The prebiotic concept works on the basis that many potentially health-promoting microorganisms are already present in humans. Prebiotics are non-digestible food ingredients that stimulate activity in targeted microorganisms, to improve the health of the individual. Prebiotics can be incorporated into many foodstuffs such as beverages, health and sports drinks, infant formulae, cereals, bread, savoury products and so forth, and are receiving much commercial interest.

*Prebiotics: Development and Application* is the first book to consolidate research in this emerging area of ‘functional food’ study. The book takes a broad view approach to prebiotics, from the conceptual stage, definition, production, evaluation of individual food products and their effect on microbial flora, and their potential relation to diseases.

The book starts with an introduction to the prebiotic concept and its development, proceeds to consider the synthesis and manufacture of prebiotics and testing for prebiotic effects, and will then consider different forms of prebiotics (e.g. fructans, galactans, lactulose etc). The book will then look at prebiotic intervention for improving human health (acute and chronic disorders) and animal health. The book closes by considering the sectors for prebiotic foods, development and commercialisation issues, and future developments.
ABOUT THE AUTHOR

Bob Rastall and Glenn Gibson are the authors of Prebiotics: Development and Application, published by Wiley.

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