

# Extracting Bioactive Compounds for Food Products: Theory and Applications (Contemporary Food Engineering)



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# **Extracting Bioactive Compounds for Food Products: Theory and Applications (Contemporary Food Engineering)**

The demand for functional foods and neutraceuticals is on the rise, leaving product development companies racing to improve bioactive compound extraction methods – a key component of functional foods and neutraceuticals development. From established processes such as steam distillation to emerging techniques like supercritical fluid technology, **Extracting Bioactive Compounds for Food Products: Theory and Applications** details the engineering aspects of the processes used to extract bioactive compounds from their food sources.

#### **Covers Bioactive Compounds Found in Foods, Cosmetics, and Pharmaceuticals**

Each well-developed chapter provides the fundamentals of transport phenomena and thermodynamics as they relate to the process described, a state-of-the-art literature review, and replicable case studies of extraction processes. This authoritative reference examines a variety of established and groundbreaking extraction processes including:

- Steam distillation
- Low-pressure solvent extraction
- Liquid-liquid extraction
- Supercritical and pressurized fluid extraction
- Adsorption and desorption

The acute view of thermodynamic, mass transfer, and economical engineering provided in this book builds a foundation in the processes used to obtain high-quality bioactive extracts and purified compounds. Going beyond the information traditionally found in unit operations reference books, **Extracting Bioactive Compounds for Food Products: Theory and Applications** demonstrates how to successfully optimize bioactive compound extraction methods and use them to create new and better natural food options. **Download** Extracting Bioactive Compounds for Food Products: ...pdf

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