

Functional Ingredients From Algae For Foods And Nutraceuticals Woodhead Publishing Series In Food Science Technology And Nutrition

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

Traditional fermented foods are not only the staple food for most of developing countries but also the key healthy food for developed countries. As the healthy functions of these foods are gradually discovered, more high throughput biotechnologies are being used to promote the fermented food industries. As a result, the microorganisms, process bioc There is a great deal of consumer interest in natural bioactive substances due to their health benefits. Offering the potential to provide valuable nutraceuticals and functional food ingredients, marine-derived compounds are an abundant source of nutritionally and pharmacologically active agents, with both chemical diversity and complexity. Functio There are several difficulties in developing algal biofuels that can fully replace fossil fuels; the main challenges relate to lower environmental impact (including the possibility of CO₂ sequestering and wastewater treatment) and economic feasibility. To date, most studies have focused on selection of species, coupled with optimization of cultivation, biomass harvest and fuel extraction; efforts on enhancing environmental benefits and upgrading spent biomass are thus in order. Industry should indeed adopt an integrated strategy inspired by algal-based biorefineries – toward maximizing the economic return of all products present in algal biomass, by recovering high value compounds prior to biofuel manufacture, and using the remainder for aquaculture/land animal feed and production of other biofuels via supplementary fermentation.

This book critically discusses different aspects of algal production systems and several of the drawbacks related to microalgal biomass production, namely, low biomass yield, and energy-consuming harvesting, dewatering, drying and extraction processes. These provide a background to the state-of-the-art technologies for algal cultivation, CO₂ sequestration, and large-scale application of these systems. In order to tap the commercial potential of algae, a biorefinery concept has been proposed that could help to extract maximum benefits from algal biomass. This refinery concept promotes the harvesting of multiple products from the feedstock so as to make the process economically attractive. For the last few decades, algal biomass has been explored for use in various products such as fuel, agricultural crops, pigments and pharmaceuticals, as well as in bioremediation. To meet the huge demand, there has been a focus on large-scale production of algal biomass in closed or open photobioreactors. Different nutritional conditions for algal growth have been explored, such as photoautotrophic, heterotrophic, mixotrophic and oleaginous. This book is aimed at a wide audience, including undergraduates, postgraduates, academics, energy researchers, scientists in industry, energy specialists, policy makers and others who wish to understand algal biorefineries and also keep abreast of the latest developments.

The second volume of Foods, nutrients and food ingredients with authorised EU health claims continues from Volume 1, which provided a comprehensive overview of many of the permitted health claims for foods and nutrients approved under European Regulation EC 1924/2006. This new volume discusses more of the health claims authorised to date for use in the EU. The chapters cover details of various permitted claims, such as the approved wording, conditions of use, the target group for the claims, the evidence for the claimed health benefits, and where appropriate details of other relevant legislation, consumer-related issues and future trends. The book opens with an overview of regulatory developments relating to health claims. Part One reviews authorised disease risk reduction claims and proprietary claims. The second part investigates ingredients with permitted 'general function' claims, with chapters examining ingredients such as red yeast rice, glucomannan and guar gum. The final section of the book explores foods and nutrients with permitted health claims, including chapters on authorised EU health claims for prunes, foods with low or reduced sodium or saturated fatty acids, and claims for essential and long chain polyunsaturated fatty acids. Building on volume 1, this title ensures that the area of EU health claims in food is comprehensively covered Chapters are devoted to individual food ingredients and substances, covering the range of issues related to health claims Health-promoting products are an increasing consumer trend in product development and this book provides key information on these advances

Algae for Food: Cultivation, Processing and Nutritional Benefits Algae are a primitive, living photosynthetic form and they are the oldest living organism. In the marine ecosystem, algae are the primary producers that supply energy required to a diverse marine organism and especially seaweed provides a habitat for invertebrates and fishes. There have been significant advances in many areas of phycology. This book describes the advances related to food and nutrition of algae achieved during the last decades, it also identifies gaps in the present knowledge and needs for the future. The 17 chapters, grouped into 6 parts, are written by phycologists. More insight on industrial exploitation of algae and

their products is supported by current studies and will help academia. The first part explains new technologies to improve the microalgal biomass, strain improvement and different methods of seaweed cultivation. In the second part, food and nutraceutical applications of algae, food safety aspects, green nanotechnology and formulation methods for the extraction and isolation of algal functional foods are described. The third part deals with pigments and carotenoids while the fourth part exploits the isolation and application of hydrocolloids, nutritional implications of algal polysaccharides and the characterization and bioactivity of fucoidans. In the fifth part, the biomedical potential of seaweed followed by agricultural applications of algae are well described. The book is an important resource for scholars that provides knowledge on wide range of topics. Key Features Covers important fields of algae from biomass production to genetic engineering aspects of algae Useful in the field of algal biotechnology, aquaculture, marine micro and macrobiology, microbial biotechnology and bioprocess technology Focuses on the therapeutic and nutritional areas of algae

Provides the latest "-omics" tools to advance the study of food and nutrition The rapidly emerging field of foodomics examines food and nutrition by applying advanced "-omics" technologies in order to improve people's health, well-being, and knowledge. Using tools from genomics, transcriptomics, epigenomics, proteomics, and metabolomics, foodomics offers researchers new analytical approaches to solve a myriad of current challenges in food and nutrition science. This book presents the fundamentals of foodomics, exploring the use of advanced mass spectrometry techniques in food science and nutrition in the post-genomic era. The first chapter of the book offers an overview of foodomics principles and applications. Next, the book covers: Modern instruments and methods of proteomics, including the study and characterization of food quality, antioxidant food supplements, and food allergens Advanced mass spectrometry-based methods to study transgenic foods and the microbial metabolome Mass spectrometry-based metabolomics in nutrition and health research Foodomics' impact on our current understanding of micronutrients (phenolic compounds and folates), optimal nutrition, and personalized nutrition and diet related diseases Principles and practices of lipidomics and green foodomics Use of chemometrics in mass spectrometry and foodomics The final chapter of Foodomics explores the potential of systems biology approaches in food and nutrition research. All the chapters conclude with references to the primary literature, enabling readers to explore individual topics in greater depth. With contributions from a team of leading pioneers in foodomics, this book enables students and professionals in food science and nutrition to take advantage of the latest tools to advance their research and open up new areas of food and nutrition investigation.

Microalgal Biotechnology presents an authoritative and comprehensive overview of the microalgae-based processes and products. Divided into 10 discreet chapters, the book covers topics on applied technology of microalgae. Microalgal Biotechnology provides an insight into future developments in each field and extensive bibliography. It will be an essential resource for researchers and academic and industry professionals in the microalgae biotechnology field.

This book enables readers to understand the theoretical aspects, key steps and scientific techniques with a detailed mechanism to produce biofuels from algae. Each chapter provides the latest developments and recent advancements starting from algal cultivation techniques to the production of value-added green fuels, chemicals and products with wide applications. The volume brings together a broad range of international and interdisciplinary experts, including chemical and biological engineers, biotechnologists, process engineers, environmentalists, pharmacists and nutritionists, to one platform to explore the beneficial aspects and challenges for an algal-based biorefinery. Chapters address cutting-edge issues surrounding algal cultivation, including genetic modification of algal strains, design and optimization of photobioreactors and open-pond systems, algal oil extraction techniques and algal-derived fuel products (biodiesel, bio-gasoline, jet fuels and bio-oil). Finally, the book considers the potential environmental impacts for establishing a sustainable algal biorefinery through lifecycle analysis, techno-economic assessment and supply chain management. This book will be an important resource for students, academics and professionals interested in algal cultivation, biofuels and agricultural engineering, and renewable energy and sustainable development more broadly.

Seaweed Sustainability: Food and Non-Food Applications is the only evidence-based resource that offers an abundance of information on the applications of seaweed as a solution to meet an increasing global demand for sustainable food source. The book uncovers seaweed potential and describes the various sources of seaweed, the role of seaweeds as a sustainable source for human food and animal feeds, and the role of seaweed farming for sustainability. In addition to harvesting and processing information, the book discusses the benefits of seaweed in human nutrition and its nutraceutical properties. Offers different perspectives by presenting examples of commercial utilization of wild-harvested or cultivated algae, marine and freshwater seaweeds Discusses seasonal and cultivar variations in seaweeds for a better understanding of their implications in commercial applications Includes a wide range of micro and macro algae for food and feed production and provides perspectives on seaweed as a potential energy source

Algae have a long history of use as foods and for the production of food ingredients. There is also increasing interest in their exploitation as sources of bioactive compounds for use in functional foods and nutraceuticals. Functional ingredients from algae for foods and nutraceuticals reviews key topics in these areas, encompassing both macroalgae (seaweeds) and microalgae. After a chapter introducing the concept of algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals, part one explores the structure and occurrence of the major algal components. Chapters discuss the chemical structures of algal polysaccharides, algal lipids, fatty acids and sterols, algal proteins, phlorotannins, and pigments and minor compounds. Part two highlights biological properties of algae and algal components and includes chapters on the antioxidant properties of algal components, anticancer agents derived from marine algae, anti-obesity and anti-diabetic activities of algae, and algae and cardiovascular health. Chapters in part three focus on the extraction of compounds and fractions from algae and cover conventional and alternative technologies for the production of algal polysaccharides. Further chapters discuss enzymatic extraction, subcritical water extraction and supercritical CO₂ extraction of bioactives from algae, and ultrasonic- and microwave-assisted extraction and modification of algal components. Finally, chapters in part four explore applications of algae and algal components in foods, functional foods and nutraceuticals including the design of healthier foods and beverages containing whole algae, prebiotic properties of algae and algae-supplemented products, algal hydrocolloids for the production and delivery of probiotic bacteria, and cosmeceuticals from algae. Functional ingredients from

algae for foods and nutraceuticals is a comprehensive resource for chemists, chemical engineers and medical researchers with an interest in algae and those in the algaculture, food and nutraceutical industries interested in the commercialisation of products made from algae. Provides an overview of the major compounds in algae, considering both macroalgae (seaweeds) and microalgae. Discusses methods for the extraction of bioactives from algae. Describes the use of algae and products derived from them in the food and nutraceutical industries.

Foods, Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union, as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients. Part one provides a background to the regulation of health claims in Europe. Part two focuses on authorised disease risk reduction claims, claims relating to children's development, and health and proprietary claims. Part three sets out ingredients with permitted "general function" claims, including choline, creatine, sweeteners, dietary lactase supplements, and polyphenols in olive oil. Part four outlines foods and nutrients with permitted health claims, with chapters on vitamins and minerals, proteins, meat, fish, water, and the replacement of saturated fats. **Foods, Nutrients and Food Ingredients with Authorised EU Health Claims** is the go-to resource for R&D managers and technical managers in the food, and beverage and dietary supplements industry, product development managers, health professionals and academic researchers in the field. Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006. Covers properties and applications of each ingredient, as well as evidence for the health claim and how it benefits consumers. Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use.

Traditionally a source of nutrition, proteins are also added to foods for their ability to form gels and stabilise emulsions, among other properties. The range of specialised protein ingredients used in foods is increasing. **Handbook of food proteins** provides an authoritative overview of the characteristics, functionalities and applications of different proteins of importance to the food industry in one convenient volume. The introductory chapter provides an overview of proteins and their uses in foods. The following chapters each focus on a particular protein ingredient or group of ingredients covering their origins, production, properties and applications. The proteins discussed are caseins, whey proteins, gelatin and other meat-derived protein ingredients, seafood proteins, egg proteins, soy proteins, pea and other legume proteins, mycoprotein, wheat gluten, canola and other oilseed proteins, algal proteins and potato protein. A chapter on texturised vegetable proteins completes the volume. Innovative products and potential methods for improving nutrition and diet using these proteins are described. With its distinguished editors and international team of expert contributors **Handbook of food proteins** is an invaluable reference tool for professionals using food protein ingredients for both food and other applications. An authoritative overview of the characteristics, functionalities and applications of different proteins of importance to the food industry. Chapters each focus on a particular protein ingredient or group of ingredients. Innovative products and potential methods for improving nutrition and diet using proteins is also described.

Microalgae: Cultivation, Recovery of Compounds and Applications supports the scientific community, professionals and enterprises that aspire to develop industrial and commercialized applications of microalgae cultivation. Topics covered include conventional and emerging cultivation and harvesting techniques of microalgae, design, transport phenomena models of microalgae growth in photobioreactors, and the catalytic conversion of microalgae. A significant focus of the book illustrates how marine algae can increase sustainability in industries like food, agriculture, biofuel and bioprocessing, among others. This book is a complete reference for food scientists, technologists and engineers working in the bioresource technology field. It will be of particular interest to academics and professionals working in the food industry, food processing, chemical engineering and biotechnology. Explores emerging technologies for the clean recovery of antioxidants from microalgae. Includes edible oil and biofuels production, functional food, cosmetics and animal feed applications. Discusses microalgae use in sustainable agriculture and wastewater treatment. Considers the techno-economic aspects of microalgae processing for biofuel, chemicals, pharmaceuticals and bioplastics.

Phenolic compounds are an extremely diverse class of ubiquitous secondary metabolites produced by a variety of organisms playing different biological roles. They have numerous types of demonstrated bioactivities, including antioxidant, antimicrobial, anti-inflammatory, antitumoral, immunomodulator, neuroprotective, cardioprotective, and antidiabetic activities. Marine organisms produce a vast collection of unique phenolic structures, some of them not found in terrestrial habitats. Progress in different aspects is rapidly advancing, and this Special Issue will provide updated information and recent studies on marine phenolics. Specially, this issue is focused on their chemical characterization, elucidation of their structures, evaluation of their biological properties and mechanisms of action, efficient extraction and purification technologies, development of value-added applications, as well as formulation of novel products.

The Handbook of Macroalgae: Biotechnology and Applied Phycology describes the biological, biotechnological and the industrial applications of seaweeds. Vast research into the cultivation of seaweeds is currently being undertaken but there is a lack of methodological strategies in place to develop novel drugs from these sources. This book aims to rectify this situation, providing an important review of recent advances and potential new applications for macroalgae. Focusing on the chemical and structural nature of seaweeds the book brings the potentially valuable bioactive nature to the fore. Novel compounds isolated from seaweeds are reviewed to provide an invaluable reference for anyone working in the field.

Key Features The most comprehensive resource available on the biodiversity of algal species, their industrial production processes and their use for human consumption in food, health and varied applications. Emphasis on basic and applied research, addressing aspects of scale-up for commercial exploitation for the development of novel phytochemicals (phytochemicals from algae). Addresses the underexplored and underutilized potential of chemicals from marine sources for health benefits. Each chapter, written by expert contributors from around the world, includes a Dictionary of Terms, Key Facts, Summary Points, Figures and Tables, as well as up-to-date references. The second book in this two-volume set explores phycoremediation applications, and the sustainable use of algae for biofuels and other products of economic value. It also looks at aspects such as macro- and micro algal impact on marine ecosystem and remote sensing of algal blooms. The commercial value of chemicals of value to food and health is about \$6 billion annually, of which 30 percent relates to micro and macro algal metabolites and products for health food applications. As a whole, the two volumes explore the aspects of diversity

of micro and macro algal forms, their traditional uses; their constituents which are of value for food, feed, specialty chemicals, bioactive compounds for novel applications, and bioenergy molecules. Bio-business and the market share of algae-based products are also dealt with, providing global perspectives.

The aim and scope of this book is to highlight the sources, isolation, characterization and applications of bioactive compounds from the marine environment and to discuss how marine bioactive compounds represent a major market application in food and other industries. It discusses sustainable marine resources of macroalgal origin and gives examples of bioactive compounds isolated from these and other resources, including marine by-product and fisheries waste streams. In addition, it looks at the importance of correct taxonomic characterization.

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Bioactive Seaweed Substances for Functional Food Applications: Natural Ingredients for Healthy Diets presents various types of bioactive seaweed substances and introduces their applications in functional food products. Presenting summaries of the substances derived from seaweed, this book systematically explores new ingredients and the bioactive substances that are both environmentally friendly and highly beneficial to human health. This evidence-based resource offers an abundance of information on the applications of seaweed as a solution to meet an increasing global demand for sustainable food sources. It is an essential reference for anyone involved in seaweed substance research, seaweed processing, and food and health disciplines. Discusses the use of bioactive seaweed substances as a new class of food ingredients Outlines the use of seaweed as gelling agents used for food restructuring, coating and encapsulation Systematically explores new ingredients and the bioactive substances that are both environmentally friendly and highly beneficial to human health

This Handbook of Research in Food Science and Technology consists of three volumes focusing on food technology and chemistry, food biotechnology and microbiology, and functional foods and nutraceuticals. The volumes highlight new research and current trends in food science and technology, looking at the most recent innovations, emerging technologies, and strategies focusing on taking food design to sustainable levels. In particular, the handbooks includes relevant information on the modernization in the food industry, sustainable packaging, food bioprocesses, food fermentation, food microbiology, functional foods and nutraceuticals, natural products, nano- and microtechnology,

healthy product composition, innovative processes/bioprocesses for utilization of by-products, development of novel preservation alternatives, extending the shelf life of fresh products, alternative processes requiring less energy or water, among other topics.

The second edition of a bestseller, *Functional Food Ingredients and Nutraceuticals: Processing Technologies* covers new and innovative technologies for the processing of functional foods and nutraceuticals that show potential for academic use and broad industrial applications. The book includes a number of "green" separation and stabilization technologies that have also been developed to address consumers' concerns on quality and safety issues. It also details the substantial technological advances made in nano-microencapsulation that protect the bioactivity and enhance the solubility and bioavailability, and the preservation of health-promoting bioactive components in functional food products. Containing nine entirely new chapters, the second edition has been enhanced with coverage of recent developments in the different areas of processing technologies. The incorporation of these new emerging technologies strengthens the second edition without compromising the contextual integrity of the original publication. See What's New in the Second Edition: Theoretical approaches in mass transfer modeling, solubility properties, and simulation in extraction process Innovative nanotechnologies in packaging process and nano-microencapsulation process and technology to protect bioactivity and enhance solubility and bioavailability of health-promoting bioactive components "Green" separation technologies updated with more information in industrial applications Thousands of research papers have been published on the health benefits of bioactive components from natural resources; many books on functional foods are related to chemical properties or medical functions. With only a few books capturing the related processing technologies, the first edition became a valuable tool to help transform results from the lab into industrial applications. Filled with current and sound scientific knowledge of engineering techniques and information on the quality of functional foods, the second edition of this groundbreaking resource is poised to do the same.

This two-volume work presents comprehensive, accurate information on the present status and contemporary development in phycoremediation of various types of domestic and industrial wastewaters. The volume covers a mechanistic understanding of microalgae based treatment of wastewaters, including current challenges in the treatment of various organic and inorganic pollutants, and future opportunities of bioremediation of wastewater and industrial effluents on an algal platform. The editors compile the work of authors from around the globe, providing insight on key issues and state-of-the-art developments in algal bioremediation that is missing from the currently available body of literature. The volume hopes to serve as a much needed resource for professors, researchers and scientists interested in microalgae applications for wastewater treatment. Volume 2 addresses the various biorefinery aspects and applications of algal-based wastewater treatment in industrial and domestic contexts. The analyses are approached from multiple perspectives, including biotechnology, commercial, economic, and sustainability. The authors discuss the potential of microalgae for integrated biomass production utilizing various resources to treat wastewaters, and include evaluations of the economical and commercialization potential for such processes.

Algae Based Polymers, Blends, and Composites: Chemistry, Biotechnology and Material Sciences offers considerable detail on the origin of algae, extraction of useful metabolites and major compounds from algal bio-mass, and the production and future prospects of sustainable polymers derived from algae, blends of algae, and algae based composites. Characterization methods and processing techniques for algae-based polymers and composites are discussed in detail, enabling researchers to apply the latest techniques to their own work. The conversion of bio-mass into high value chemicals, energy, and materials has ample financial and ecological importance, particularly in the era of declining petroleum reserves and global warming. Algae are an important source of biomass since they flourish rapidly and can be cultivated almost everywhere. At present the majority of naturally produced algal biomass is an unused resource and normally is left to decompose. Similarly, the use of this enormous underexploited biomass is mainly limited to food consumption and as bio-fertilizer. However, there is an opportunity here for materials scientists to explore its potential as a feedstock for the production of sustainable materials. Provides detailed information on the extraction of useful compounds from algal biomass Highlights the development of a range of polymers, blends, and composites Includes coverage of characterization and processing techniques, enabling research scientists and engineers to apply the information to their own research and development Discusses potential applications and future prospects of algae-based biopolymers, giving the latest insight into the future of these sustainable materials Reviews the research on seafood and health, the use and quality aspects of marine lipids and seafood proteins as ingredients in functional foods and consumer acceptance of (marine) functional food.

Improved technologies for the encapsulation, protection, release and enhanced bioavailability of food ingredients and nutraceutical components are vital to the development of future foods. *Encapsulation technologies and delivery systems for food ingredients and nutraceuticals* provides a comprehensive guide to current and emerging techniques. Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems, discussing challenges in system development and analysis of interaction with the human gastrointestinal tract. Processing technologies for encapsulation and delivery systems are the focus of part two. Spray drying, cooling and chilling are reviewed alongside coextrusion, fluid bed microencapsulation, microencapsulation methods based on biopolymer phase separation, and gelation phenomena in aqueous media. Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems, including the use of micelles and microemulsions, polymeric amphiphiles, liposomes, colloidal emulsions, organogels and hydrogels. Finally, part four reviews characterization and applications of delivery systems, providing industry perspectives on flavour, fish oil, iron micronutrient and probiotic delivery systems. With its distinguished editors and international team of expert contributors, *Encapsulation technologies and delivery systems for food ingredients and nutraceuticals* is an authoritative guide for both industry and academic researchers interested in encapsulation and

controlled release systems. Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systems Chapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems, while part two discusses processing technologies for encapsulation and delivery systems Later sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

This book offers a comprehensive review on biomass resources, examples of biorefineries and corresponding products. The first part of this book covers topics such as different biorefinery resources from agriculture, wood processing residues and transport logistics of plant biomass. In the second part, expert contributors present biorefinery concepts of different biomass feedstocks, including vegetable-oils, sugarcane, starch, lignocellulose and microalgae. Readers will find here a summary of the syngas utilization and the bio-oil characterization and potential use as an alternative renewable fuel and source for chemical feedstocks. Particular attention is also given to the anaerobic digestion-based and Organosolv biorefineries. The last part of the book examines relevant products and components such as alcohols, hydrocarbons, bioplastics and lignin, and offers a sustainability evaluation of biorefineries.

Sustainable Seaweed Technologies: Cultivation, Biorefinery, and Applications collates key background information on efficient cultivation and biorefinery of seaweeds, combining underlying chemistry and methodology with industry experience. Beginning with a review of the opportunities for seaweed biorefinery and the varied components and properties of macroalgae, the book then reviews all the key steps needed for industrial applications, from its cultivation, collection and processing, to extraction techniques, concentration and purification. A range of important applications are then discussed, including the production of energy and novel materials from seaweed, before a set of illustrative case studies shows how these various stages work in practice. Drawing on the expert knowledge of a global team of editors and authors, this book is a practical resource for both researchers and businesses who currently work with macroalgae. Highlights the specific challenges and benefits of developing seaweed for sustainable products Presents useful case studies that demonstrate varied approaches and methodologies in practice Covers the complete seaweed chain, from cultivation to waste management

Algae have been used since ancient times as food, fodder, fertilizer and as source of medicine. Nowadays seaweeds represent an unlimited source of the raw materials used in pharmaceutical, food industries, medicine and cosmetics. They are nutritionally valuable as fresh or dried vegetables, or as ingredients in a wide variety of prepared foods. In particular, seaweeds contain significant quantities of protein, lipids, minerals and vitamins. There is limited information about the role of algae and algal metabolites in medicine. Only a few taxa have been studied for their use in medicine. Many traditional cultures report curative powers from selected alga, in particular tropical and subtropical marine forms. This is especially true in the maritime areas of Asia, where the sea plays a significant role in daily activities. Nonetheless, at present, only a few genera and species of algae are involved in aspects of medicine and therapy. Beneficial uses of algae or algal products include those that may mimic specific manifestations of human diseases, production of antibiotic compounds, or improvement of human nutrition in obstetrics, dental research, thalassotherapy, and forensic medicine.

A comprehensive review of algae as novel and sustainable sources of algal ingredients, their extraction and processing This comprehensive text that offers an in-depth exploration of the research and issues surrounding the consumption, economics, composition, processing and the health effects of algae. With contributions from an international team of experts, the book explores the application of conventional and emerging technologies for algal processing. The book includes recent developments such as drying and milling technologies along with advancements in sustainable greener techniques. The text also highlights individual groups of compounds including polysaccharides, proteins, polyphenols, carotenoids, lipids and fibres from algae. The authors provide insightful reviews of the traditional and more recent applications of algae/algal extracts in food, feed, pharmaceutical and cosmetics products. Offering a holistic view of the various applications, the book looks at the economic feasibility, market trends and considerations, and health hazards associated with algae for industrial applications. This important book: Provides a comprehensive overview of algal biomolecules and the role of emerging processing technologies Explores the potential biological and health benefits of algae and their applications in food, pharmaceuticals and cosmetic products Includes a current review of algal bioactives and processing technologies for food and ingredient manufacturers Contains contributions from leading academic and industrial experts Written for food scientists, allied researchers and professional food technologists, this book offers a guide to the novel processing and extraction techniques for exploring and harnessing the immense potential of algae.

Food proteins and bioactive peptides play a vital role in the growth and development of the body's structural integrity and regulation, as well as having a variety of other functional properties. Land animal-derived food proteins such as collagen and gelatin carry risks of contamination (such as BSE). Marine-derived proteins, which can provide equivalents to collagen and gelatin without the associated risks, are becoming more popular among consumers because of their numerous health beneficial effects. Most marine-derived bioactive peptides are currently underutilized. While fish and shellfish are perhaps the most obvious sources of such proteins and peptides, there is also the potential for further development of proteins and peptides from sources like algae, sea cucumber and molluscs. Marine-derived proteins and peptides also have potential uses in novel products, with the possibility of wide commercialization in the food, beverage, pharmaceutical and cosmetic industries, as well as in other fields such as photography, textiles, leather, electronics, medicine and biotechnology. Marine Proteins and Peptides: Biological Activities and Applications presents an overview of the current status, future industrial perspectives and commercial trends of bioactive marine-derived proteins and peptides. Many of the industrial perspectives are drawn from the food industry, but the book also refers to the pharmaceutical and cosmetics industries. There have recently been significant advances in isolating

functional ingredients from marine bio-resources and seafood by-products for use in these industries, but little has been published, creating a knowledge gap, particularly with regard to the isolation and purification processes. This book is the first to fill that gap. *Marine Proteins and Peptides: Biological Activities and Applications* is a valuable resource for researchers in the marine biochemistry field as well as food industry managers interested in exploring novel techniques and knowledge on alternative food protein sources. It will become a standard reference book for researchers involved in developing marine bio-resources and seafood by-products for novel nutraceutical, cosmetics, and pharmaceutical applications. It will also appeal to managers and product developers in the food, pharmaceutical and cosmetics industries, particularly those looking to use marine-derived proteins and peptides as substitutes or replacements for unfashionable or outdated food components.

Cultured Microalgae for the Food Industry: Current and Potential Applications is a comprehensive reference that addresses the current applications and potential uses of microalgae and microalgae-derived compounds in the food industry. The book explores the different steps of the subject, from strain selection and cultivation steps, to the assessment of the public perception of microalgae consumption and the gastronomical potential of this innovative resource. Readers will find coverage of microalgae biology, common and uncommon algae species, cultivation strategies for food applications, novel extraction techniques, safety issues, regulatory issues, and current market opportunities and challenges. This title also explores the gastronomic potential of microalgae and reviews current commercialized products along with consumer attitudes surrounding microalgae. Covering relevant, up-to-date research as assembled by a group of contributors who are experts in their respective fields, the book is an essential reading for advanced undergraduates, postgraduates, and researchers in the microbiology, biotechnology, food science and technology fields. Thoroughly explores the optimization, cultivation and extraction processes for increased bioactive compound yields. Includes industrial functionality, bio-accessibility and the bioavailability of the main compounds obtained from microalgae. Presents novel trends and the gastronomic potential of microalgae utilization in the food industry. Designed as the primary reference for the biotechnological use of macroalgae, this comprehensive handbook covers the entire value chain from the cultivation of algal biomass to harvesting and processing it, to product extraction and formulation. In addition to covering a wide range of product classes, from polysaccharides to terpenes and from enzymes to biofuels, it systematically discusses current and future applications of algae-derived products in pharmacology, medicine, cosmetics, food and agriculture. In doing so, it brings together the expertise of marine researchers, biotechnologists and process engineers for a one-stop resource on the biotechnology of marine macroalgae.

Part of the IFT Press series, this book reviews the myriad published information on bioactive components derived from marine foods, enabling researchers and product developers to select appropriate functional ingredients for new products. Chapters cover foods and food ingredients from both animal and plant marine sources, focusing on those which demonstrate biological properties and whose constituent compounds have been isolated and identified as potentially active. This book further addresses the biological activities of PUFAs (Polyunsaturated fatty acids), oils, phospholipids, proteins and peptides, fibres, carbohydrates, chitosans, vitamins and minerals, fucoxanthin, polyphenols, phytosterols, taurine, amongst others. These components, found in a variety of marine-derived foods, have been demonstrated to have preventative properties with regard to hypertension, oxidative stress, inflammation, cardiovascular diseases, cancer and other human diseases. Extraction methods and analysis techniques are also addressed. Intended for food scientists, food technologists and food engineers in academia, industry and government, this book reviews the substantial quantity of current research in this fast-moving and commercially valuable sector of food and nutrition science.

Functional Ingredients from Algae for Foods and Nutraceuticals Elsevier

"*Microalgae Biotechnology for Food, Health and High Value Products*" presents the latest technological innovations in microalgae production, market status of algal biomass-based products, and future prospects for microalgal applications. It provides stimulating overviews from different perspectives of application that demonstrate how rapidly the commercial production of microalgae-based food, health and high value products is advancing. It also addresses a range of open questions and challenges in this field. The book highlights the latest advances of interest to those already working in the field, while providing a comprehensive overview for those readers just beginning to learn about the promise of microalgae as a sustainable source of both specialty and commercial products. It offers a valuable asset for commercial algae producers, algae product developers, scientific researchers and students who are dedicated to the advancement of microalgae biotechnology for applications in health, diet, nutrition, cosmetics, biomaterials etc.

Recent Advances in Micro- and Macroalgal Processing A comprehensive review of algae as novel and sustainable sources of algal ingredients, their extraction and processing. This comprehensive text offers an in-depth exploration of the research and issues surrounding the consumption, economics, composition, processing and health effects of algae. With contributions from an international team of experts, the book explores the application of conventional and emerging technologies for algal processing. The book includes recent developments such as drying and milling technologies along with advancements in sustainable greener techniques. The text also highlights individual groups of compounds including polysaccharides, proteins, polyphenols, carotenoids, lipids and fibres from algae. The authors provide insightful reviews of the traditional and more recent applications of algae/algal extracts in food, feed, pharmaceutical and cosmetics products. Offering a holistic view of the various applications, the book looks at the economic feasibility, market trends and considerations, and health hazards associated with algae for industrial applications. This important book: Provides a comprehensive overview of algal biomolecules and the role of emerging processing technologies. Explores the potential biological and health benefits of algae and their applications in food, pharmaceuticals and cosmetic products. Includes a current review of algal bioactives and processing technologies for food and ingredient manufacturers. Contains contributions from leading academic and industrial experts. Written for food scientists, allied researchers and professional food technologists. *Recent Advances in Micro- and Macroalgal Processing: Food and Health Perspectives* offers a guide to the novel processing and extraction techniques for exploring and harnessing the immense potential of algae.

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