



Processing and Impact on Antioxidants in Beverages

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Processing and Impact on Antioxidants in Beverages presents information key to understanding how antioxidants change during production of beverages, how production options can be used to enhance antioxidant benefit, and how to determine the production process that will result in the optimum antioxidant benefit while retaining consumer acceptability.

In the food industry, antioxidants are added to preserve the shelf life of foods and to prevent off-flavors from developing. These production-added components also contribute to the overall availability of essential nutrients for intake. Moreover, some production processes reduce the amount of naturally occurring antioxidants. Thus, in terms of food science, it is important to understand not only the physiological importance of antioxidants, but what they are, how much are in the different food ingredients, and how they are damaged or enhanced through the processing and packaging phases.

This book specifically addresses the composition and characterization of antioxidants in coffee, green tea, soft drinks, beer, and wine. Processing techniques considered here include fermentation and aging, high-pressure homogenization, enzymatic debittering, and more. Lastly, the book considers several selective antioxidant assays, such as Oxygen Radical Absorbance Capacity (ORAC) and Trolox Equivalent Antioxidant Capacity (TEAC) assays.

- Provides insights into processing options for enhanced antioxidant bioavailability
- Presents correlation potentials for increased total antioxidant capacity
- Includes methods for the in situ or in-line monitoring of antioxidants to reduce industrial loss of antioxidants in beverages
- Proposes processing of concentrated fractions of antioxidants that can be added to foods

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Editorial Review

About the Author

Victor R. Preedy BSc, PhD, DSc, FRSB, FRSPH, FRCPath, FRSC is a senior member of King's College London. He is also Director of the Genomics Centre and a member of the Faculty of Life Sciences and Medicine.

Professor Preedy has longstanding academic interests in substance misuse especially in relation to health and well being. He is a member of the Editorial Board of Drug and Alcohol Dependence and a founding member of the Editorial Board of Addiction Biology. In his career Professor Preedy was Reader at the Addictive Behaviour Centre at The University of Roehampton, and also Reader at the School of Pharmacy (now part of University College London; UCL). Professor Preedy is Editor of the influential works The Handbook Of Alcohol Related Pathology, The Neuropathology of Drug Addictions and Substance Misuse and The Handbook of Cannabis and Related Pathologies (all published by Academic Press-Elsevier).

Professor Preedy graduated in 1974 with an Honours Degree in Biology and Physiology with Pharmacology. He gained his University of London PhD in 1981. In 1992, he received his Membership of the Royal College of Pathologists and in 1993 he gained his second doctoral degree (DSc). Professor Preedy was elected as a Fellow of the Institute of Biology in 1995 and also as a Fellow to the Royal College of Pathologists in 2000. He was then elected as a Fellow of the Royal Society for the Promotion of Health (2004) and The Royal Institute of Public Health and Hygiene (2004). In 2009, Professor Preedy became a Fellow of the Royal Society for Public Health and in 2012 a Fellow of the Royal Society of Chemistry.

To his credit, Professor Preedy has published over 600 articles, which includes peer-reviewed manuscripts based on original research, abstracts and symposium presentations, reviews and numerous books and volumes.

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