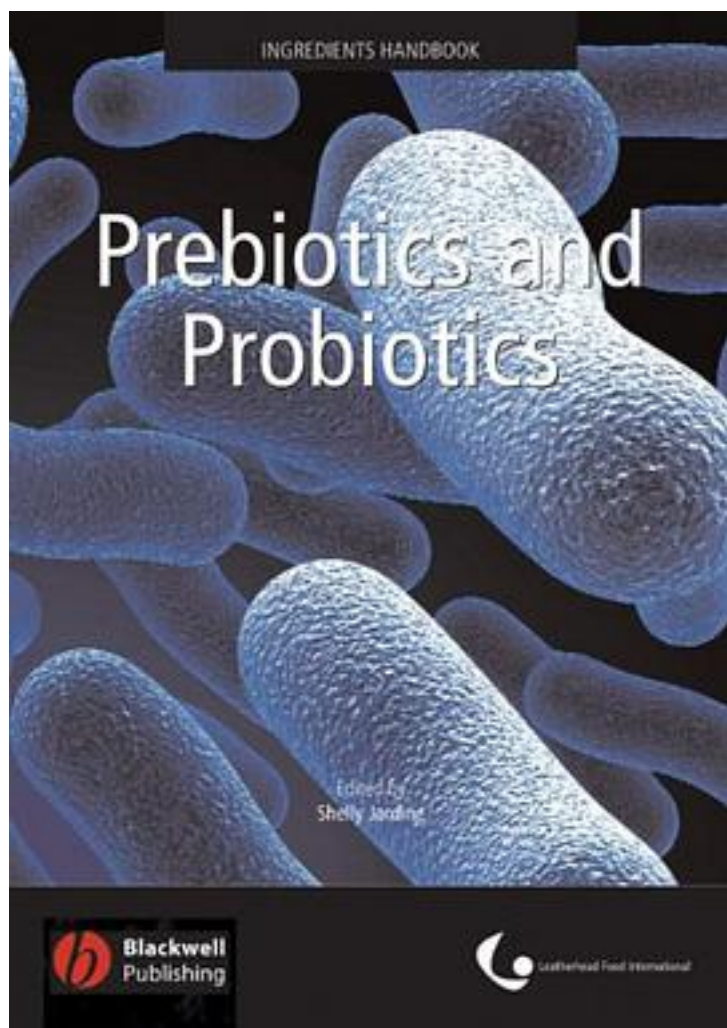


# Prebiotics and Probiotics



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Prebiotic and Probiotics constitute a major and growing sector in the functional foods

industry, with their applications ranging across a large number of different product sectors. The use of prebiotics and probiotics in food presents many technical challenges to the product developer, ensuring the ingredients are the best for the formulation and the target market. The chapters consider the wealth of research that has been undertaken by suppliers and researchers in both prebiotics and probiotics. First published in 2000, The Prebiotics and Probiotics Ingredients Handbook has been an essential reference tool to the food industry, food scientists and technologists, providing information on prebiotics and probiotics, their general properties, technological applications and legislative aspect of adding prebiotics and probiotics to foods. The second edition of this book contains a new section on synbiotics, and fully revised and updated sections on the main prebiotics and probiotics utilised by the food industry. This book also covers the latest relevant worldwide legislative issues. Prebiotics and Probiotics Ingredients Handbook is an essential guide to the growing functional foods sector for food scientists, food technologists and those involved in food processing.

作者介绍:

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