



Functional Properties of Traditional Foods (Integrating Food Science and Engineering Knowledge Into the Food Chain)

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This third book in the *Trilogy of Traditional Foods*, part of the ISEKI Food Series, covers the beneficial properties of functional foods from across the world. The volume is divided into four sections that address different key topics in the area of study.

Part I provides a general overview of the material, with chapters on functional aspects of antioxidants and probiotics in traditional food. This section also includes chapters on the potential health benefits of Thai, Slovak and Turkish traditional foods. Part II contains eight chapters on cereal-based foods, including chapters on Carob flour, products from Mexican Chia, and the ancient grain Cañahua. Part III is devoted to plant based foods and includes chapters on dates from Israel, medical properties of cactus products from Mexico, beneficial properties of Mastic gum from the Greek island Chios, and the properties of Argan oil from Morocco. Part IV focuses on Honey and Beverages, with chapters on functional and nutritional properties of honey and the properties of Camellia tea, as well as the Spanish drink Horchata De Chufa.

The purpose of the book is to describe and sometimes evaluate properties of foods that native consumers have believed to be beneficial. All chapters

are written by practicing Food Scientists or Engineers but are written with the interested general public in mind. The book should cater to the practicing food professional as well as all who are interested in beneficial properties of traditional foods.



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