigenomics and Proteomics in Health and Disease brings together the very latest science based upon nutrigenomics and proteomics in food and health. Coverage includes many important nutraceuticals and their impact on gene interaction and health. Authored by an international team of multidisciplinary

researchers, this book acquaints food and nutrition professionals with these new fields of nutrition research and conveys the state of the science to date.

Thoroughly updated to reflect the most current developments in the field, the second edition includes six new chapters covering gut health and the personal microbiome; gut microbe-derived bioactive metabolites; proteomics and peptidomics in nutrition; gene selection for nutrigenomic studies; gene-nutrient network analysis, and nutrigenomics to nutritional systems biology. An additional five chapters have also been significantly remodelled. The new text includes a rethinking of in vitro and in vivo models with regard to their translatability into human phenotypes, and normative science methods and approaches have been complemented by more comprehensive systems biology-based investigations, deploying a multitude of omic platforms in an integrated fashion. Innovative tools and methods for statistical treatment and biological network analysis are also now included.

## **28. Olives and Olive Oil as Functional Foods**

### **Bioactivity, Chemistry and Processing**

(Series: Hui: Food Science and Technology)

Edited by Apostolos Kiritsakis & Fereidoon Shahidi

Aug 2017, 688 pages, Hardcover (Wiley)

ISBN 9781119135319 **¥33,440**

Olives and Olive Oil as Functional Foods is the first comprehensive reference on the science of olives and olive oil. While the main focus of the book is on the fruit's renowned health-sustaining properties, it also provides an in-depth coverage of a wide range of topics of vital concern to producers and researchers, including post-harvest handling, packaging, analysis, sensory evaluation, authentication, waste product utilization, global markets, and much more.

People have been cultivating olives for more than six millennia, and olives and olive oil have been celebrated in songs and legends for their life-sustaining properties since antiquity. However, it is only within the last several decades that the unique health benefits of their consumption have become the focus of concerted scientific studies. It is now known that olives and olive oil contain an abundance of phenolic antioxidants, as well as the anti-cancer compounds such as squalene and terpenoids. This centerpiece of the Mediterranean diet has been linked to a greatly reduced risk of heart disease and lowered cancer risk. Bringing together contributions from some of the world's foremost experts on the subject, this book:

Addresses the importance of olives and olive oil for the agricultural economy and the relevance of its bioactive components to human health

Explores the role that olive oil plays in reducing oxidative stress in cells—a well-known risk factor in human health

Provides important information about new findings on olive oil and lipids which reviews the latest research

Explores topics of interest to producers, processors, and researchers, including the fruit's chemical composition, processing considerations, quality control, safety, traceability, and more

Edited by two scientists world-renowned for their pioneering work on olive oil and human health, this book is an indispensable source of timely information and practical insights for agricultural and food scientists, nutritionists, dietitians, physicians, and all those with a professional interest in food, nutrition, and health.

## **29. Phytochemicals in Citrus Applications in Functional Foods**

Edited by Xingqian Ye

Sept 2017, 502 pages, Hardcover (CRC Press)

ISBN 9781498742726 **¥27,170**

Citrus fruits have long been popular around the world due to their good flavor, taste, high nutritional value, and their healthy properties. Citrus is well known as a rich source of vitamin C. Citrus fruits also contain many other functional bioactive phytochemicals including terpenoids, triterpenes, flavonoids, amino acids, phenolic acids, mineral constituents, and polysaccharides, which are beneficial to human health. Citrus fruits are generally recognized as an outstanding source of biologically active compounds related to both nutritional and nutraceutical values. *Phytochemicals in Citrus: Applications in Functional Foods* focuses on up-to-date information on chemical properties of citrus fruits, citrus food products, and their health benefits. The 16 chapters in the book provide a knowledge base on the chemical composition, bioactive components, biochemical properties, food use, and health benefits of citrus fruits. The information in this book will help readers to better understand the health benefits of citrus fruits and products and their dietary applications. The book is a unique reference for food science professionals engaged in functional foods and nutritional dietary management. The book can also serve as a handy reference for college and university students majoring in food science, nutrition, pharmaceutical science, and horticultural science.

## **30. Plant Food By-Products**

### **Industrial Relevance for Food Additives and Nutraceuticals**

Edited by J. Fernando Ayala-Zavala, Gustavo González-Aguilar, & Mohammed Wasim Siddiqui

April 2018, 360 pages, Hardcover (Apple Academic Press) ISBN 9781771886406 **¥32,960**

This new volume, *Plant Food By-Products: Industrial Relevance for Food Additives and Nutraceuticals*, takes an eco-friendly approach to examining the advantages of using plant food by-products as food additives and nutraceuticals, turning solid wastes into value-added items. The chapters, written by researchers and professionals working in the plant food industry, look at ways to make effective use of plant by-products by harnessing the power of the antimicrobial and nutraceutical power of plant and herb extracts. The measures and techniques discussed here will also help to improve the economics of processing crops. In addition, food processing industries generate a large amount of by-products and wastes, and the use plant food by-products can help mitigate growing environmental problems.

## **31. Seaweed Bioactives**

### **Extraction and Characterization Techniques**

(Series: Functional Foods and Nutraceuticals)

Edited by Amit K. Jaiswal

Nov 2018, 424 pages, Hardcover (CRC Press)

ISBN 9781138197534 **¥36,950**

Seaweeds are a rich source of number of metabolites such as polyphenols, polysaccharides, fatty acids, proteins, peptides, which can be used as functional ingredients in many industrial applications such as functional food, nutraceuticals, pharmaceuticals and cosmeceuticals. While chromatographic and spectroscopic techniques have made bioactives analysis easier than before, their successful analysis depends on extraction techniques used. The book covers various emerging technologies for the extraction and characterization of bioactive compounds from seaweeds. The book provides in-depth information about the technique, its benefits and disadvantages, and potential industrial applications.

## 32.Secondary Metabolite and Functional Food Components

### Role in Health and Disease

Edited by Shashank Kumar

April 2018, 295 pages, Hardcover (Nova Science)

ISBN 9781536131864 **¥34,410**

*Secondary Metabolites and Functional Food*

*Components: Their Roles in Health and Disease* consists of original chapters, provides updates to previous source material and acts as a unique source of information for all those interested in secondary metabolites and functional food components. The proposed publication focuses on the pharmaceutical and food industries, with an emphasis on their aspects pertaining to chemistry, nutrition sciences, biochemistry and biology. In the present book, the major secondary metabolites and the chemistry in conjunction with functional food components have been discussed. The book also deals with the role of secondary metabolites in human health and diseases.

This book is specifically marketed towards graduate and master's students. It deals with the knowledge and recent advancements in the field of secondary metabolites and functional food components as well as their importance in health and disease. Moreover, the book will also be very useful for the students preparing for various competitive examinations such as the CSIR, ICMR, DBT, and ICAR JRF/NET exams.

## 33.Soybean Food

### Processing Technologies and Health Benefits

(Series: Functional Foods and Nutraceuticals)

by Jiang Lianzhou

Aug 2018, 560 pages, Hardcover (CRC Press)

ISBN 9781498707572 **¥44,000**

Soybeans and soybean products are a main source of vegetable protein and edible oil in many parts of the world. Presenting up-to-date information and emerging technologies about soybean processing, the book highlights the important role of soy in human nutrition and health as well as its composition and physicochemical properties, mechanism of its physiologic function, industrial applications, and processing technology. This book also covers the fundamental information on the chemical characteristics of soy and how it impacts and benefits human health.

## 34.Therapeutic and Nutritional Uses of Algae

By Leonel Pereira

Feb 2018, 640 pages, Hardback (CRC Press)

ISBN 9781498755382 **¥28,680**

Algae have been used since ancient times as food, fodder, fertilizer and as source of medicine. Nowadays seaweeds represent an unlimited source of the raw materials used in pharmaceutical, food industries, medicine and cosmetics. They are nutritionally valuable as fresh or dried vegetables, or as ingredients in a wide variety of prepared foods. In particular, seaweeds contain significant quantities of protein, lipids, minerals and vitamins. There is limited information about the role of algae and algal metabolites in medicine. Only a few taxa have been studied for their use in medicine. Many traditional cultures report curative powers from selected algae, in particular tropical and subtropical marine forms. This is especially true in the maritime areas of Asia, where the sea plays a significant role in daily activities. Nonetheless, at present, only a few genera and species of algae are involved in aspects of medicine and therapy. Beneficial uses of algae or algal products include those that may mimic specific manifestations of human diseases, production of antibiotic compounds, or improvement of human nutrition in obstetrics, dental research, thalassotherapy, and forensic medicine.

## 35.Therapeutic Foods

(Handbook of Food Bioengineering, , Volume 8)

by Alexandru Mihai Grumezescu & Alina Maria Holban

Oct 2017, 538 pages, Paperback (Academic Press)

ISBN 9780128115176 **¥26,400**

Therapeutic Foods, Volume 8 in the Handbook of Food Bioengineering series, is an essential resource for anyone investigating foods that may be utilized as therapeutic agents. Plants and animal products have been utilized since ancient times as medicine to treat diseases, and the properties within foods and ingredients are still investigated for food therapy and prophylaxis. The book is a comprehensive resource for researchers and scientists already in the field or those just entering. It covers many spices, plant extracts, essential oils and vegetal mixtures that have immune-stimulatory effects and can be efficiently utilized in the treatment of infections and cancer.



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