

Get Free Food
Allergens
Biochemistry And
Molecular
Nutrition
Food Safety
Microbiology And
Molecular
Nutrition
Food Micro
biology And

Get Free Food

Allergens

Food Safety

This book explores the recent advances and integrations in molecular technology in food research platforms, which have revolutionized the way we discover and trace potential allergens in our food and drugs and how we utilize that for diagnosis and

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management. These different technologies for global allergenomic profiling in different kinds of food are discussed, including mass spectrometry, chromatography, and nuclear magnetic resonance. The book also addresses multiomics research with bioinformatics strategies in food

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**allergy in terms of
allergen**

characterization and

quantitation, and

covers applications in

food allergy research

from discovery to

routine analysis.

Advances in Food and

Nutrition Research,

Volume 93, provides

information on

nutrients in foods and

how to avoid their

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**deficiency, especially
for those essential
nutrients that should
be present in the diet.
Specific topics covered
in this new release
include drying, a
relevant unit operation
in the manufacture of
foods and nutritional
products, polycyclic
aromatic
hydrocarbons in edible
oils and fatty foods,**

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**including occurrence,
formation, analysis,
change, and control,
food allergens and
their characterization,
molecular properties
and clinical
implications, the
design, quality, safety
and efficacy of
extensively hydrolyzed
formula for the
management of cow's
milk protein allergy,**

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and much more. The series provides the latest advances on the identification and characterization of emerging bioactive compounds with putative health benefits, as well as up-to-date information on food science, including raw materials, production, processing,

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**distribution and
consumption. Contains
contributions that
have been carefully
selected based on their
vast experience and
expertise on the
subject Includes
updated, in-depth and
critical discussions of
available information,
giving the reader a
unique opportunity to
learn Encompasses a**

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**broad view of the
topics at hand**

**For decades, health
care practitioners have
relied on Middleton's
Allergy as their go-to
reference for
comprehensive
information on allergic
disorders. Now**

**Middleton's Allergy
Essentials, by Drs.
Robyn E. O'Hehir,
Stephen T. Holgate,**

Get Free Food Allergens Biochemistry And Molecular Nutrition Food Microbiology And Food Safety
and Aziz Sheikh,
offers a concise resource that's both easily accessible and highly authoritative. Perfect for clinicians in primary and secondary care settings, this practical volume covers what is most useful in your daily practice, with a strong emphasis on disease diagnosis and

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management. A practical approach to evaluation, differential diagnosis, and treatment of allergic disorders, focused specifically on what the non-specialist needs to know for everyday practice. Each chapter begins with a handy summary of key concepts to help you quickly identify

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important information. Coverage of today's hot topics includes asthma, drug allergies, food allergies and gastrointestinal disorders, anaphylaxis, atopic dermatitis, and allergic contact dermatitis. Concise sections on mechanisms are included where relevant, keeping you

**Get Free Food
Allergens**

**up to date with this
rapidly evolving field.**

**Authored by the same
internationally
recognized experts
that produce**

**Middleton's Allergy,
the definitive text in
the field. Ideal for
physicians, residents,
general and family
practitioners, nurse
practitioners, primary
care doctors,**

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hospitalists, general internists – anyone who is called upon to make effective diagnostic and treatment decisions regarding allergic disorders.

**Advances in Food Traceability Techniques and Technologies:
Improving Quality Throughout the Food**

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Chain covers in detail a topic of great importance to both the food industry which is obliged to provide clear and accurate labeling of their products and the government and other organizations which are tasked with verification of claims of food quality and safety. The traceability

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of food products is becoming ever more important as globalization continues to increase the complexity of food chains. Coverage in the book includes the wide range of technologies and techniques which have been utilized in the tracing of food products. In addition,

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**the ways in which the
misuse of food
traceability will affect
the quality of food is
also covered
throughout. The first
part of the book
introduces the concept
of traceability in the
food industry,
highlighting
advantages of a robust
traceability and the
difficulties involved in**

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implementing them.

The second part looks at the technologies used to trace products, and the third section reviews the legal requirements for food traceability in the EU, the US, and the rest of the world. The final section contains a number of case studies which evaluate how food traceability has

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**been successfully
implemented in
various foods focusing
on the quality of the
food. Provides a wide
ranging overview of all
recent advances in
food traceability
techniques and
technologies Presents
case studies covering
when food traceability
techniques have been
applied to a range of**

**Get Free Food
Allergens**

**food stuffs Covers the
legal aspects of food
traceability in the EU,
the USA, and around
the world**

**From Basic Science to
Applications for
Human Health**

**53rd National Meeting
of the Italian Society
of Biochemistry and
Molecular Biology
(SIB) and National
Meeting of Chemistry**

**Get Free Food
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of Biological Systems –
Italian Chemical
Society (SCI - Section
CSB)
Food Biochemistry
and Food Processing
History of Soy
Nutritional Research
(1990-2021)
Handbook of
Immunoassay
Technologies
Food Allergy
*The present Edition***

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Biochemistry And
Molecular

"Allergic diseases -

highlights in the

clinic, mechanisms

and treatment" aims

to present some

recent aspects

related to one of the

most prevalent daily

clinical expression

disease. The effort

of a group of

outstanding experts

from many countries

reflects a set of

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***scientific studies
very promising for a
better clinical care
and also to the
treatment and
control of the
allergy. This book
provides a valuable
reference text in
several topics of the
clinical allergy and
basic issues related
to the immune
system response.***

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Biochemistry And
Molecular

***The inflammatory
reaction***

Nutrition Food
Microbiology And
Food Safety

***understanding in
allergic disease is
clearly evidenced,
as well as new
strategies for further
researches.***

***Proteomics in Food
Science: From Farm
to Fork is a solid
reference providing
concepts and
practical***

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applications of proteomics for those in various disciplines of food science. The book covers a range of methods for elucidating the identity or composition of specific proteins in foods or cells related to food science, from

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*spoilage organisms,
to edible*

components. A

*variety of analytical
platforms are*

*described, ranging
from the usage of
simple*

*electrophoresis, to
more sophisticated
mass spectrometry
and bio-informatic*

*platforms. The book
is designed for food*

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety**

**scientists,
technologists, food
industry workers,
microbiologists, and
public health
workers, and can
also be a valuable
reference book for
students. Includes a
variety of analytical
platforms, ranging
from simple
electrophoresis to
more sophisticated**

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**mass spectrometry
and bio-informatic
platforms Presents
analytical
techniques for each
food domain,
including
beverages, meats,
dairy and eggs, fruit,
fish/seafood,
cereals, nuts, and
grains that range
from sample
collection,**

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*proportion, and
storage analysis*

Provides

*applications of
proteomics in hot
topics area of food*

safety, including

food spoilage,

pathogenic

organisms, and

allergens Covers

major pathogens of

concern e.g.,

Salmonella and

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*applications to
animal husbandry
Diagnosing asthma
requires knowledge
of the multiple
conditions that
emulate it, and
treatment requires
addressing factors
that modify the
disease. This
comprehensive,
single reference will
help practitioners*

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*identify and care for
co-morbid
conditions and
improve asthma
treatment.*

*Food safety is a
multi-faceted
subject, using
microbiology,
chemistry,
standards and
regulations, and risk
management to
address issues*

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*involving bacterial
pathogens, chemical
contaminants,
natural toxicants,
additive safety,
allergens, and more.*

*This revised edition
has been updated
with the latest
information on food
safety. It addresses
all the topics
pertinent to a full
understanding of*

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*keeping the food we
eat safe. Each
chapter of Food
Safety: The Science
of Keeping Food
Safe, Second
Edition proceeds
from introductory
concepts and builds
towards a
sophisticated
treatment of the
topic, allowing the
reader to take what*

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Biochemistry And

Molecular

Nutrition Food

Microbiology And

Food Safety

**knowledge is
required for
understanding food
safety at a wide
range of levels.
Illustrated with
photographs and
examples
throughout, this new
edition also boasts 4
new chapters
covering
radioactivity in food;
food terrorism; food**

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*authenticity; and
food supplements. •*

*This second edition
has been revised
and updated
throughout to*

*include the latest
topics in this fast-
moving field •*

*Includes 4 brand
new chapters on
radioactivity in food,
food terrorism, food
authenticity, and*

Get Free Food Allergens

food supplements •

*The most readable
and user-friendly*

*food safety book for
students, scientists,
regulators, and*

general readers

*Food Safety is the
ideal starting point*

*for students and
non-specialists*

seeking to learn

about food safety

issues, and an

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Allergens

Biochemistry And

*enjoyable and
stylish read for*

those who already

*have an academic or
professional*

*background in the
area.*

*Allergy Prevention
and Exacerbation
Foodstuffs.*

*Detection of Food
Allergens by
Molecular Biological
Methods. Hazelnut*

**Get Free Food
Allergens
(Corylus Avellana).
Qualitative
Detection of a
Specific DNA
Sequence in
Chocolate by Real-
Time PCR
Foodstuffs.
Detection of Food
Allergens by
Molecular Biological
Methods. General
Considerations
Food Safety**

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Allergens
Biochemistry And
Foodstuffs.
Molecular
Detection of Food
Nutrition Food
Allergens. Template
Microbiology And
for Supplying
Food Safety
Information about
Immunological
Methods and
Molecular Biological
Methods
Advances in Food
and Nutrition
Research
Antioxidant
flavonoids for

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Biochemistry And

arthritis

treatment :

Nutrition Food

Human and
animal models /

Microbiology And
Food Safety

S.G.
Somasundaram,

B. Oommen - -

Inflammation in

arthritis /

N.J. Correa-

Matos, S.B.

Vaghefi - -

Effects of beef

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**on inflammation
affecting
arthritis /**

A.E. Galena --

**Contribution of
bioactive foods
and their
emerging role
in immunomodula
tion,
inflammation,
and arthritis /
N. Khan ... [et**

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Biochemistry And
al.] --
Molecular
Curcumin and
Nutrition Food :
joint health :
Microbiology And
From
Food Safety
traditional
knowledge to
clinical
validation / S.
Togni, G.
Appendino --
Dried plum and
bone health /
B.J. Smith, E.**

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Biochemistry And
Molecular

Rendina, E.A.

Lucas -- The

alkaline way :

Integrative And

Food Safety
management of

rheumatoid

arthritis and

other

autoimmune

conditions / R.

Jaffe -- Marine

omega-3

polyunsaturated

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Molecular
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Food Safety

**fatty acids and
rheumatoid
arthritis /**

P.C. Calder --

**Diet modulated
inflammation in
chronic disease
: An overview /
G. Egger --**

**Food
supplements and
immune function
in humans / J.**

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Microbiology And
Food Safety

**Romeo ... [et
al.] -- Natural
antioxidants
and resistance
to infection /
M.A.**

**Puertollano ...
[et al.] -- The
effects of
flavonoids on**

...

**The
biochemistry of**

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**food is the
foundation on
which the
research and
development
advances in
food
biotechnology
are built. In
Food
Biochemistry
and Food
Processing,**

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Biochemistry And
Molecular

Second Edition,
the editors
have brought
together more
than fifty

acclaimed
academicians
and industry
professionals
from around the
world to create
this fully
revised and

**Get Free Food
Allergens
Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety**

**updated
edition. This
book is an
indispensable
reference and
text on food
biochemistry
and the ever
increasing
developments in
the
biotechnology
of food**

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Biochemistry And
processing.

Molecular
Beginning with
Nutrition Food
sections on the
Microbiology And
essential
principles of
food

biochemistry,
enzymology, and
food

processing, the
book then takes
the reader on c
ommodity-by-

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**commodity
discussions of
biochemistry of
raw materials
and product
processing.
Chapters in
this second
edition have
been revised to
include safety
considerations
and the**

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Biochemistry And

chemical

changes induced

by processing

in the

biomolecules of

the selected

foodstuffs.

This edition

also includes a

new section on

health and

functional

foods, as well

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**as ten new
chapters
including those
on thermally
and minimally
processed
foods,
separation
technology in
food
processing, and
food allergens.
Food**

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Biochemistry And
Molecular

Nutrition Food
Processing, second edition

Food Safety And
Quality Assurance
fully develops
and explains

the biochemical
aspects of food

processing, and
brings together

timely and
relevant topics

in food science

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Allergens

Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**and technology
in one package.
This book is an
invaluabe
reference tool
for
professional
food
scientists,
researchers and
technologists
in the food
industry, as**

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Molecular
Nutrition Food
Microbiology And
Food Safety

well as faculty
and students in
food science,
food technology
and food

engineering
programs. The
Editor Dr.
Benjamin K.
Simpson,
Department of
Food Science
and

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Tecnología de

Alimentos

(CSIC),

Valencia, Spain

Professor

Sootawat

Benjakul,

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Thailand
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Gopinadhan
Paliyath,
Department of
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Food Safety
**Agriculture,
University of
Guelph,
Ontario, Canada
Dr. Y. H. Hui,
Consultant to
the Food
Industry, West
Sacramento,
California, USA
Food allergy is
an adverse
immunological**

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reaction to
allergens
present in
food. Up to 4%
adults and 8%
children are
affected by
food allergy.
The increase in
allergic
diseases to
food has led to
the need for

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Biochemistry And
Molecular
Nutrition, Food
Microbiology And
Food Safety.
**better
diagnostics and
more effective
therapeutic
approaches.**

**This book
describes the
molecular
biology and
immunology of
major food
allergens, from
laboratory**

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**biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety**
**based science
to clinical
immunology,
encompassing
novel character
isation and
quantification
methods, the
application of
recombinant
food allergens
in molecular
diagnosis and**

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**the development
of novel
therapeutics.
This book is
the ideal**

**reference tool
for
researchers,
students and
allergy
clinicians to
accurately
diagnose and**

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**manage food
allergies.**

**In Western
societies the
incidence and
prevalence of
respiratory and
food-related
allergies have
increased
rapidly over
the past
decades.**

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**Changes in life
style are
thought to be
involved in
this increase,
namely hygiene,
child
vaccination,
housing
insulation and
food
consumption
patterns. This**

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

**book reflects
the current
ideas for
future
possibilities
of allergy
prevention,
using
integrated and
multidisciplina
ry strategies
and covering
the entire**

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Allergens
Biochemistry And
knowledge
Molecular
framework from
Nutrition Food
comprehensive
Microbiology And
fundamental
Food Safety
research to
implementation
into society.
Food Allergy:
Molecular Basis
and Clinical
Practice
Allergy Matters
Allergic**

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Biochemistry And
Diseases
Molecular and
Clinical
Practice
Microbiology And
Food Safety
The Science of
Keeping Food
Safe
Allergy and
Allergic
Diseases
Biochemical and
Molecular Basis

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Biochemistry And
Molecular
Disease, Fifth
Nutrition Food
Edition has been
Microbiology And
Food Safety
a well-respected
reference in the
field for decades.
This revision
continues the
strong focus on
understanding
the pathogenesis
of pediatric

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Biochemistry And

disease,

Molecular

emphasizing not

Nutrition Food

only the

Microbiology And

important role of

Food Safety

the clinical

laboratory in

defining

parameters that

change with the

disease process,

but also the

molecular basis

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of many pediatric
diseases.

Provides a fully-
updated resource
with more color
illustrations

Focuses on the
biochemical and
molecular basis
of disease as well
as the analytical
techniques

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Defines important differences in the pathophysiology of diseases, comparing childhood with adult

One of the greatest challenges facing the food industry is providing safe

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food to an ever-increasing number of allergic consumers through a global supply chain.

Approximately 2–4% of western adults and up to 10% of children are currently thought to be

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sensitive to food allergens, and the issue is of major commercial significance to food manufacturers.

The market for 'free-from' foods has grown dramatically in recent years and

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the demand for
gluten- and dairy-
free foods shows
no sign of abating
in the foreseeable
future. This
volume provides
an overview of
the safe
management of
food allergens,
aiming to help all

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those with a
vested interest
in understanding
how to protect
consumer health
through good ma
nufacturing
practice and
clear labelling
advice. It
examines the risk
management

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systems and
practices being
adopted by the
food industry to
tackle the
growing
hypersensitivity
of consumers to
a range of food
proteins. The
various aspects
of the subject

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are addressed from a range of perspectives including that of researcher, food manufacturer, enforcement officer, clinician and consumer.

There will be an emphasis on the

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Biochemistry And
scientific

Molecular
analysis of food
Nutrition Food
and

Microbiology And
environmental

Food Safety
samples and their

use in verifying in-
process controls

and finished-

product labelling

claims. The

book is directed

at food scientists

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Allergens
Biochemistry And
and
Molecular
technologists
Nutrition Food
based in
Microbiology And
industry and
Food Safety
research, quality
assurance
personnel,
clinicians and
public health
officials.
Integrates
biochemical,

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

molecular, and
cellular health
and disease
processes into
one essential
text!

Biochemistry,
Cell and
Molecular
Biology, and
Genetics: An
Integrated

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Biochemistry And

Textbook by

Molecular
Zeynep Gromley

Nutrition Food
and Adam

Microbiology And
Gromley is the

Food Safety
first to cover

molecular

biology, cell

biology,

biochemistry

(metabolism),

and genetics in

one

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

comprehensive
yet concise
resource.

Throughout the
book, these
topics are linked
to other basic
medical
sciences, such
as pharmacology,
physiology,
pathology,

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Biochemistry And

immunology,

Molecular

microbiology,

Nutrition Food

and histology, for

Microbiology And

a truly integrated

Food Safety

approach. Key

Highlights Easy-

to-read text

enhances

understanding of

underlying

molecular

mechanisms of

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disease Nearly
500 illustrations
and tables help
reinforce chapter
learning

objectives

Textboxes

throughout make
connections with
other preclinical
disciplines End

of unit high-order

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Biochemistry And

clinical vignette

Molecular
questions with

Nutrition Food
succinct

Microbiology And
explanations help

Food Safety
integrate basic

science topics

with clinical

medicine This

textbook

provides a robust

review for

medical students

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preparing for
courses as well
as exams. Dental,
pharmacy,
physician's
assistant,
nursing, and
graduate
students in pre-pr
ofessional/bridge
programs will
also find this a

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Biochemistry And
Molecular

beneficial
learning tool.
The quality and
safety of food are
crucial for human
nutrition.

However,
evaluating the
chemical
composition of
food is
challenging for

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Biochemistry And

Molecular
the analyst and
requires powerful
methods.

Nutrition Food
Microbiology And
Chromatography
and mass

spectrometry
(MS) is the gold
standard for
analyzing
complex food
samples,
including raw

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Biochemistry And
Molecular
Nutrition Food
Microbiology And
Food Safety

materials and
intermediate and
finished
products. Mass
Spectrometry in
Food Analysis
covers the MS-
based analysis of
different aspects
of food quality,
which include
nutritional value,

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Allergens

Biochemistry And

profile of

Molecular

macronutrients

Nutrition Food

(proteins, lipids,

Microbiology And

and

Food Safety

carbohydrates),

micronutrients

(vitamins), and

nutraceutical

active

compounds.

Additionally,

sensory quality,

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flavor, food
pigments, safety,
and detection of
pesticides,
contact materials,
veterinary drugs
and
pharmaceuticals,
organic
pollutants, and
pathogens are
covered. Key

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Biochemistry And
Molecular

Features:
Contains the
basics of mass
spectrometry and
experimental
strategies

Explores
determination of
macro- and
micronutrients

Analyzes sensory
and nutraceutical

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food quality

Discusses

detection of
contaminants

and proof of
authenticity

Presents

emerging

methods for food
analysis This

book contains an
introductory

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section that explains the basics of MS and the difference between targeted and untargeted strategies for beginners.

Further, it points out new analytical challenges, such

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as monitoring
contaminants of
emerging
concern, and
presents
innovative
techniques (e.g.,
ambient
ionization MS and
data mining).
Also available in
the Food

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Biochemistry And
Analysis &
Molecular
Properties
Nutrition Food
Series:
Microbiology And
Nanoemulsions
Food Safety
in Food

Technology:
Development,
Characterization,
and Applications,
edited by Javed
Ahmad and Leo
M.L. Nollet (ISBN:

Page 97/195

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978-0-367-61492-

8) Sequencing
Technologies in
Microbial Food
Safety and

Quality, edited by
Devarajan

Thangadurai, Leo
M.L. Nollet, Saher
Islam, and
Jeyabalan

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Mustard (*Sinapis*

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*risks and insure safe
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friendly approach in
presenting the entire
range of toxic
compounds found
naturally in foods or
introduced by industrial
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processing methods. It
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principles of food
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for human health to
help professionals and
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understand the real
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problems regarding
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graduate students,*

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compounds found
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Features areas of vital
concern to consumers,
such as the*

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*toxicological
implications of food,
implications of food
processing and its
safety to human health
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currently available
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**the second will
provide a major
update, include
much new material
and reorganise
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This book is
meticulously
organised and
richly illustrated,
having over 1,000
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include:

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Biochemistry & Molecular Biology of Plants holds a unique place in the plant sciences literature as it provides the only comprehensive,

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A food allergen has the ability to first elicit an IgE response, and then, on

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subsequent

exposures, a
clinical response to
the same or similar
protein. How
harmless food
protein becomes
recognized by the
mucosal immune
system as an
allergen remains
an open question
and more data are
needed to explain

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how regulatory mechanisms of the mucosal immune system fail and result in allergic sensitization to dietary antigens. Some biochemical characteristics associated with food allergens, such as the presence of multiple, linear IgE-

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**binding epitopes
and the resistance
of the protein to
digestion and
processing, seem
to predominate
among food
allergens.**

**Digestion
susceptibility of
food allergens that
sensitize via the
gastrointestinal
tract and stability**

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**to food processing
conditions are
inherently related
to protein
structural features.**

**Thereby,
physiological
changes in the
digestion process,
pathological
conditions
affecting digestion,
as well as
procedures and**

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food processing conditions that affect protein structure may all have a profound effect on the sensitizing potential and allergenicity of food proteins. In addition, signals coming from the diet and micro biome can

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modulate regulatory mechanisms of the mucosal immune system and influence mucosal immunity and intestinal barrier function. The detection of allergenic ingredients in food products has received increased

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attention from the food industry and legislative and regulatory agencies over recent years. This has resulted in the improvement of applied safety measures that provide protection for food-allergic consumers and development of

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sensitive and highly specific analytical methods of food allergens detection. Food allergy is an important and common health issue and therefore there is a need to characterize the sensitizing potential of newly introduced

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proteins in genetically engineered foods. A combination of in vitro and in silico methods provide information that contributes to safety assessment. Suitable in vivo models may provide a more holistic assessment

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of allergenic potential of novel food proteins. Allergy is developing into one of the most prevalent diseases affecting individuals in the very early days of life. While the cause of this epidemic is still unclear, it appears

that the westernized life style is playing an important role, which includes nutrition, possibly air pollution as well as hygienic conditions. While epidemiologic studies were able to narrow down these factors, basic research

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**discovered novel
mechanisms that
control the
organism's
tolerance against
allergens.**

**Particularly
interesting is the
role of
microorganisms
that colonize or
infect a host and
thereby cause
damage and**

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**immunological
activation followed
by sensitization or
exacerbation of
already existing
sensitizations.**

**However at the
same time
microbial
activation of the
immune system
can help to
generate a
protective**

immunity that prevents allergen sensitization. The current book is collecting these evidences and connects epidemiologic and clinical mechanistic knowledge. Only the synthesis of this knowledge will help to find

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**solutions to the
ongoing allergy
epidemic in terms
of public health
activities,
prevention and
therapy.**

**New Approaches to
Allergy Prevention
and Management
Perforins and Chol
esterol-Dependent
Cytolysins in
Immunity and**

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Coexisting
Conditions, and
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Diagnosis
Applying a**

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scientific approach this unique book covers both pediatric and adult adverse reactions to foods and food additives. Following the successful formula of the

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editions, Food
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as the
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reference for
those treating
patients with
food allergy or
suspected
allergy. The book

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**has been
thoroughly
revised and
updated
presenting new
chapters devoted
to food
biotechnology
and genetic
engineering,
seafood toxins,
future**

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**approaches to
therapy and
hidden food
allergens. Food
Allergy, fourth
edition, is
divided into five
sections
featuring key
concept boxes
for each chapter.
Displayed in a**

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**logical manner
the book is a
practical,
readable
reference for use
in the hospital or
private practice
setting.**

**Food products,
Food testing,
Allergies,
Biochemical**

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**methods of
analysis,
Deoxyribonucleic
acid, Nucleic
acids,**

Biochemistry,

**Qualitative
analysis,**

Mustard,

Sausages

Chemical

Analysis of Food:

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**Techniques and
Applications
reviews new
technology and
challenges in**

**food analysis
from multiple
perspectives: a
review of novel
technologies
being used in
food analysis, an**

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Food Safety

**in-depth analysis
of several
specific
approaches, and
an examination
of the most
innovative
applications and
future trends.**

**This book won a
2012 PROSE
Award Honorable**

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Nutrition Food
Physics from the
Microbiology And
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**Publishers. The
book is
structured in two
parts: the first
describes the
role of the latest
developments in**

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**analytical and bio-
analytical
techniques and
the second
reviews the most
innovative
applications and
issues in food
analysis. Each
chapter is written
by experts on the
subject and is**

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**extensively
referenced in
order to serve as
an effective
resource for**

more detailed

information. The

techniques

discussed range

from the non-

invasive and non-

destructive, such

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**as infrared
spectroscopy
and ultrasound,
to emerging
areas such as**

**nanotechnology,
biosensors and
electronic noses
and tongues.**

**Important tools
for problem-
solving in**

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**chemical and
biological
analysis are
discussed in
detail. Winner of
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Mention in
Physical
Sciences and
Mathematics -**

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a single source
for up-to-date
information in
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techniques and
technologies
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of many
important
techniques**

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**makes this
reference useful
for a range of
food scientists**

**This book, based
on a recent
German
publication,
offers an
overview of basic
data and recent
developments in**

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the
Molecular
groundbreaking
Nutrition Food
field of molecular
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allergology. It
Food Safety
comprehensively
explores the
origin and
structure of
single allergen
molecules
("components")
and their utility in

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**improving the
management of
type I, IgE-
mediated allergic
reactions and
disorders like
allergic
respiratory
diseases, food
allergies, and
anaphylaxis.
Highly specific**

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testing, called component-resolved diagnostics, aims to identify and utilize single molecules. Over 200 single allergens from plant or animal sources have been applied to

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**single or
multiplex
laboratory
testing for the
presence of
allergen-specific
IgE. This leap in
assay sensitivity
and specificity
has led to three
major advances
in patient**

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**management:
discrimination
between primary
allergic
sensitization and
complex cross-
reactivity,
recognition of
IgE profiles for
certain allergens
and identification
of patients most**

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**likely to benefit
from allergen-
specific
immunotherapy.**

**The book
discusses in
detail the
benefits and
limitations of this
21st century
technology, and
offers**

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**suggestions for
the use of
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allergology in
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practice. It is a
“must read” for
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treating allergic
patients as well
as scientists
interested in**

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their interactions
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immune system.**

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*Handbook of
Immunoassay
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Approaches,
Performances,
and Applications
unravels the
role of
immunoassays in
the biochemical
sciences. During
the last four
decades, a wide
range of*

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immunoassays has been developed, ranging from the conventional enzyme-linked immunosorbent assays, to the smartphone-based point-of-care formats. The advances in rapid biochemical procedures,

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*novel biosensing
schemes, fully
integrated lab-
on-a-chip
platforms,
prolonged
biomolecular
storage
strategies,
device
miniaturization
and interfacing,
and emerging
smart system*

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*technologies
equipped with
personalized
mobile
healthcare tools
are paving the
way to next-
generation
immunoassays,
and are all
discussed in
this
comprehensive
text.*

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Immunoassays play a prominent role in clinical diagnostics as they are the eyes of healthcare professionals, helping them make informed clinical decisions via confirmed disease

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diagnosis, and thus enabling favorable health outcomes. The faster and reliable diagnosis of infections will further control their spread to uninfected persons. Similarly, immunoassays

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play a prominent role in

veterinary

diagnostics, And

food analysis,

environmental

monitoring,

defense and

security, and

other

bioanalytical

settings.

Therefore, they

enable the

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*detection of a
plethora of
analytes, which
includes disease
biomarkers,
pathogens, drug
impurities,
environmental
contaminants,
allergens, food
adulterants,
drugs of abuse
and various
biomolecules.*

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*Provides a
valuable*

*increase of
understanding of
cellular and
biomedical*

*functions Gives
the most updated
resource in the
field of*

*immunoassays,
providing the
comprehensive
details of*

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*various types of
immunoassays
that need to be
performed in
healthcare, and
in industrial,
environmental
and other
biochemical
settings
Discusses all
multifarious
aspects of
immunoassays*

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*Describes the
immunoassay
formats, along
with their
principle of
operation,
characteristics,
pros and cons,
and potential
biochemical and
bioanalytical
applications
Provides
extensive*

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*knowledge and
guided insights
as detailed by
experienced,
renowned experts
and key opinion
makers in the
field of
immunoassays*

*The sixth
edition of
Lockey and
Ledford's
Allergens and*

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provide

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essential

information to

make diagnoses

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and offer the
best treatments
Plant Food
Allergens is
concerned with a
paradox of
immense,
potentially life-
threatening
significance to
about 1 in 100
adults and 1 in
10 children. The
paradox is that

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certain nutritious proteins from wholesome foods can act as if they were harmful, sometimes deadly poisons, to these people who possess an allergy to them. In order to study the

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*complex problems
of food allergy
a EU funded
network, called
PROTALL was set
up, bringing
together a wide
range of
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is largely based
on the outcome
of its*

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investigations.

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30 acknowledged

experts and

carefully edited

by Dr Clare

Mills and

Professor Peter

Shewry,

themselves well

known

internationally;

this important

work covers all

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*major aspects of
the subject.*

*Commencing with
introductory
chapters, the
comprehensive
contents of
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*Allergens
includes details
of the major
allergens
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lipid transfer*

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*proteins, the 2S
albumin*

proteins, the

*cereal α -
amylase/trypsin*

family, latex

and plant

chitinases,

profilins, bet v

1-homologous

allergens and

plant seed

globulins. The

book concludes

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throughout with

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contributing are

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Australia.

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dietitians Isabel

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Skypala and Carina
Venter bring

together a team of
expert authors to
separate fact from
fiction and provide
the reader with an
authoritative and
practical guide to
diagnosing,
managing and
preventing food
allergy and
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relationships, best
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practices for their
study and

production, and

their applications. In

the interdisciplinary

field of bioactive

peptides, this book

bridges the gap

between basic

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and human

physiology, while

reviewing recent
advances in peptide
analysis and

characterization.

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technology-driven

chapters offer step-

by-step guidance in

peptide preparation

from different

source materials,

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bioactivity assays,
analysis and
identification of
bioactive peptides,
encoding bioactive
peptides. Later,
applications across
disease areas and
medical specialties
are examined in-
depth, including the
use of bioactive
peptides in treating
obesity, diabetes,

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osteoporosis,
mental health
disorders, food
allergies, and joint
health, among other
disorders, as well as
bioactive peptides
for sensory
enhancement,
sports and clinical
nutrition, lowering
cholesterol,
improving
cardiovascular

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advances in
biotechnology.

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