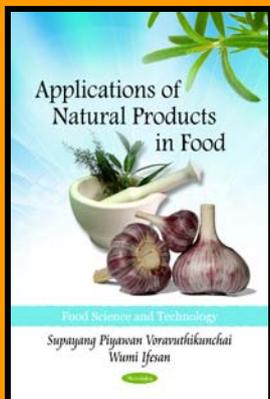




# Gazelle Academic

## New Titles

## Food & Beverage Technology



### APPLICATIONS OF NATURAL PRODUCTS IN FOOD

Edited by Supayang Piyawan Voravuthikunchai & Wumi Ifesan

155x230mm, February 2011, PB  
1608769984 (9781608769988)  
£35.99, Nova Science Publishers

This book is focused on new researches pertaining to the following areas: herbs and spices commonly used in foods, bioactive compounds derived from plants with specific focus on applications of natural products as antibacterial agents and antioxidants in foods. The data recorded through ethnopharmacological field studies are invaluable as these provide information on medicinal plants used to treat foodborne diseases.

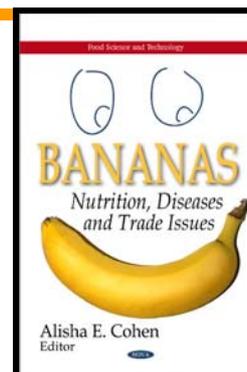
Pharmacognostic studies on certain plants have been included which provides basic data to help fixing-up their pharmacopoeial standards, thereby ensuring quality food additives. Other interesting topics include reviews on proposed mechanisms of actions of natural products as well as applications in the food industry.

### BANANAS

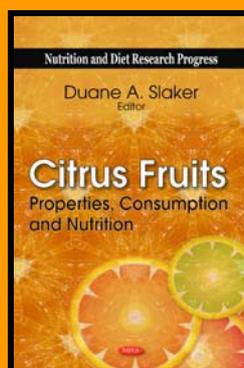
#### Nutrition, Diseases & Trade Issues

Edited by Alisha E. Cohen

180x260mm, June 2011, HB  
1617611247 (9781617611247)  
£107.50, Nova Science Publishers



This book presents current research data in the study of bananas compiled from authors across the globe and including agrochemical free treatments to improve the shelf-life of bananas; pesticide residues in bananas; green banana pulp usage; enzymes and bioactive proteins in bananas; and banana lectin interactions with the immune system.



### CITRUS FRUITS

#### Properties, Consumption & Nutrition

Edited by Duane A. Slaker

228 pages, 180x260mm, tables & charts, June 2011, HB  
1617611891 (9781617611896)  
£107.50, Nova Science Publishers

This book presents current research data in the study of citrus fruits, including such topics as the post-harvest preservation of fresh citrus fruits; citrus fruits and metabolic syndrome; the control of citrus cracking or pitting; the chemical composition, general uses and pharmacological properties of Citrus aurantium (bitter orange) and the robotic harvesting of citrus fruit.

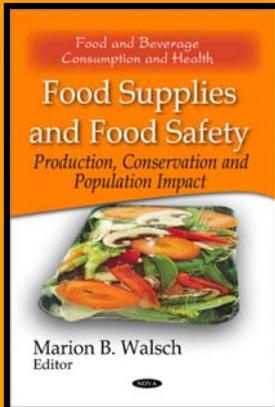
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### FOOD SUPPLIES & FOOD SAFETY Production, Conservation & Population Impact

Edited by Marion B. Walsch

317 pages, 180x260mm, May 2011, HB  
1616688580 (9781616688585)  
£107.50, Nova Science Publishers

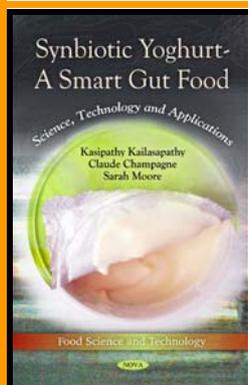
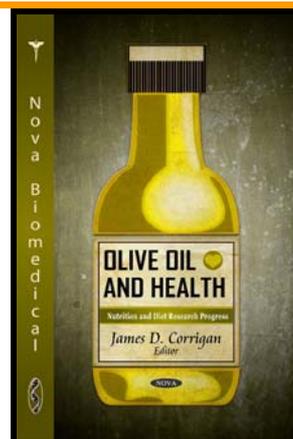
The shelf life of fresh products is one of the most important parameters in the fresh food supply chain, and therefore, the natural decay of products due to their ripening processes, and perishability, must be taken into account. Variables such as temperature, humidity and flow of air during transport and storage of products may be also studied using modern techniques such as gases detection, which provides timely and reliable information about the fresh products conditions, so that they may be properly commercialised. This new book discusses the importance of the role and responsibility of the consumer as a last link in food supply chain safety.

### OLIVE OIL & HEALTH

Edited by James D. Corrigan

622 pages, 180x260mm, June 2011, HB  
1617286532 (9781617286537)  
£245.99, Nova Science Publishers

Olives are one of the main cultivation crops across the Mediterranean region and have been occupying an essential part in the diet of people in addition to their economy and culture for years. Besides food, olive oil has been used in various parts of daily life, such as medicines, fuel source, cosmetics, soap and even religious rituals. Olive oil is known to be highly superior to other oil types due to its health protection characteristics since they contain large amounts of monounsaturated fatty acids and natural antioxidants such as Vitamin A, K, carotenoids and phenols. This book presents topical research in the study of olive oil including innovative co-adjuvants to improve olive oil extraction; the chemical composition of olive oil; pesticide residues in olive oil; and natural antioxidants from olive mill wastes.



### SYNBIOTIC YOGHURT - A SMART GUT FOOD Science, Technology & Applications

By Kasipathy Kailasapathy, Claude Champagne & Sarah Moore

155x230mm, August 2011, HB  
1611225175 (9781611225174)  
£57.50, Nova Science Publishers

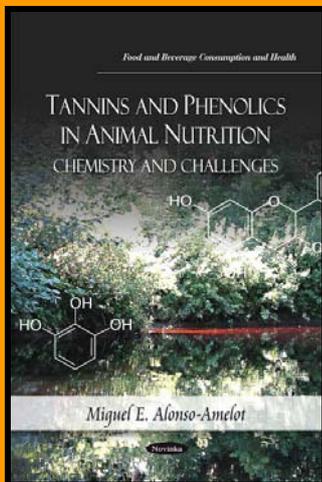
Fermented foods are one of the indispensable components of dietary culture in every community in the world. Although there are numerous fermented milk foods produced in the world, the simple and humble yoghurt has evolved significantly from a basic fermented product to a more sophisticated functional and therapeutic food. It is not an exaggeration to say that this simple food in its recent years of evolution has taken over milk as a perfect food. The recent surge in the popularity of yoghurts stems from not only its pleasant, aromatic flavour and its many variations of sweetened and fruit types and beverages, but also its increasing reputation as a functional and therapeutic food. This book provides a detailed overview of the current development in the evolution of synbiotic yoghurts in relation to its production, technology and applications.



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### TANNINS & PHENOLICS IN ANIMAL NUTRITION Chemistry & Challenges

Edited by Miguel E. Alonso-Amelot

155x230mm, August 2011, PB  
1612092209 (9781612092201)  
£35.99, Nova Science Publishers

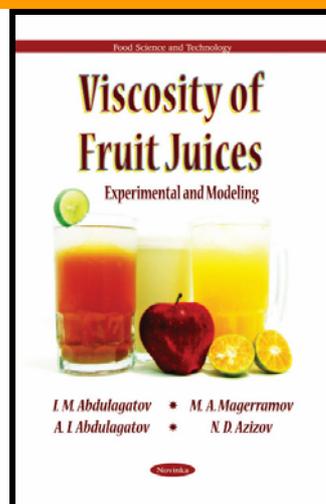
Feeding the world's human population of nearly seven billion people is probably the most demanding challenge we face in the 21st century. We need to serve ourselves between 2500 and 3200 kcal of energy from food every day to survive and perform our daily chores. About a third of this figure comes from animal products. Traditionally, tannins in forage, browse, silage and grains for feed formulations have been thought of as classical antinutritionals. Today, however, this concept is changing as our knowledge about the intimacies of tannin-food-digestion chemistry and gut bacterial interaction improves. The central issue of this book is to examine how far these developments around tannins go in the area of nutrition and the chemistry involved, and the manner in which in vitro and in vivo models illustrate their beneficial as well as troublesome aspects.

### VISCOSITY OF FRUIT JUICES Experimental & Modeling

Edited by I. M. Abdulagatov, M. A. Magerramov, A. I. Abdulagatov & N. D. Azizov

155x230mm, August 2011, PB  
1612095259 (9781612095257)  
£35.99, Nova Science Publishers

Modeling, optimisation and automation of food processes is difficult due to the complexity of the raw materials and products involved, which affect thermophysical properties such as density, heat capacity, viscosity, thermal conductivity and thermal diffusivity. The thermophysical properties of fruit juices exhibit substantial changes with temperature, pressure and concentration during processing. This book presents current research on the effect these factors on fruit juices.



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