DESCRIPTION

This comprehensive reference consolidates current information on the antioxidant properties of wheat, their beneficial effects, the mechanisms involved, factors affecting availability/bioavailability, and the methods used to measure them. It discusses antioxidant properties of wheat grains and fractions and their phytochemical compositions and covers the effects of genotype, growing conditions, post-harvest treatment, storage, and food formulation and processing on availability/bioavailability.

Wheat Antioxidants will help cereal chemists, food technologists, food processors, nutritionists, and others maximize the health benefits of wheat-based foods.

ABOUT THE AUTHOR

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