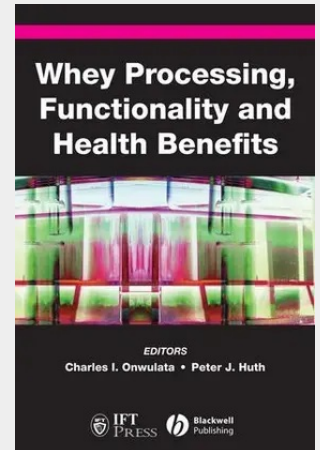


Whey Processing, Functionality and Health Benefits

Whey Processing, Functional Properties, and Health Benefits provides a review of the current state of the science related to novel processes, functionality, and health benefit implications and documents the biological role of whey protein in selected areas that include muscle metabolism after exercise, muscle and body composition in the elderly, weight management, food intake regulation, and maintenance of bone mass. The topics addressed and the subject experts represent the best science knowledge base in these areas. In some of these areas, the state of the art and science are compelling, and emerging data are confirming and solidifying the human knowledge base. Collating the understanding and knowledge of the metabolic roles of whey protein and its associated amino acids and developing the clinical datasets that demonstrate efficacy for improving human health will speed up new product innovations and sustainable opportunities for the food industry as evidenced by the processing and functionality research conducted so far. Health and wellness, processing and functionality are clearly areas of continuing research and offer growth opportunity for the food industry. The benefits from such concentrated body of knowledge will be new ingredients and innovative products that improve overall wellbeing. Whey Processing, Functional Properties, and Health Benefits provides food scientists and manufacturers insight into the health implications of whey protein science. Ultimately, the consumer will benefit from better formulated, healthier products.

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262,50 €

245,33 € (zzgl. MwSt.)

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Artikelnummer: 9780813809038

Medium: Buch

ISBN: 978-0-8138-0903-8

Verlag: BLACKWELL PUB
PROFESSIONAL

Erscheinungstermin: 31.07.2008

Sprache(n): Englisch

Auflage: Erscheinungsjahr 2008

Serie: Institute of Food Technologist

Produktform: Gebunden

Gewicht: 839 g

Seiten: 416

Format (B x H): 155 x 229 mm

