



## International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter  
December 2013

Volume 6, Issue 3

Message from the ISNFF:

It is that time of the year to wish you and yours, all the best for 2014 and beyond. The year 2013 was an excellent one for the ISNFF as we had a very successful joint short course with the IFT on "*Antioxidants: Fundamentals, Applications and Health Effects*", held July 12-13 in Chicago, IL. The course covered a range of topics dealing with antioxidants by world-renowned scientists and industry experts as well experts on regulations and related matters. Meanwhile, the 2013 Annual Meeting and Exhibition of the ISNFF in Taipei, Taiwan, November 5-9, had the largest number of participants (705) from 22 countries. Not only did the conference have an excellent scientific program, but it also included daily social and cultural events, a post-conference tour, and a symposium that recognized the lifelong contributions of Professor Lucy Sun Hwang to the field of functional foods and nutraceuticals. All of these would not have been possible without the immeasurable contributions of a large number of dedicated student volunteers, the participation of scientists and technologists, industry leaders, and government officials.



In 2014 the Society will have yet another joint short course with the IFT, spearheaded by Dr. Debasis Bagchi on "*Nutraceuticals and Functional Foods in Enhanced Sports Performance, Exercise and Muscle Building*" from June 20 to 21 in New Orleans, LA.

Of course, the main conference and exhibition will be held in Istanbul, Turkey, from October 14 to 17, 2014. Please note that the deadline for abstracts for the Istanbul meeting is Monday July 7, 2014. We trust that you will be very pleased with these events; they are expected to attract much interest from dedicated individuals, companies and industry leaders as well as government officials, who are interested in food, health, and nutrition with special emphasis on the fundamental science and applied technologies as well as those interested in health care cost reduction and strategies in health and well-being.

Fereidoon Shahidi, ISNFF  
Executive Board Member

The 2013 ISNFF Conference and Exhibition was held at the Howard Civil International House in Taipei, Taiwan, from November 5-9. A new record was achieved for the ISNFF, as there were some 705 participants from 22 countries in attendance at the meeting. The scientific portion of the conference included 13 plenary lectures, 112 oral presentations, and 243 posters. This was complemented by an exhibition that provided considerable information and novel products, which uniquely spiced up the event. The conference benefited from the generous sponsorship of 34 companies, to whom the Executive is greatly appreciative. A special symposium was held to honor Professor Lucy Sun Hwang on the Occasion of her Retirement from National Taiwan University.



The conference sponsored an opening mixer on the evening of November 5<sup>th</sup>, which provided a unique opportunity for intermingling of the participants. On the morning of November 6<sup>th</sup>, the opening ceremony began with the God Wealth show, double lions playing, and welcoming remarks from both Dr. Chin-Kun Wang and Dr. Fereidoon Shahidi. The Gala Dinner and Awards' Ceremony were held on the evening of November 7<sup>th</sup> with

participation of over 200 participants, and the cultural show included outstanding drum playing, the traditional festival show, and delicious food.

The 2013 Merit Award of the ISNFF was bestowed to Professor Lucy Sun Hwang for her lifelong contributions to the nutraceuticals and functional foods discipline. The Industry Merit Award was presented to Pia Chia Chen Brewing & Foods Co., Ltd. of Taiwan, and the recipient of the Fereidoon Shahidi Fellowship Award was Miss. Yi-Shiou Chiou, who had an excellent track record in her graduate work that included 11 peer-reviewed journal publications. The Annual General Meeting (AGM) and *Journal of Functional Foods* Editorial Board meeting were held on November 8<sup>th</sup> over the lunch break. The winners of the best poster paper were Cheng-Ying Ho (Taiwan) in 1<sup>st</sup> place, Yuki Manabe (Japan) in 2<sup>nd</sup> place, followed by a 3<sup>rd</sup> place tie for Yi-Ru Liao (Taiwan) and Su-Yao Wang (Taiwan); the awards were presented to the young scientists at the closing ceremonies. Additionally, the conference included evening tours to different cultural centers and the night market. These were co-ordinated and led by Dr. Fanny Kuo and her team of student volunteers. The conference was then concluded by an optional local cultural tour to Yilan (traditional art center, hot springs, Guishan Island, and a visit to a cultural museum).



The 2013 ISNFF Conference and Exhibition was a huge success, and this was made possible by motivated volunteers of a team of students and professors, who supported the smooth and seamless running of the day-to-day affairs and by providing the necessary logistics and information to the participants. On behalf of the ISNFF, I greatly appreciate their contributions and those of the sponsors, exhibitors, and participants.

Chin-Kun Wang, ISNFF  
Chair Elect and 2013 Local Conference Chair

Images from the 2013 ISNFF Conference and Exhibition





International Society  
for Nutraceuticals & Functional Foods

## MEMBERSHIP APPLICATION 2014

<b>Last Name:</b> _____ <b>First Name:</b> _____	
Membership #: ISNFF- _____	
Company / Institution / University: _____	
Address: _____	
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Telephone: (     ) _____	Fax: (     ) _____
E-Mail Address: _____	

New Membership		<input type="checkbox"/>
Renewal		<input type="checkbox"/>
Cancel Membership		<input type="checkbox"/>
Member	\$95	<input type="checkbox"/>
Student Member	\$45	<input type="checkbox"/>
Corporate Member	\$2,000	<input type="checkbox"/>
Corporate Member (Renewal)	\$500	<input type="checkbox"/>
<b>Payment Method:</b>		
Money Order:		<input type="checkbox"/>
Credit Card:	VISA <input type="checkbox"/> MASTERCARD <input type="checkbox"/>	
Credit Card #:	_____	
Card Holder:	_____	
Expiry Date:	_____	
Please complete form and return to:		
ISNFF, P.O. Box 29095, 12 Gleneyre Street, St. John's, NL, A1A 5B5 Canada		
Or scan and forward to Email: <a href="mailto:ISNFFsecretary@gmail.com">ISNFFsecretary@gmail.com</a>		

## A Tribute to Professor Marian Naczk of St. Francis Xavier University, Antigonish, Nova Scotia

Marian Naczk, Food Scientist and Professor of Human Nutrition at St. Francis Xavier University in Antigonish, Nova Scotia, Canada passed away on December 9, 2013 surrounded by his family. He was born in Wejherowo, Poland, where he received all his education including a Ph.D. from the Technical University of Gdansk.



Marian joined the faculty of St. Francis Xavier (STFX) University in 1989 where he was actively involved in teaching and research. Marian was a man of many talents and abilities. He was equally at home working in his garden, baking the best cake in town, having a drink with friends or cracking a joke. He enjoyed working in his laboratory, writing over one hundred and twenty research articles, or presenting at international conferences. Despite his remarkable achievements he remained an unassuming and humble man, always willing to give a helping hand. Big in stature and in intellectual attainments, fearing nobody but God. Marian will be greatly missed by his loving family and his friends.

Prior to joining STFX, Marian worked at several universities in North America, where he contributed much to varying research activities. He was a visiting scientist in the Department of Chemical Engineering and Applied Chemistry at the University of Toronto from 1982 to 1985 where he contributed much to canola research and then was a research specialist in the Department of Food Science and Nutrition at the University of Minnesota, St. Paul, MN, until 1987. Marian then moved to the Memorial University of Newfoundland in St. John's, NL, Canada, where his contributions to food science research were of much importance.



In 1998, Dr. Naczk made his home in Antigonish, Nova Scotia, and worked tirelessly for the STFX Human Nutrition Department. He taught numerous courses including "Introduction to Food Science", "Advanced Experimental Foods", and "Advanced Food Study." Marian served as the head of his department from 1998 for over 10 years, and was also an Honorary Professor in the Faculty of Food Science at the University of Warmia and Mazury in Olsztyn, Poland.

As a teacher, Dr. Naczk was a true inspiration – revered as much for his work ethic and innovative spirit as for the patience and pride with which he interacted with his students. To honor Professor Marian Naczk, a symposium will be held this October at the 2014 ISNFF conference in Istanbul, Turkey.



**International Society for Nutraceutical and Functional Foods**

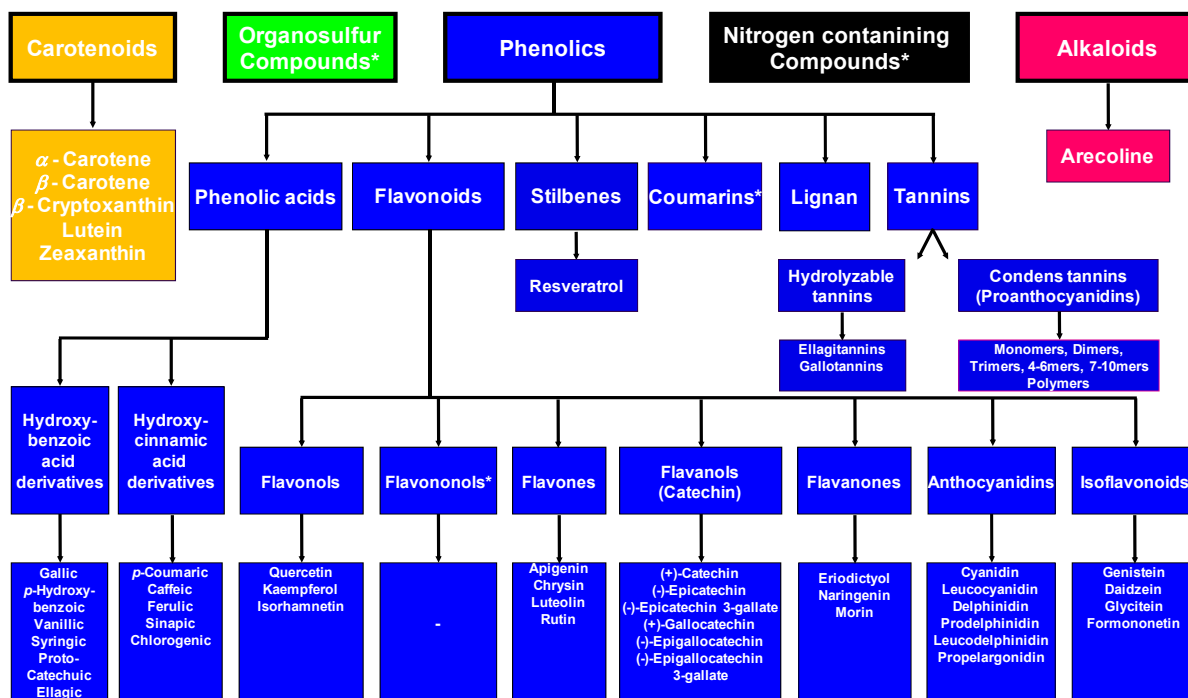
## Natural Antioxidants and Phytochemicals in Tree Nuts

Cesarettin Alasalvar, Ph.D., FIFT, TÜBITAK MARMARA Food Institute, Gebze-Kocaeli, Turkey

Tree nuts contain a number of bioactives and health-promoting components. They are highly nutritious and provide macronutrients (fat, protein, and carbohydrate), micronutrients (minerals and vitamins), lipophilic bioactives [monounsaturated fatty acids (MUFA), polyunsaturated fatty acids (PUFA), monoacylglycerols (MAG), diacylglycerols (DAG), triacylglycerols (TAG), phospholipids, sterol esters, tocopherols, tocotrienols, phytosterols, phytostanols, squalene, terpenoids, sphingolipids, and essential oils, among others], and phytochemicals [phenolic acids, flavonoids (flavonols, flavones, flavanols or catechins, flavanones, anthocyanidins, isoflavanoids), stilbenes, lignans, hydrolyzable tannins, condensed tannins or proanthocyanidins, carotenoids, alkaloids, coumestan, phytates, terpenes, and phytoestrogens, among others] (Figure 1). Moreover, tree nuts contain numerous types of antioxidants with different properties.



Figure 1: Phytochemicals in Tree Nuts and their By-products



In 2003, the United States Food and Drug Administration (US FDA) approved a qualified health claim stating that consumption of 1.5 ounces (~42.5 g) per day of most nuts may reduce the risk of coronary heart disease (CHD). In order for a food to qualify for the health claim, the product must contain 11 g or more of whole or chopped nuts per preference amount customarily consumed (a standard serving size). Any nuts labelled with the claim must contain less than 4 g saturated fat per 50 g. Eligible nuts for the claim include almond, hazelnut, pecan, some pine nuts, pistachio, walnut, and peanut. In 2009, European Food Safety Authority (EFSA) published the list of functional health claims received from the European Commission for assessment. Of the claims, there are two specific claims for the nuts: Eligible nuts for both claims include almond, hazelnut,

pecan, pistachio, walnut, and peanut. These health claims are of great importance for the status of tree nuts and peanut.

*'Eating 30 g of most nuts per day as part of a balanced diet helps maintain heart health'.*

*'Eating 30 g of most nuts per day as part of an energy restricted diet helps maintain a healthy weight'.*

Natural antioxidants present in foods as vitamins, minerals, carotenoids, and polyphenols, among others. Every food plant contains numerous types of natural antioxidants with different properties. Antioxidant with different chemical characteristics may recharge each other in an antioxidant network. The actions of antioxidants have been attributed to their ability to scavenge free radicals, thereby reducing oxidative damage of cellular biomolecules such as lipids, proteins, and DNA. In addition as being free radical scavengers of natural antioxidants, they function as reducing agents, chelator of pro-oxidant metals or as quenchers of singlet oxygen.

In addition to well-known nutrient antioxidants (e.g. vitamins A, C, E, and the mineral selenium), there are numerous non-nutritive antioxidants (e.g. carotenoids such as  $\beta$ -carotene and lycopene, phenolics) in food plants. Tree nuts are good sources of nutrient antioxidants (such as vitamin E and selenium). Among antioxidant vitamins (A, C, and E), vitamin E is the most abundant in most tree nuts. At suggested consumption level (1.5 ounces or  $\sim 42.5$  g/day), almond and hazelnut provide up to 74.8 and 72.7% vitamin E, respectively, of the daily 15 mg recommended for adult males and females. The other tree nuts contain much lower vitamin E compared to almond and hazelnut. With respect to selenium, Brazil nut itself serves as an excellent source of this mineral compound. Only one kernel of Brazil nut ( $\sim 5$  g) supplies 174% of selenium for recommended dietary allowances (RDA). Consuming recommended dietary amount of 1.5 ounces ( $\sim 42.5$  g) of tree nuts supplies 0.54-1481% of selenium (lowest in pine nut and highest in Brazil nut) for RDA for adult males and females.

With respect to non-nutritive antioxidant (phytochemicals), several thousands of phytochemicals, some of which possess strong antioxidant activities (e.g. catechin, quercetin, tannins, ellagic acid, chlorogenic acid, cyanidin) have been reported. Some of the phytochemicals present in tree nuts and their by-products are given in the Figure 1. Phenolics, which are the major group of phytochemicals, can be divided into six groups (phenolic acids, flavonoids, stilbenes, coumarins, lignans, and tannins). Tree nuts contain some of these phenolics. Several studies have reported that phenolic compounds possess much stronger antioxidant activities than nutrient antioxidants. Tree nut phytochemicals have been associated with an array of bioactivities, including antioxidant, antiviral, antiproliferative, hypocholesterolemic, and anti-inflammatory actions potentially capable of affecting the initiation and progression of several pathogenic processes. Thus, nuts should be consumed with their skin, whenever possible, because of their high phytochemical content.

#### **Further Readings and References:**

Alasalvar, C. & Shahidi, F. (Editors). (2009). *Tree Nuts: Composition, Phytochemicals, and Health Effects*. CRC Press, Taylor & Francis Group, Boca Raton, FL, pp 352.

Alasalvar, C. & Shahidi, F. (2009). Natural antioxidants in tree nuts. *European Journal of Lipid Science and Technology*, 111, 1056-1062.





**Assistant or Associate Professor of Food for Health and Wellness**

**60% Research and 40% teaching (9 month, Tenure Track)**

**Departments of Food Science and Technology and Environmental Health Science**

**Position Available:** August 10, 2014

This position is between two departments, Department of Food Science and Technology (55%) in the College of Agricultural and Environmental Sciences, and Department of Environmental Health Science (45%) in the College of Public Health. We are seeking a highly motivated and creative individual to develop research and teaching in the area of food for public health and wellness. A Ph.D. in Food Science and Technology, Environmental Health Science/Toxicology, or equivalent program is required with demonstrated interest in food ingredients or nutrients important for human health. Experience with chemical and biochemical research of functional food ingredients and contaminants is preferred.

**Responsibilities:** Specific responsibilities include: (1) teach two undergraduate or dual level courses every year and an advanced graduate course in alternate years; (2) establish an extramurally funded research program; and (3) direct PhD and MS degree students and postdoctoral associates, and also advise undergraduate students. The successful candidate will actively participate in the research, teaching and service activities in the Departments of Food Science and Technology and Environmental Health Science. The research area should include functional, nutritional and allergenic behavior of food ingredients, food chemical toxicology and safety, as well as the role of food in prevention of chronic diseases, such as cancer, cardiovascular diseases, aging, and obesity. Other possible areas are development of innovative model system, application of advanced metabolomics/nutrigenomics technologies, and human population studies for degenerative diseases and obesity prevention. The position will closely collaborate with food science faculty, public health faculty, cancer center faculty, Center for Food Safety faculty, and obesity initiative faculty, etc. Expectations of the applicant will include a record of scholarly activity as evidenced by publications, successful extramural funding and demonstrated teaching effectiveness.

**Application Procedure:** Applicants must send a letter of application, curriculum vitae, transcripts, four reference letters and a one-page summary each outlining research and teaching visions. Application materials should be sent to: Dr. Joseph Frank, Department of Food Science and Technology, University of Georgia, Athens, GA 30602; PH: 706-542-0994; FAX: 706-542-1050. Electronic applications will be preferred and send those to: [cmsjoe@uga.edu](mailto:cmsjoe@uga.edu).

**Deadline:** To assure full consideration, applications should be received by **March 1, 2014**, or until a suitable candidate is identified.

*The University of Georgia is an Equal Opportunity/Affirmative Action Institution. Women and minorities are encouraged to apply.*





**International Society for Nutraceuticals and Functional**

**2014 Annual Conference & Exhibition**  
**Functional Foods, Nutraceuticals, Natural Health Products**  
**and Dietary Supplements**  
**October 14-17, 2014**  
**Military Museum, Istanbul, Turkey**

**International Advisory Board**

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- Dr. Rickey Yada (Canada)
- Dr. Gow-Chin Yen (Taiwan)
- Dr. Liangli Yu (China & USA)
- Dr. Jerzy Zawistowski (Canada)

**Conference Co-Organizers**

- Dr. Fereidoon Shahidi (Canada)
- Dr. Chi-Tang Ho (USA)
- Dr. Debasis Bagchi (USA)
- Dr. Cesarettin Alasalvar (Turkey)

**Local Conference Chair**

- Dr. Cesarettin Alasalvar (Turkey)

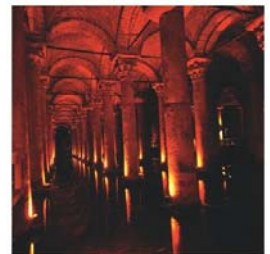
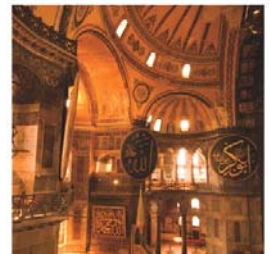
**Scientific Topics**

- Mediterranean and Asian functional foods and herbal remedies
- Processing and formulation of nutraceuticals and functional foods
- Identification and characterization of bioactives/phytochemicals from plant-derived foods
- Quality assurance and acceptability of functional food ingredients, nutraceuticals, and dietary supplements
- Analysis of nutraceuticals and functional food ingredients, and adulteration aspects
- Nutraceuticals and functional beverages
- Pre- and probiotics
- Fermented foods
- Nutraceutical lipids, biopeptides, and carbohydrates
- Marine nutraceuticals
- Nutraceuticals and functional foods in disease risk reduction (diabetes, cardiovascular, cancer heart health, cancer, and metabolic syndrome, etc.)
- Antioxidant polyphenols (sources, products, measurements, mechanisms of action, and health effects)
- Import-export issues for nutraceuticals and functional foods
- Nutraceuticals for obesity and weight control
- Regulatory issues and health claims for functional foods, nutraceuticals, and dietary supplements
- Absorption, metabolism, and action mechanism of nutraceuticals and functional food ingredients
- Delivery systems for nutraceuticals and functional food ingredients, including nanotechnology
- Nutrigenomics, proteomics, and metabolomics
- Carotenoids/xanthophylls
- Nutraceuticals and functional food ingredients from co-products and by-products
- Dietary supplements
- Nuts, seeds, dried fruits, and health benefits
- Other topics to be suggested
- Voluntary papers (oral and poster)

**Special Memorial Symposium for Dr. Marian Naczki on**  
**“Polyphenols and Their Interaction with Proteins and**  
**other Food Components”**

**For further information: visit [isnff2014.org](http://isnff2014.org)**

*Disclaimer: Program details and speakers may change due to circumstances*





# 2014 Annual Conference & Exhibition

## Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements

14-17 October 2014, Istanbul Turkey



### Conference Co-Organizers

Dr. Fereidoon Shahidi (Canada)  
 Dr. Chi-Tang Ho (USA)  
 Dr. Debasis Bagchi (USA)  
 Dr. Cesarettin Alasalvar (Turkey)

### Local Conference Chair

Dr. Cesarettin Alasalvar (Turkey)

### Important Dates

Abstract Submission Deadline: **July 07, 2014**  
 Notification of Acceptance: **July 18, 2014**  
 Early Bird Registration Deadline: **August 15, 2014**

### Conference Venue

Istanbul Military Museum & Culture Site



[www.isnff2014.org](http://www.isnff2014.org)



Organization Office

Phn: +90 312 441 0700  
 Fax: +90 312 441 0701  
[www.arber.com.tr](http://www.arber.com.tr)  
[arber@arber.com.tr](mailto:arber@arber.com.tr)

## UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

### February 2014

7. Hormones, Polyphenols and Functional Foods Conference; Queen Margaret University, Edinburgh, Scotland

### March 2014

- 4-5. 1<sup>st</sup> Joint ACS AGFD – ACS ICSC Symposium on Agricultural and Food Chemistry (with Food Bioactives and Health sessions); Bangkok, Thailand  
13-14. Functional and Medical Foods for Health and Diseases in 21<sup>st</sup> Century; National Cheng Kung University, Tainan, Taiwan  
20-21. IFT Wellness 2014; Chicago, IL, USA  
27-30. 3<sup>rd</sup> International Conference on Pre-Hypertension & Cardio Metabolic Syndrome; Warsaw, Poland



### April 2014

- 8-9. Vitafoods South America; São Paulo, Brazil



### May 2014

- 6-8. Vitafoods Europe 2014; Palexpo, Geneva, Switzerland  
10-11. 15<sup>th</sup> International Conference of FFC – 3<sup>rd</sup> International Symposium of ASFFBC: Mental, Neurological and other Chronic Disorders: Bio-markers, Bioactive Compounds, and Functional Foods; University of Regensburg, Regensburg, Germany  
26-29. International Food Congress. Novel Approaches in Food Industry. NAFI 2014; Kuşadası, Turkey  
29-29. ICOBM 2014: International Conference on Beneficial Microbes 2014; Penang, Malaysia



### June 2014

- 20-21. Joint IFT– ISNFF Short Course on “Nutraceuticals and Functional Foods in Enhanced Sports Performance, Exercise and Muscle Building”; New Orleans, LA, USA  
21-24. Institute of Food Technologists (IFT) Food Expo; New Orleans, LA, USA.



### August 2014

- 17-21. 17<sup>th</sup> World Congress of Food Science & Technology (IUFoST); Montréal, PQ, Canada



### October 2014

- 14-17. ISNFF's 7<sup>th</sup> International Conference & Exhibition on Nutraceuticals and Functional Foods; Istanbul, Turkey  
27-29. 3<sup>rd</sup> International Conference and Exhibition on Probiotics & Functional Foods; Las Vegas, NV, USA



### December 2014

- 14-17. 3<sup>rd</sup> International Conference and Exhibition on Probiotics & Functional Foods; San Francisco, CA, USA



## NEW TITLES FOR 2013 (only those already published)

Listed below are a number of published titles dealing with various aspects of nutraceuticals and functional foods. The details were acquired by accessing the web pages of key publishing houses.



**Chromatographic Methods in Metabolomics**, Editors: Tuulia Hyötyläinen & Susanne Wiedmer, RSC Publishing, 2013, pp 246.



**Fat Chemistry. The Science behind Obesity**, Claire S Allardyce, RSC Publishing, 2013, pp 384.



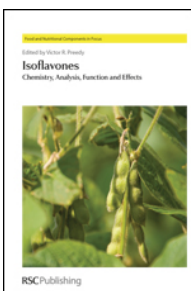
**Nutritional, Functional and Sensory Properties of Foods**, Editors: Chi-Tang Ho, Cynthia Mussinan, Fereidoon Shahidi & Ellene Tratras Contis, RSC Publishing, 2013, pp 346.

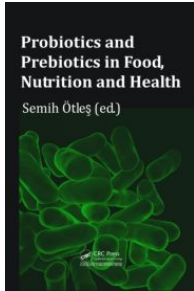


**Chocolate as Medicine, A Quest over the Centuries**, Philip K. Wilson & W. Jeffrey Hurst, RSC Publishing, 2012, pp 300.

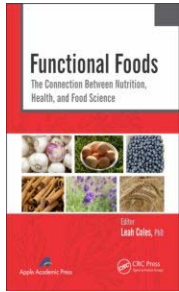


**Isoflavones. Chemistry, Analysis, Function and Effects**, Editor: Victor R. Preedy, RSC Publishing, 2012, pp 500.

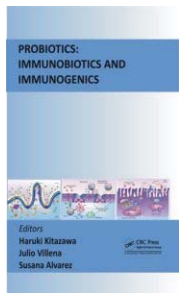




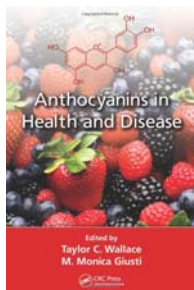
**Probiotics and Prebiotics in Food, Nutrition and Health**, Editor: Semih Ötles, CRC Press, 2013, pp 512.



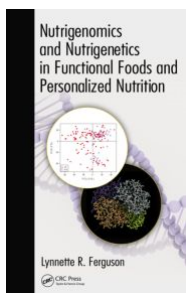
**Functional Foods: The Connection Between Nutrition, Health, and Food Science**, Editor: Leah Coles, CRC Press, 2013, pp 422.



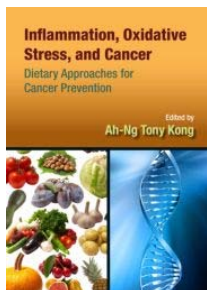
**Probiotics: Immunobiotics and Immunogenics**, Editors: Haruki Kitazawa, Julio Villena, Susana Alvarez, CRC Press, 2013, pp 412.



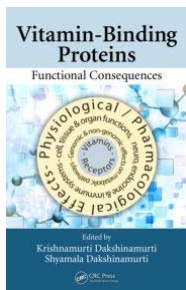
**Anthocyanins in Health and Disease**, Editors: Taylor C. Wallace & M. Monica Giusti, CRC Press, 2013, pp 368.



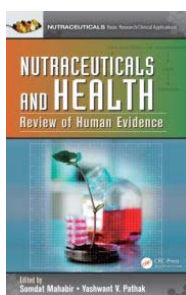
**Nutrigenomics and Nutrigenetics in Functional Foods and Personalized Nutrition**, Editor: Lynnette R. Ferguson, CRC Press, 2013, pp 451.



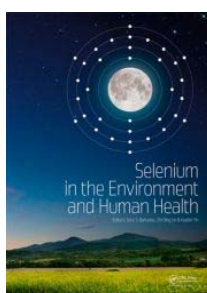
**Inflammation, Oxidative Stress, and Cancer: Dietary Approaches for Cancer Prevention**, Editor: Ah-Ng Tony Kong, CRC Press, 2013, pp 640.



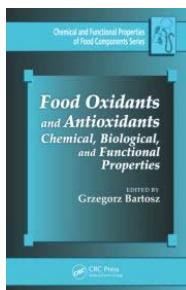
**Vitamin-Binding Proteins: Functional Consequences**, Editors: Krishnamurti Dakshinamurti & Shyamala Dakshinamurti, CRC Press, 2013, pp 300.



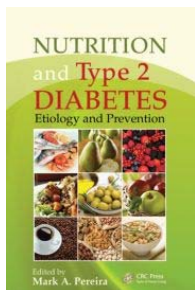
**Nutraceuticals and Health: Review of Human Evidence**, Editors: Somdat Mahabir, Yashwant V. Pathak, CRC Press, 2013, pp 395.



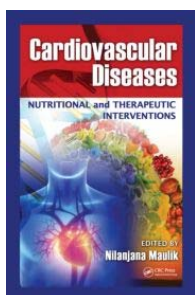
**Selenium in the Environment and Human Health**, Editors: Gary S. Banuelos, Zhi-Qing Lin & Xuebin Yin, CRC Press, 2013, pp 248.



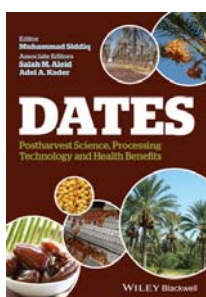
**Food Oxidants and Antioxidants: Chemical, Biological, and Functional Properties**, Editor: Grzegorz Bartosz, CRC Press, 2013, pp 568.



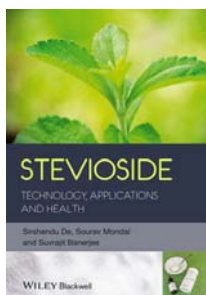
**Nutrition and Type 2 Diabetes: Etiology and Prevention**, Editor: Mark A. Pereira, CRC Press, 2013, pp 234.



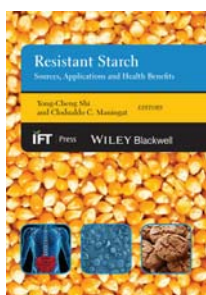
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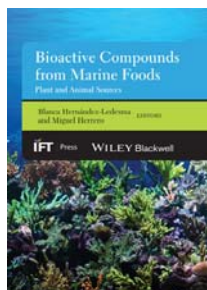
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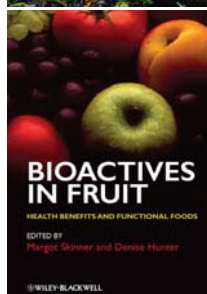
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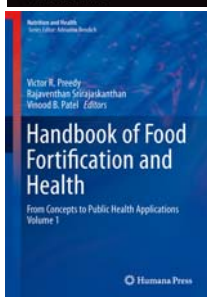
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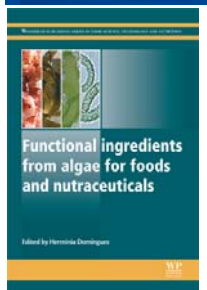
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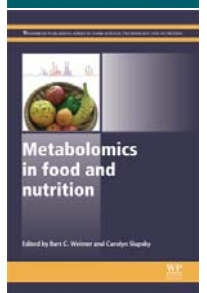
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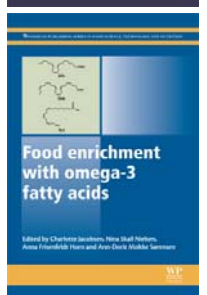
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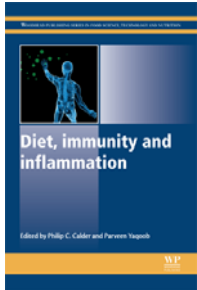


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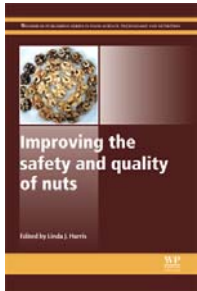


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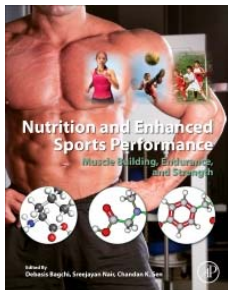




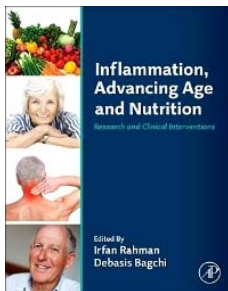
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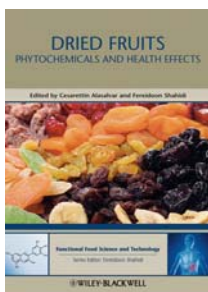
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