

## Drying Of Jujube Zizyphus Jujube Mill Fruit

Globally stone fruits are emerging in the market due to the increased consumer’s desire for health-promoting foods. Stone fruits attract research attention, mainly due to the cultural and commercial aspects of the array of varieties that are grown. Being grown in wide range of environments, it is very important to understand what factors influence the production and quality attributes of stone fruits. There is a lack of systematic scientific information on strategic approach for production technologies of such fruits. This book will be first of its kind focusing on technological aspects of stone fruits especially on latest developments in present day horticulture. It will be an essential reference for professionals including academicians, scholars, researchers and industries working in the said area. We hope that readers will find this book a useful resource for their research or studies, and it will be helpful in the development of high quality stone fruits in future which will improve the economic and social life of people. Besides, this book fulfills the needs of a number of horticultural courses of Universities and will serving as a pomological manual for all occasions.

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The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness provides a guide for innovative food ingredients and food products. The book covers consumer wellness as it relates to food ingredients and functional foods, alternative ingredients, food products fortified with extracts derived from food processing by-products, food products based on Omega-3 polyunsaturated fatty acids and their health effects, selected superfoods and related super diets, edible insects, microalgae as health ingredients for functional foods and spirulina related products, fruit-based functional foods, pro- and pre-biotics, gluten-free products, and bioaromas. Food scientists, food technologists and nutrition researchers working on food applications and food processing will find this book extremely useful. In addition, those interested in the development of innovative products and functional foods will also benefit from this reference, as will students who study food chemistry, food science, technology, and food processing in postgraduate programs. Connects integrally new and reconsidered food ingredients with innovative food products Addresses consumer wellness as it relates to food ingredients and functional foods Analyzes food products and processes with the highest market potential

This work responds to the need to find, in a sole document, the affect of oxidative stress at different levels, as well as treatment with antioxidants to revert and diminish the damage. Oxidative Stress and Chronic Degenerative Diseases - a Role for Antioxidants is written for health professionals by researchers at diverse educative institutions (Mexico, Brazil, USA, Spain, Australia, and Slovenia). I would like to underscore that of the 19 chapters, 14 are by Mexican researchers, which demonstrates the commitment of Mexican institutions to academic life and to the prevention and treatment of chronic degenerative diseases.

Tropical and Subtropical Trees

Issues in General Food Research: 2013 Edition

Food/Diet Supplements from Natural Sources: Current Status and Future Challenges from a Pharmacological Perspective

Oxidative Stress and Chronic Degenerative Diseases

Baoding, China, September 21-25, 2008

Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food

This book presents the outcome of two-day 2nd International e-Conference on Sustainable and Innovative Solutions for Current Challenges in Engineering and Technology (ICSISCET 2020) held at Madhav Institute of Technology & Science (MITS), Gwalior, India, from December 18–19, 2020. The book extensively covers recent research in artificial intelligence (AI) that knit together nature-inspired algorithms, evolutionary computing, fuzzy systems, computational intelligence, machine learning, deep learning, etc., which is very useful while dealing with real problems due to their model-free structure, learning ability, and flexible approach. These techniques mimic human thinking and decision-making abilities to produce systems that are intelligent, efficient, cost-effective, and fast. The book provides a friendly and informative treatment of the topics which makes this book an ideal reference for both beginners and experienced researchers.

This book discusses different fruit crops and provides first-hand information on the nutritional composition of commercially important, as well as unexplored fruits, which are grown in Jammu, Kashmir and Ladakh. A detailed nutritional profile of each fruit is presented in the book. The potential health implications against cardiovascular diseases, diabetes, carcinoma, oxidative damage, asthma, aging and cognition are discussed and explained. Besides, nutritional composition and medicinal implications, origin, morphology, taxonomy and production scenarios of unexplored, as well as commercially important fruits, have also been highlighted in the book. This book will be of interest to students and researchers involved in agricultural sciences, food science, nutrition and the Indian medicine system.

Ever wanted to know the genus name for a coconut? Intended for all your research needs, this encyclopedia is a comprehensive collection of information on temperate and tropical fruit and nut crops. Entries are grouped alphabetically by family and then by species, making it easy to find the information you need. Coverage includes palms and cacti as well as vegetable fruits of Solanaceae and Curcubitaceae. This book not only deals with the horticulture of the fruit and nut crops but also discusses the botany, making it a useful tool for anyone from scientists to gardeners and fruit hobbyists.

Unconventional Oilseeds and New Oil Sources: Chemistry and Analysis is presented in three parts, with each section dedicated to different types of oil sources. Part One deals with plants (vegetable, herbs, shrubs), such as Hibiscus, Mexican Poppy, Cucumber, Squashes, Sesame, etc. Part Two presents unconventional oils found in trees (like Balanites aegyptiaca, Annona squamosal and Catunaregam nilotica), and Part Three deals with new oils found in insects, as in the water melon bug and sorghum bug. This book will be of interest to researchers in oilseed production, research and development personnel, food scientists, plant breeders, product development personnel, and government agency personnel involved in the production, transportation, distribution, and processing of oilseeds. Compiles information on unconventional oilseeds and new sources of oil found worldwide, including those from plants (vegetables, herbs, shrubs), trees, and insects Presents the physico-chemical properties of the seed oils, in addition to their mineral compositions and chemical analyses Thoroughly explores the chemistry of new oils, their composition, bioactive compounds, such as fatty acids, tocopherols, and sterols Introduces the composition of new oil sources, their content of minor and bioactive components, and the most used official methods for analysis

Ancient Yet Modern, Popular Yet Unknown

Fruits Grown in Highland Regions of the Himalayas

Cocona to Mango

The Chinese Jujube: an In-depth Guide to Growing and Propagating Chinese Jujubes

Proceedings of FSDM 2019

Nutritional and Health Benefits

Medicinal plants have been used in the prevention, diagnosis, and elimination of diseases based on the practical experience of thousands of years. There is a pressing need to initiate and transform laboratory research into fruitful formulations leading to the development of newer products for the cure of diseases such as AIDS, cancer, and hepatitis

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While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola, and mangoes are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further.

Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimization of processed products is also important. The books cover current state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 3 of this important collection review factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology. Important issues relevant to each specific product are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality, quality maintenance postharvest, pests and diseases and value-added processed products, among other topics. Along with the other volumes in the collection, Volume 3 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Covers current state-of-the-art and emerging post-harvest and processing technologies Important issues relevant to each particular fruit are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality and pests and diseases

This is a textbook providing basic data about the crop pests and the damage they inflict throughout the tropics and sub-tropics. Each major pest is illustrated by either a line drawing or a photograph, and sometimes the damage can also be seen. A world distribution map is provided for each species. Control measures tend to be general rather than very specific. Most of the pests are insects and mites, but some nematodes, molluscs, birds and mammals are included.

Food in China

Advanced Engineering and Technology III

An Encyclopedia

From Lab to the Market

Exotic Fruits Reference Guide

Nutrition-Immunity-Longevity

Spray drying is a mechanical process by which materials in liquid form can be converted into solid form such as powders. It is a rapid, continuous, cost-effective, reproducible and scalable process for producing dry powders from a fluid material by atomization through an atomizer into a hot drying gas medium, usually air. The Handbook on Spray Drying Applications for Food Industries deals with recent techniques adopted in spray drying systems for drying a vast array of food products, novel and emerging tools used for spray drying of antioxidant rich products, optimized conditions used for extraction and production of herbal powders by using spray drying techniques, and problems encountered during spray drying of acid and sugar rich foods and also various herbal powders. The book discusses the encapsulation of flavors by using the spray drying process providing a comparison with other encapsulation techniques. It reviews the retention of bioactive compounds and the effect of different parameters on bioactive compounds during spray drying of juice. Moreover, the book explains the effect of novel approaches of spray drying on nutrients. The book addresses strategies adopted for retention of nutrients and survival of probiotic bacteria during spray drying processing. It also identifies packaging material needed for enhanced product stability. The safety and quality aspects of manufacturing spray dried food products are discussed. Key Features: Describes the design of high performance spray drying systems Highlights the strategy adopted for maximizing the yield potential of various spray dried food products Discusses strategies adopted for retention of nutrients and survival of probiotic bacteria during spray drying process Contains charts, procedure flow sheets, tables, figures, photos, and a list of spray drying equipment suppliers This book will benefit entrepreneurs, food scientists, academicians and students by providing in-depth knowledge about spray drying of foods for quality retention and also for efficient consumer acceptability of finished products.

Concepts, principles, history, classification, structure and function analysis of various models in the same production sector and in different sectors, at different scales, in mountain and dryland

ecosystems. The book is aimed primarily at young post-graduate scientists in the disciplines or at agronomy, forestry, animal husbandry, land use management and ecology experts.

If you are eager to stretch your taste experience, this book offers plenty of suggestions. Each gardener who reads this book is only a growing season away from enriching the home table with unexpected delicacies.

Exotic Fruits Reference Guide is the ultimate, most complete reference work on exotic fruits from around the world. The book focuses on exotic fruit origin, botanical aspects, cultivation and harvest, physiology and biochemistry, chemical composition and nutritional value, including phenolics and antioxidant compounds. This guide is in four-color and contains images of the fruits, in addition to their regional names and geographical locations. Harvest and post-harvest conservation, as well as the potential for industrialization, are also presented as a way of stimulating interest in consumption and large scale production. Covers exotic fruits found all over the world, described by a team of global contributors Provides quick and easy access to botanical information, biochemistry, fruit processing and nutritional value Features four-color images throughout for each fruit, along with its regional name and geographical location Serves as a useful reference for researchers, industrial practitioners and students

Chinese Dates

Postharvest Biology and Technology of Tropical and Subtropical Fruits

Industrial, medical and environmental applications of microorganisms

Handbook of Drying of Vegetables and Vegetable Products

Handbook of Vegetables and Vegetable Processing

**This volume is a study of Chinese food from a cultural and historical perspective. Its focus is on traditional China before establishment of the People's Republic. It identifies and provides comprehensive information on a broad range of Chinese food plants and animals for general readers, as well as for specialists whose interests have led them to questions relating to the food of China. Readers will find discussions regarding origins, how things came to be, time and place of food-plant and animal domestication, the spread of plants and animals from and to China, and other historical questions regarding the foods used by the Chinese people. The book is written with Canton and the southeast as points of departure, but embraces all of China and is directed towards people unfamiliar with China.**

**Nutrition aside, there are other interesting topics worth exploring in the pursuit of health. Can cancer be prevented? Why doesn't everyone live long, healthy lives? What is the relationship between cardiovascular disease and the immune system? How does the immune system affect overall health? Which is a healthier food option: natural and wholesome plant foods or animal-based foods? How do our lifestyles affect our health? Good health is not a secret. To achieve good health, we must first understand it. By drawing links between diet, health, and the immune system, this book provides fascinating insights into the preventive science of Nutritional Immunology.**

**Functional Foods and Nutraceuticals in Metabolic and Non-communicable Diseases presents strategies for the prevention of non-communicable diseases and undernutrition through the use of functional foods and nutraceuticals. Research has shown that the use of certain functional foods and nutraceuticals, including spices, herbs, and millets, animal foods and plant foods can play a role in the treatment and prevention of various diseases and in health promotion. Finally, the book explores epigenetic modulation as a new method for the development of functional foods and functional farming. Intended for nutritionists, food scientists and those working in related health science professions, this book contributes to the discussions focused on nutritional transition, globalization, how to administer foods in the treatment of metabolic syndrome, hypertension, diabetes, heart attacks, neuropsychiatric disorders, bone and joint diseases, and carcinogenesis. Places emphasis on food diversity to provide perfect combinations of nutritional ingredients Presents the utility and necessity of functional food production for health promotion Offers suggestions to increase functional food production while simultaneously decreasing production costs**

**Among the constituents of food, volatile compounds are a particularly intriguing group of molecules, because they give rise to odor and aroma. Indeed, olfaction is one of the main aspects influencing the appreciation or dislike of particular food items. Volatile compounds are perceived through the small sensory organs of the nasal cavity, and evoke numerous associations and emotions, even before the food is tasted. Such a reaction occurs because the information from these receptors is directed to the hippocampus and amygdala, and the key regions of the brain involved in learning and memory. In addition to identifying the odor active compounds, the analysis of the volatile compounds in food is also applicable for detecting the ripening, senescence, and decay in fruit and vegetables, as well as monitoring and controlling the changes during food processing and storage (i.e., preservation, fermentation, cooking, and packaging). I warmly invite colleagues to submit their original research or review articles covering all aspects of volatile compounds research in the food sector (excluding pesticides), and/or the analytical methods used to identify, measure, and monitor these molecules.**

**Handbook on Spray Drying Applications for Food Industries**

**Proceedings of ICSISCET 2020**

**Therapeutic Medicinal Plants**

**Current status and trends**

**Unconventional Oilseeds and Oil Sources**

**Uncommon Fruits for Every Garden**

'Industrial, medical and environmental applications of microorganisms' offers an excellent opportunity to learn about new insights, methods, techniques and advances in applied microbiology. It is useful not only for those traditionally involved in this research area but for everyone that needs to keep up with this diverse discipline. The articles are written by researchers from around the world and focus on seven themes: - Environmental microbiology -Agriculture, soil and forest microbiology -Food microbiology -Industrial microbiology - Medical microbiology -Biotechnologically relevant enzymes and proteins - Methods and techniques - education This book contains a compilation of papers presented at the V International Conference on Environmental Industrial and Applied Microbiology (BioMicroWorld2013), held in Madrid, Spain, in October 2013.

Chinese Dates: A Traditional Functional Food delivers unique information on Chinese dates (jujubes) as typical ethical foods and traditional health-promoting foods. It conveys a better understanding of Asian food cultures and provides historical information in regard to traditional functional foods and their dietary applications. It discusses the h

In addition to the 1,981 color photographs of trees taken in the wild at the peak of their condition, and over two hundred tree silhouettes depicting height and spread, there are eighty specially commissioned artworks of the morphology of leaves, flowers and fruit, as well as a collection of quick-reference checklists that will help gardeners, designers and planners to choose appropriate species for specific use and conditions." "Tropical & Subtropical Trees is an essential reference book for all enthusiastic gardeners, designers, professional landscapers and landscape architects, students of botany, arboriculturists and horticulturists, as well as the curious traveller with an interest in and passion for the tropical and subtropical."--Jacket.

Some recent essential ideas and advanced techniques have been presented to overcome the current engineering issues in the civil engineering, water science and environmental engineering and food engineering. Advanced Engineering and Technology III contains 35 technical papers from The 3rd Annual Congress on Advanced Engineering and Technology (CAET 2016, Hong Kong, 22-23 October 2016). The main objective of the conference is promoting technological progress and activities, technical transfer and cooperation, and opportunities for engineers and researchers to maintain and improve scientific and technical competence in the engineering field of civil engineering, water science and environmental engineering, food engineering and other related fields. The contributed papers in this book mainly focus on advanced theories and technology related to civil engineering, water science and environmental engineering and food engineering, and the most recent developments of advanced theories and technologies for modelling, computing and data analysis in these fields, together with their applications. Although these papers represent only modest advances toward overcoming major scientific problems in engineering, some of the technologies might be key factors in the success of future engineering advances. It is expected that this book will stimulate new ideas, methods and applications in ongoing engineering advances. Advanced Engineering and Technology III will be useful to academics and professionals in civil engineering, hydraulic engineering, environmental engineering and food engineering.

Fruits of the Hawaiian Islands

A Role for Antioxidants

Issues in General Food Research: 2012 Edition

Fuzzy Systems and Data Mining V

Proceedings of the 1st International Jujube Symposium

The Chinese Jujube

This superbly illustrated A-Z guide to modern and traditional Indian herbal remedies brings together information from numerous authoritative sources in the form of a highly structured and well-written reference work. Entries for each medicinal plant describe classical Ayurvedic and Unani uses, compare modern findings and applications, together with their pharmacology and therapeutic principles in an evidence-based approach. Information sources include: German Commission E, US Pharmacopoeia/National Formulary, and the WHO. The resulting work highlights the potential of Indian herbs for Western medicine by placing findings on a scientific platform. Over 200 full-colour photographs and 50 drawings illustrate the plants. Includes ayurvedic herbal drugs More than 150 general and more than 500 plant species are covered Easy-to-use and highly structured entries Detailed information on traditional use and modern evidence-based medical application

As environmental awareness, water conservation, inhospitable farmland utilization, organic/pesticide-free farming, and antioxidant consumption get more relevant-- the more promising the Chinese Jujube! This publication does not just describe more than 50 cultivars of the Chinese Jujube, or Ziziphus jujuba, but also depicts all of them in pictures as fruits in vivo and in situ. In the book are 280+ full-color photographs, plus smartphone-accessible links (depending on our weblog/online photo and video availability) to additional photos and video updates of our current trees, including yearly documentation of our topiary/sculptural trees-in-training and future cultivar acquisitions. The identification and selection of Chinese Jujube stems (unique to the species) are explained in detail with photo sequences of grafting and propagation via rootstock and seedlings. Also included is a never-before and admittedly radical 'take' on the mechanics behind successful grafting of fruit trees (in general), and not just pertaining to grafting of Chinese Jujubes. Being incredibly resilient, long-lived, and dependable a source of nutritionally-dense crops in times of drought and pestilence, this species is by its lonesome among deciduous fruit trees. The ultimate option for folks who diligently save for a rainy day-- or lack of rainy days. And contrary to its reputation of being 'survival food', many recently introduced cultivars now prove to be delectable, if not utterly addictive nutrition!

The goal of all drying research and development is to develop cost-effective innovative processes that yield high-quality dried products with less energy consumption and reduced environmental impact. With the literature on drying widely scattered, Advanced Drying Technologies for Foods compiles under one cover concise, authoritative, up-to-date assessments of modern drying technologies applied to foods. This book assembles a number of internationally recognized experts to provide critical reviews of advanced drying technologies, their merits and limitations, application areas and research opportunities for further development. Features: Provides critical reviews of advanced drying technologies Discusses the merits and limitations of a variety of food drying technologies Explains drying kinetics, energy consumption and quality of food products Reviews the principles and recent applications of superheated steam drying The first four chapters deal with recent developments in field-assisted drying technologies. These include drying techniques with the utilization of electromagnetic fields to deliver energy required for drying, for example, microwave drying, radio frequency drying, electrohydrodynamic drying, and infrared radiation drying. The remainder of this book covers a wide assortment of recently developed technologies, which include pulse drying, swell drying, impinging stream drying, and selected advances in spray drying. The final chapter includes some innovative technologies which are gaining ground and are covered in depth in a number of review articles and handbooks, and hence covered briefly in the interest completeness. This book is a valuable reference work for researchers in academia as well as industry and will encourage further research and development and innovations in food drying technologies.

This handbook provides a comprehensive overview of the processes and technologies in drying of vegetables and vegetable products. The Handbook of Drying of Vegetables and Vegetable Products discusses various technologies such as hot airflow drying, freeze drying, solar drying, microwave drying, radio frequency drying, infrared radiation drying, ultrasound assisted drying, and smart drying. The book's chapters are clustered around major themes including drying processes and technologies, drying of specific vegetable products, properties during vegetable drying, and modeling, measurements, packaging & safety. Specifically, the book covers drying of different parts and types of vegetables such as mushrooms and herbs; changes to the properties of pigments, nutrients, and texture during drying process; dried products storage; nondestructive measurement and monitoring of moisture and morphological changes during vegetable drying; novel packaging; and computational fluid dynamics.

Ber and Other Jujubes

A listicle of agrarian provisioning

The Encyclopedia of Fruit and Nuts

Indian Herbal Remedies

The Vegetable Materia Medica of Western India

Agro-ecological Farming Systems in China

A compilation of 300 edibles as raw foods, this listicle is going to occupy your kitchen kiosk for a lifetime. Your referring experience for usage and ingredients of the world cuisines will benefit you in charting a new episode of grasping it's culinary at it's deeper potential of compositional nutrients and it's phyto-potency each time. Don't forget to be very responsible for your newer achievements and goals. This book is ideally for everyone 6years & beyond.

Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing. This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

The Fuzzy Systems and Data Mining (FSDM) conference is an annual event encompassing four main themes: fuzzy theory, algorithms and systems, which includes topics like stability, foundations and control; fuzzy application, which covers different kinds of processing as well as hardware and architectures for big data and time series and has wide applicability; the interdisciplinary field of fuzzy logic and data mining, encompassing applications in electrical, industrial, chemical and engineering fields as well as management and environmental issues; and data mining, outlining new approaches to big data, massive data, scalable, parallel and distributed algorithms. The annual conference provides a platform for knowledge exchange between international experts, researchers, academics and delegates from industry. This book includes the papers accepted and presented at the 5th International Conference on Fuzzy Systems and Data Mining (FSDM 2019), held in Kitakyushu, Japan on 18-21 October 2019. This year, FSDM received 442 submissions. All papers were carefully reviewed by program committee members, taking account of the quality, novelty, soundness, breadth and depth of the research topics falling within the scope of FSDM. The committee finally decided to accept 137 papers, which represents an acceptance rate of about 30%. The papers presented here are arranged in two sections: Fuzzy Sets and Data Mining, and Communications and Networks. Providing an overview of the most recent scientific and technological advances in the fields of fuzzy systems and data mining, the book will be of interest to all those working in these fields.

Vols. for 1853-1911 include list of members.

The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness

Production Technology of Stone Fruits

Sand Dune Stabilization, Shelterbelts and Afforestation in Dry Zones

Rational Western Therapy, Ayurvedic and Other Traditional Usage, Botany

Proceedings of the 3rd Annual Congress on Advanced Engineering and Technology (CAET 2016), Hong Kong, 22-23 October 2016

A Traditional Functional Food