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ODOM SWEENEY

An Approach to the Physiology of Lake Ecosystems CRC Press
This book entitled "Biodiesel: Quality, Emissions and By-products" covers topics related to biodiesel quality, performance of combustion engines that use biodiesel and the emissions they generate. New routes to determinate biodiesel properties are proposed and the process how the raw material source, impurities and production practices can affect the quality of the biodiesel is analyzed. In relation to the utilization of biofuel, the performance of combustion engines fuelled by biodiesel and biodiesels blends are evaluated. The applications of glycerol, a byproduct of the biodiesel production process as a feedstock for biotechnological processes, and a key compound of the biorefinery of the future is also emphasized.
Volume 4 CRC Press
This book provides a comprehensive review of the antioxidant value of widely consumed fruits. Each chapter covers the botanical description, nutritional & health properties of these popular fruits. Fruits are one of the most important indicators of dietary quality and offer protective effects against several chronic diseases such as cardiovascular diseases, obesity, and various types of cancer. In order to effectively promote fruit consumption, it is necessary to know and understand the components of fruits. In addition to underscoring the importance of fruit consumption’s effects on human diet, the book addresses the characterization of the chemical compounds that are responsible for the antioxidant proprieties of various fruits. Given its scope, the book will be of interest to graduate and post-graduate students,

research scholars, academics, pomologists and agricultural scientists alike. Those working in various fruit processing industries and other horticultural departments will also find the comprehensive information relevant to their work.

New Developments in Antioxidants Research MDPI

"Medical Lab Science students need a strong foundation in applied chemistry need to learn and demonstrate mastery of the required knowledge, skills and competencies as specified by certifying bodies and accreditation organizations to be prepared for certification and employment as a professional medical assistant. ear explanations that balance analytic principles, techniques, and correlation of results with coverage of disease states. For over 30 years and 8 editions Bishop has gained the reputation in the market as the trusted resource written by Clinical Lab Scientists specifically for CLS students. Many of the leading books on the market are adapted from general chemistry textbooks, while Bishop sets itself apart from the competition by its logical organization reorganize the chapter order to reflect clinical chemistry flow in most courses today. Individual chapter content will be based on the ASCLS Entry Level Curriculum. A map of how the textbook correlates to the ASCLS curriculum will be provided as an instructor resource. Bishop not only demonstrates the how of clinical testing, but also the what, why, and when of testing correlations to help students develop the knowledge and interpretive and analytic skills they will need in their future careers"-- Springer

In its Seventh Edition, this acclaimed Clinical Chemistry continues to be the most student-friendly clinical chemistry text available. This edition not only covers the how of clinical testing but also places greater emphasis on the what, why, and when in order to help today's students fully understand the implications of the information covered, as well as the applicability of this crucial topic in practice. With clear explanations that strike just the right balance of analytic principles, techniques, and correlation of results with disease states, this edition has been fully updated with the latest information to help keep today's students at the forefront of today's science. New case studies, practice questions, and exercises provide ample opportunities to review and apply the topics covered through the text.

Biotechnology, Agriculture, Environment and Energy Nova Publishers

Medicinal plants or medicinal herbs have been identified and used since ancient times to improve the sensory characteristics of food. The main compounds found in plants correspond to four major biochemical classes: Polyphenols, terpenes, glycosides and alkaloids. Plants synthesize these compounds for a variety of purposes, including protection of the plant against fungi and bacteria, defense against insects and attraction of pollinators and dispersal agents to favor the dispersion of seeds and pollens.

Clinical Chemistry Elsevier

Abstracts of VII International Scientific and Practical Conference

Multidisciplinary Research Perspectives BoD – Books on Demand

Physiological Limnology

Products for Life Science Research, 2000-2001 Academic Press

This book gathers the main international research findings on non-steroidal anti-inflammatory drugs (NSAIDs) as emerging contaminants in water. It focuses on the major routes of exposure, and the destinations and life cycles of NSAIDs in water, as well as the manifestations of toxicity in different organisms. It also reviews the methods used in the detection, analysis and quantification of NSAIDs in water as well as the biological and chemical methods of removing them. Lastly, the book offers an overview of the legal frameworks in place and provides conclusions and recommendations for the future. Given its scope, the book is an indispensable resource for scientists in academia and industry, as well as for decision-makers involved in contamination assessment and environmental analysis and NGOs interested in the problem of water contamination by NSAIDs.

Non-Steroidal Anti-Inflammatory Drugs in Water International Science Group

Volumes in this widely revered series present comprehensive reviews of drug substances and additional materials, with critical review chapters that summarize information related to the characterization of drug substances and excipients. This organizational structure meets the needs of the pharmaceutical community and allows for the development of a timely vehicle for publishing review materials on this topic. The scope of the Profiles series encompasses review articles and database compilations that fall within one of the following six broad categories: Physical profiles of drug substances and excipients; Analytical profiles of drug substances and excipients; Drug metabolism and pharmacokinetic profiles of drug substances and excipients; Methodology related to the characterization of drug substances and excipients; Methods of chemical synthesis; and Reviews of the uses and applications for individual drug substances, classes of drug substances, or excipients. Contributions from leading authorities Informs and updates on all the latest developments in the field

Toxic Effects of Mercury Springer Science & Business Media

Phenolic compounds, one of the most widely distributed groups of secondary metabolites in plants, have received a lot of attention in the last few years since the consumption of vegetables and beverages with a high level of such compounds may reduce risks of the development of several diseases. This is partially due to their antioxidant power since other interactions with cell functions have been discovered. What’s more, phenolic compounds are involved in many functions in plants, such as sensorial properties, structure, pollination, resistance to pests and predators, germination, processes of seed, development, and reproduction. Phenolic compounds can be classified in different ways, ranging from simple molecules to highly polymerized compounds. Phenolic Compounds in Food: Characterization and Analysis deals with all

aspects of phenolic compounds in food. In five sections, the 21 chapters of this book address the classification and occurrence of phenolic compounds in nature and foodstuffs; discuss all major aspects of analysis of phenolic compounds in foods, such as extraction, clean-up, separation, and detection; detail specific analysis methods of a number of classes of phenolic compounds, from simple molecules to complex compounds; describe the antioxidant power of phenolic compounds; and discuss specific analysis methods in different foodstuffs.
Novel Approaches of Nanotechnology in Food Academic Press
This Special Issue "Polyphenols in Crops, Medicinal and Wild Edible Plants: From Their Metabolism to Their Benefits for Human Health" presents recent studies dealing with polyphenols isolated from different food sources in terms of nutraceutical, ethnobotanical, and pharmaceutical properties. The most recent techniques of analyses were used, e.g., high throughout metabolomics analyses as well as polyphenol-based fingerprinting to generate metabolic markers. The benefits of polyphenol extracts and isolated phenolic moieties related to human pathologies were also investigated.
Recent Trends and Applications BoD – Books on Demand
Efforts to miniaturize sensing and diagnostic devices and to integrate multiple functions into one device have caused massive growth in the field of microfluidics and this integration is now recognized as an important feature of most new diagnostic approaches. These approaches have and continue to change the field of biosensing and diagnostics. In this Special Issue, we present a small collection of works describing microfluidics with applications in biosensing and diagnostics.
Physicochemical and Nutritional Properties Academic Press
This book focuses on the numerous applications of oxidative stress theory in effects of environmental factors on biological systems. The topics reviewed cover induction of oxidative stress by physical, chemical, and biological factors in humans, animals, plants and fungi. The physical factors include temperature, light and exercise. Chemical induction is related to metal ions and pesticides, whereas the biological one highlights host-pathogen interaction and stress effects on secretory systems. Antioxidants, represented by a large range of individual compounds and their mixtures of natural origin and those chemically synthesized to prevent or fix negative effects of reactive species are also described in the book. This volume will be a useful source of information on induction and effects of oxidative stress on living organisms for graduate and postgraduate students, researchers, physicians, and environmentalists.
From Their Metabolism to Their Benefits for Human Health MDPI
Over the past decade, interest in plant biostimulants has been on the rise, compelled by the growing interest of researchers, extension specialists, private industries, and farmers in integrating these products in the array of environmentally friendly tools to secure improved crop performance, nutrient efficiency, product quality, and yield

stability. Plant biostimulants include diverse organic and inorganic substances, natural compounds, and/or beneficial microorganisms such as humic acids, protein hydrolysates, seaweed and plant extracts, silicon, endophytic fungi like mycorrhizal fungi, and plant growth-promoting rhizobacteria belonging to the genera Azospirillum, Azotobacter, and Rhizobium. Other substances (e.g., chitosan and other biopolymers and inorganic compounds) can have biostimulant properties, but their classification within the group of biostimulants is still under consideration. Plant biostimulants are usually applied to high-value crops, mainly greenhouse crops, fruit trees and vines, open-field crops, flowers, and ornamentals to sustainably increase yield and product quality. The global biostimulant market is currently estimated at about $2.0 billion and is expected to reach $3.0 billion by 2021 at an annual growth rate of 13%. A growing interest in plant biostimulants from industries and scientists was demonstrated by the high number of published peer-reviewed articles, conferences, workshops, and symposia in the past ten years. This book compiles several original research articles, technology reports, methods, opinions, perspectives, and invited reviews and mini reviews dissecting the biostimulatory action of these natural compounds and substances and beneficial microorganisms on crops grown under optimal and suboptimal growing conditions (e.g., salinity, drought, nutrient deficiency and toxicity, heavy metal contaminations, waterlogging, and adverse soil pH conditions). Also included are contributions dealing with the effect as well as the molecular and physiological mechanisms of plant biostimulants on nutrient efficiency, product quality, and modulation of the microbial population both quantitatively and qualitatively. In addition, identification and understanding of the optimal method, time, rate of application and phenological stage for improving plant performance and resilience to stress as well as the best combinations of plant species/cultivar × environment × management practices are also reported. We strongly believe that high standard reflected in this compilation on the principles and practices of plant biostimulants will foster knowledge transfer among scientific communities, industries, and agronomists, and will enable a better understanding of the mode of action and application procedures of biostimulants in different cropping systems.

Emerging Contaminants and Ecological Impact

MDPI

This new MDPI book should be of interest to a wide range of readers. Students of a variety of faculties, employees of the food industry, producers of functional food, farmers, and nutritionists will certainly be interested. The book provides new information on legumes, their nutritional value, the content of biologically active compounds, and changes in the activity of these compounds as a result of the application of various technological processes. The book will not only increase the knowledge of readers but also potentially motivate them to change their diets by including legumes on

the menu. According to nutritionists' recommendations, such a change has a positive effect on health.
Physical Chemistry for Chemists and Chemical Engineers Trans Tech Publications Ltd
“Antioxidant Activity of Polyphenolic Plant Extracts” is a collection of scientific articles regarding polyphenols, that is, substances occurring naturally in plants and exhibiting many beneficial effects on human health. Among polyphenols’ interesting biological properties, their antioxidant activity is considered the most important. This book brings together experts from different research fields on topics related to polyphenols, such as their isolation and purification, assessment of their antioxidant activity, prevention from oxidative stress-induced diseases and use as food additives. The polyphenols used in the present studies are derived from a great variety of plants, ranging from well-known species to rare ones that are only found in specific regions. Moreover, some of the studies provide evidence that polyphenols may be used for the prevention and treatment of common diseases such as diabetes mellitus, Alzheimers’ disease, cardiovascular and intestinal diseases. Importantly, in several of the studies “green extraction methods” for the isolation of polyphenols were developed using modern technologies, where few or no organic solvents were used, in order to minimize environmental and health impacts.
Food Legumes John Wiley & Sons
A comprehensive reference for assessing the antioxidant potential of foods and essential techniques for developing healthy food products Measurement of Antioxidant Activity and Capacity offers a much-needed resource for assessing the antioxidant potential of food and includes proven approaches for creating healthy food products. With contributions from world-class experts in the field, the text presents the general mechanisms underlying the various assessments, the types of molecules detected, and the key advantages and disadvantages of each method. Both thermodynamic (i.e. efficiency of scavenging reactive species) and kinetic (i.e. rates of hydrogen atom or electron transfer reactions) aspects of available methods are discussed in detail. A thorough description of all available methods provides a basis and rationale for developing standardized antioxidant capacity/activity methods for food and nutraceutical sciences and industries. This text also contains data on new antioxidant measurement techniques including nanotechnological methods in spectroscopy and electrochemistry, as well as on innovative assays combining several principles. Therefore, the comparison of conventional methods versus novel approaches is made possible. This important resource: Offers suggestions for assessing the antioxidant potential of foods and their components Includes strategies for the development of healthy functional food products Contains information for identifying antioxidant activity in the body Presents the pros and cons of the available antioxidant determination methods, and helps in the selection of the most appropriate method Written for researchers and professionals in the

nutraceutical and functional food industries,academia and government laboratories, this text includes the most current knowledge in order to form a common language between research groups and to contribute to the solution of critical problems existing for all researchers working in this field.

Clinical Chemistry: Principles, Techniques, and Correlations, Enhanced Edition MDPI

Ideal for planning, performing, and interpreting food protein analyses, especially as it relates to the effect of food processing on protei investigation results. Delineates basic research principles, practices, and anticipated outcomes in each of the illustrated protein assays.

Antioxidants in Fruits: Properties and Health Benefits Elsevier Health Sciences

Cells and Tissues in Culture: Methods, Biology, and Physiology, Volume 3 focuses on the applications of the methods of tissue culture to various fields of investigation, including virology, immunology, and preventive medicine. The selection first offers information on molecular organization of cells and tissues in culture and tissue culture in radiobiology. Topics include cellular organization at the molecular level, fibrogenesis in tissue culture, effect of radiation on the growth of isolated cells, and irradiation of the selected parts of the cell. The publication then considers the effects of invading organisms on cells and tissues in culture and cell, tissue, and organ cultures in virus research. The book elaborates on antibody production in tissue culture and tissue culture in pharmacology. Discussions focus on early attempts at in vitro studies, tissue culture in the study of pharmacologically active agents, and methods of assessment of drug activity. The text also reviews invertebrate tissue and organ culture in cell research; introduction and methods employed in plant tissue culture; and growth, differentiation and organogenesis in plant tissue and organ cultures. The selection is a vital source of data for readers interested in the culture of cells and tissues.

Henry's Clinical Diagnosis and Management by Laboratory Methods: First South Asia Edition_e-Book MDPI

To interpret the laboratory results. To distinguish the normal from the abnormal and to understand the merits and demerits of the assays under study. The book attempts to train a laboratory medicine student to achieve sound knowledge of analytical methods and quality control practices, to interpret the laboratory results, to distinguish the normal from the abnormal and to understand the merits and demerits of the assays under study.