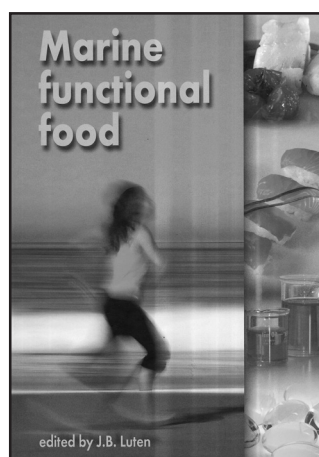


PUBLICAÇÕES NOVAS/ NEW PUBLICATIONS

FOOD AND NUTRITION

LUTEN, J. B. (Ed.) *Marine functional food*. Netherlands: Wageningen Academic Publishers, 2009. 174 p.



Edited by Prof. Joop Luten, former head of the “Department of Seafood and Aquaculture” at the “Netherlands Institute for Fisheries Research”, the book presents a review on the relationship between seafood consumption and beneficial health effects, as well as on the quality aspects involved in foods containing bioactive compounds obtained from

fish, such as omega 3 fatty acids. Several researchers that contributed to this book ran their projects in the “Nordic Network for Marine Functional Food (MARIFUNC)” under Prof. Luten’s coordination. The first chapter covers the effects of lipids, phospholipids, proteins, peptides, amino acids, selenium, chitosan and chondroitin in the risk reduction for a number of disturbances, including cardiovascular diseases, cancer, inflammatory diseases, allergy and mental development. At the end of this first chapter, the potential risk associated to high seafood intake is presented, such as contamination with mercury and other persistent organic pollutants. The subsequent chapter discusses the processing and environment effects on marine lipid quality. The authors also point out the high susceptibility to oxidation of these polyunsaturated fatty acids that limit their shelf-life when applied in a food matrix, such as in bulk oils or emulsions. The third chapter deals with seafood proteins and peptides, including the effect of processing on the nutritional and functional properties of these compounds. The next

chapters concentrate on the discussion about the sensory aspect implied in fish consumption, and customer attitudes towards seafood health claims. Finally, the book outlines the role of small and medium Nordic enterprises in the functional food commercialization, emphasizing further perspectives and challenges.

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