

# DOWNLOAD PDF BIOACTIVE COMPONENTS OF MARE MILK QINGHAI SHENG AND XINPING FANG

## Chapter 1 : Bioactive Components in Milk and Dairy Products - Young W Park - Bok () | Bokus

*Sheng, Q. and Fang, X. () Bioactive Components in Mare Milk, in Bioactive Components in Milk and Dairy Products (ed Y. W. Park), Wiley-Blackwell, Oxford, UK. doi: /ch7 If you are a society or association member and require assistance with obtaining online access instructions.*

Hardcover Contents Chapter 1. Overview of bioactive components in milk and dairy products Dr. Bioactive components in milk. Bioactive components of bovine milk Dr. Bioactive components of goat milk Dr. Bioactive components of sheep milk Drs. Bioactive component of buffalo milk Drs. Ajit Pandya and George F. Bioactive components of camel milk Dr. Bioactive components of mare milk Drs. Bioactive components in manufactured dairy products. Bioactive components in caseins, caseinates and cheeses Drs. Bioactive components in yogurt products Drs. Xin Zhao, Eveline M. Bioactive components in Koumiss and Kefir Dr. Bioactive components in whey products Drs. Probiotics and prebiotics as bioactive components in dairy products Drs. Young Jin Baek and Byung H. Lee, Korea Yakult Co. Other related issues on bioactive compounds in dairy foods. Regulatory issues and functional health claims on bioactive compounds Dr. New technologies for bioactive compounds isolation and analysis Dr. Potential for improving health: Immunomodulation by dairy ingredients Dr. Tadao Saito, Tohoku University, Japan. Calcium bioavailability of milk and dairy Products Drs. Kgwatalala, McGill University, Canada. Iron fortification of dairy products Dr. Books and small items posted to non-UK addresses are generally sent Royal Mail Printed papers for books. Delivery is charged according to the weight of your order.

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## Chapter 2 : Bioactive components in milk and dairy products - Ú©ØªØ§Ø¨“Ø®Ø§Ù†Ù‡ Ø§Ù„Ú©ØªØ±Ù†

*Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species, including cows, goats, buffalo, sheep, horse, camel, and other minor species.*

However, the traditional and contemporary view of the role of milk has been remarkably expanded beyond the horizon of nutritional subsistence of infants. Milk is more than a source of nutrients for any neonate of mammalian species, as well as for growth of children and nourishment of adult humans. Aside from nutritional values of milk, milkborne biologically active compounds such as casein and whey proteins have been found to be increasingly important for physiological and biochemical functions that have crucial impacts on human metabolism and health Schanbacher et al. During the past decades, major progress has been made in the science, technology, and commercial applications of the multitude and complexity of bioactive components, particularly in bovine milk and colostrum. Cow milk has been the major source of milk and dairy products in developed countries, especially in the Western world, although more people drink the milk of goats than that of any other single species worldwide Haenlein and Caccese ; Park , Among the many valuable constituents in milk, the high levels of calcium play an important role in the development, strength, and density of bones in children and in the prevention of osteoporosis in elderly people. Calcium also has been shown to be beneficial in reducing cholesterol absorption, and in controlling body weight and blood pressure. Recent numerous research activities and advanced compositional identification of a large number of bioactive compounds in milk and dairy products have led to the discovery of specific biochemical, physiological, and nutritional functionalities and characteristics that have strong potential for beneficial effects on human health. Four major areas of bioactivity of milk components have been categorized: Also, little is available in the areas of bioactive and nutraceutical compounds in bovine and human milks, while books on other mammalian species are non-existent. Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species, including cows, goats, buffalo, sheep, horse, camel, and other minor species. Park has assembled a group of internationally reputed scientists in the forefront of functional milk and dairy products, food science and technology as contributors to this unique book. Coverage for each of the various dairy species includes: Bioactive components are discussed for manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey prod- ucts. Aimed at food scientists, food technologists, dairy manufacturers, nutritionists, nutraceutical and func- tional foods specialists, allergy specialists, biotechnologists, medical and health professionals, and upper level students and faculty in dairy and food sciences and nutrition, Bioactive Components in Milk and Dairy Products is an important resource for those who are seeking nutritional, health, and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond. Park has devoted his re- search career in goat milk and dairy goat products research for the past 27 years, publishing more than revered journal articles, book chapters, and invited papers and abstracts in national and interna- tional conferences. For those organizations that have been granted a photocopy license by CCC, a separate system of payments has been arranged. Designations used by companies to distinguish their products are often claimed as trademarks. All brand names and product names used in this book are trade names, service marks, trademarks or registered trademarks of their respective owners. The publisher is not associated with any product or vendor men- tioned in this book. This publication is designed to provide accurate and authoritative information in regard to the subject matter covered. It is sold on the understanding that the publisher is not engaged in rendering professional services. If professional advice or other expert assistance is required, the services of a competent professional should be sought. Includes bibliographical references and index. Dairy products in human nutrition. WA B J TX M5B56 â€”dc22 A catalog record for this book is available from the U. Pandya and George F. E Bioactive milk peptides: G Bioactive peptides in dairy products In: Handbook of Food Products Manufacturing Y. Bioactive Components in Milk and Dairy Products extensively covers the

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bioactive components in milk and dairy products of many dairy species, including cows, goats,.

**Chapter 3 : - NLM Catalog Result**

*Mare's milk has been used traditionally in some countries for substituting human milk or treating patients suffering from e.g. tuberculosis, peptic ulcer or chronic hepatitis (Sheng & Fang*

Milk is often considered as a functional food since it contains varieties of different bioactive components. Because of its chemical composition and structural properties, milk is also a good vehicle to formulate 10 Overview of Bioactive Components in Milk and Dairy Products functional foods. Although bioactive compounds in milk and dairy products have been extensively studied during the last couple of decades, especially in human and bovine milk and some dairy products, there are very few publications on this topic available for other dairy animal species that provide valuable nourishment, especially in developing countries in Asia and Africa. So far only a limited number of publications have been available about the biochemistry and technology of bioactive and nutraceutical compounds in bovine and human milk, and the milk of other mammalian species has not received much research attention in this regard. This book is therefore unique in also covering extensively bioactive components in milk and dairy products of goats, sheep, buffalo, camels, and horses by internationally renowned scientists who are in the forefront of research in functional components of milk and dairy products and their chemistry and technology. The bovine milk chapter starts the discussion in order to present the updated reference scientific information and research data in the field of bioactive components and functional food ingredients with respect to those in other dairy species. This book benefits readers around the world, including students, scientists, and health-conscious consumers who are looking for scientific information on bioactive compounds and therapeutic substances in milk and dairy products from different dairy animal species as referenced to cow milk. This book presents the best available current knowledge and reports on the up-to-date information written and forwarded by world authorities and experts in bioactive and nutraceutical components in milk and processed milk products of different dairy species. This volume is uniquely different from other published works because it not only contains rich compilations of a variety of research data and literature on milk of different mammalian species, but because it also extensively delineates bioactive compounds in the various important manufactured dairy products. Other integral aspects of functionality of bioactive compounds are also included in this book, such as potential for improving human health with these components in milk and dairy products. The introductory section describes the overview of bioactive components in milk and dairy products and the general concept of bioactive compounds and functional foods derived from milk and dairy products. Section I covers the bioactive components in milk of the different major dairy species, which makes this book a special reference source of detailed information not otherwise available. This work therefore would be valuable to readers who seek special scientific information and data for their unique locations, environments, traditions, and availabilities of their own dairy species. Considering this rapidly emerging and fascinating scientific area in human health and nutrition, this work is a special reference source because of its unique and significant contributions to the field. Section II looks closely at the bioactive components in manufactured dairy products, such as caseins, caseinates, cheeses, yogurt products, koumiss and kefir, whey products, probiotics, and prebiotics. Section III touches on other related issues in bioactive compounds in dairy products, such as regulatory issues and functional health claims on bioactive compounds, new technologies for isolation, and analysis of bioactive compounds. This section also delineates several aspects of potential for improving human health, including immunomodulation by dairy ingredients, calcium bioavailability of milk and dairy products, and iron fortification of dairy products. Haenlein are greatly appreciated, and his editorial advice to this book is herewith gratefully acknowledged. Antibacterial spectrum of lactoferricin B, a potent bactericidal peptide derived from the N-terminal region of bovine lactoferrin. Biologically active peptides from milk proteins with emphasis on two examples concerning antithrombotic and immuno-modulating activities. Bioactive peptides in dairy products. Handbook of Food Products Manufacturing Y. Latent bioactive peptides in milk proteins:

Goat milk versus cow milk. Extension Goat Handbook G. Analogy between fibrinogen and casein: Formation and prospects for health promotion. Handbook of Functional Dairy Products C. Opioid activities and structures of alpha-casein-derived exorphins. Identification of an antihypertensive peptide from casein hydrolysate produced by a proteinase from *Lactobacillus helveticus* CP Global market review of functional foods—Forecasts to Angiotensin I-converting enzyme inhibitor derived from an enzymatic hydrolysis of casein. Isolation and bradykinin-potentiating activity on the uterus and the ileum of rats. Overview on milk protein-derived peptides. Inhibitors of angiotensin I-converting enzyme derived from bovine casein casokinins. Biologically active casein peptides implicated in immunomodulation. Mintel International Group Ltd. Bovine lactoferrin stimulates the phagocytic activity of human neutrophils: Synthetic peptides corresponding to alpha-lactalbumin and beta-lactoglobulin sequences with angiotensin-I-converting enzyme inhibitory activity. Identification of a novel angiotensin I-converting enzyme inhibitory peptide corresponding to a tryptic fragment of bovine beta-lactoglobulin. Nutrient profiles of commercial goat milk cheeses manufactured in the United States. Goat milk—Chemistry and nutrition. Isolation and characterization of sheep lactoferrin, an inhibitor of platelet aggregation and comparison with human lactoferrin. Sheep kappa-casein peptides inhibit platelet aggregation. Bioactive peptides derived from milk proteins. Structural, physiological, and analytical aspects. Serophin, and opioid peptide derived from serum albumin. Antihypertensive effect of peptides from casein by an extracellular protease from *Lactobacillus helveticus* CP The advent of this new food category has been facilitated by increasing scientific knowledge about the metabolic and genomic effects of diet and specific dietary components on human health. Accordingly, opportunities have arisen to formulate food products that deliver specific health benefits, in addition to their basic nutritional value. Bovine milk and colostrum are considered the most important sources of natural bioactive components. Over the last 2 decades major advances have taken place with regard to the science, technology, and commercial applications of bioactive components present naturally in bovine milk and colostrum. Bioactive components comprise specific proteins, peptides, lipids, and carbohydrates. Chromatographic and membrane separation techniques have been developed to fractionate and purify many of these components on an industrial scale from colostrum, milk, and cheese whey Smithers et al. Fractionation and marketing of bioactive milk ingredients has emerged as a new lucrative sector for dairy industries and specialized bioindustries. At present many of these components are being exploited for both dairy and nondairy food formulations and even pharmaceuticals Korhonen et al. The dairy industry has achieved a leading role in the development of functional foods and has already commercialized products that boost, for example, the immune system; reduce elevated blood pressure; combat gastrointestinal infections; help control body weight; and prevent osteoporosis FitzGerald et al. There also is increasing evidence that many milk-derived components are effective in reducing the risk of metabolic syndrome, which may lead to various chronic diseases, such as cardiovascular disease and diabetes Mensink ; Pfeuffer and Schrezenmeir a; Scholz-Ahrens and Schrezenmeir Beyond essential nutrients milk seems thus capable of delivering many health benefits to humans of all ages by provision of specific bioactive components. This chapter reviews the current knowledge about technological and biological properties of milk- and colostrum-derived major bioactive components and their exploitation for human health. A particular emphasis has been given to bioactive proteins, peptides, and lipids, which have been the subjects of intensive research in recent years.

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## Chapter 4 : Bioactive Components in Milk and Dairy Products - calendrierdelascience.com

*park park and nam claps et al chapter 7 bioactive components in mare milk qinghai sheng and xinping fang section ii bioactive components in manufactured.*

Overview of bioactive components in milk and dairy products Dr. Bioactive components in milk. Bioactive components of bovine milk Dr. Bioactive components of goat milk Dr. Bioactive components of sheep milk Drs. Bioactive component of buffalo milk Drs. Ajit Pandya and George F. Bioactive components of camel milk Dr. Bioactive components of mare milk Drs. Bioactive components in manufactured dairy products. Bioactive components in caseins, caseinates and cheeses Drs. Bioactive components in yogurt products Drs. Xin Zhao, Eveline M. Bioactive components in Koumiss and Kefir Dr. Bioactive components in whey products Drs. Probiotics and prebiotics as bioactive components in dairy products Drs. Young Jin Baek and Byung H. Lee, Korea Yakult Co. Other related issues on bioactive compounds in dairy foods. Regulatory issues and functional health claims on bioactive compounds Dr. New technologies for bioactive compounds isolation and analysis Dr. Potential for improving health: Immunomodulation by dairy ingredients Dr. Tadao Saito, Tohoku University, Japan. Calcium bioavailability of milk and dairy Products Drs. Kgwatalala, McGill University, Canada. Iron fortification of dairy products Dr.

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*Qinghai Sheng's 3 research works with 84 citations and reads, including: Bioactive Components in Mare Milk. Qinghai Sheng has expertise in Agricultural Science.*

Cold cereals 2 3 1 0 Snack mixes 2 0 0 0 Source: Although bioactive compounds in milk and dairy products have been extensively studied during the last couple of decades, especially in human and bovine milk and some dairy products, there are very few publications on this topic available for other dairy animal species that provide valuable nourishment, especially in developing countries in Asia and Africa. So far only a limited number of publications have been available about the biochemistry and technology of bioactive and nutraceutical compounds in bovine and human milk, and the milk of other mammalian species has not received much research attention in this regard. This book is therefore unique in also covering extensively bioactive components in milk and dairy products of goats, sheep, buffalo, camels, and horses by internationally renowned scientists who are in the forefront of research in functional components of milk and dairy products and their chemistry and technology. This book presents the best available current knowledge and reports on the up-to-date information written and forwarded by world authorities and experts in bioactive and nutraceutical components in milk and processed milk products of different dairy species. This volume is uniquely different from other published works because it not only contains rich compilations of a variety of research data and literature on milk of different mammalian species, but because it also extensively delineates bioactive compounds in the various important manufactured dairy products. Other integral aspects of functionality of bioactive compounds are also included in this book, such as potential for improving human health with these components in milk and dairy products. The introductory section describes the overview of bioactive components in milk and dairy products and the general concept of bioactive compounds and functional foods derived from milk and dairy products. Section I covers the bioactive components in milk of the different major dairy species, which makes this book a special reference source of detailed information not otherwise available. Section III touches on other related issues in bioactive compounds in dairy products, such as regulatory issues and functional health claims on bioactive compounds, new technologies for isolation, and analysis of bioactive compounds. Haenlein are greatly appreciated, and his editorial advice to this book is herewith gratefully acknowledged. Anti-bacterial spectrum of lactoferrin B, a potent bactericidal peptide derived from the N-terminal region of bovine lactoferrin. Biologically active peptides from milk proteins with emphasis on two examples concerning antithrombotic and immunomodulating activities. Bioactive peptides in dairy products. Handbook of Food Products Manufacturing Y. Latent bioactive peptides in milk proteins: Goat milk versus cow milk. Extension Goat Handbook G. Milk-derived bioactive peptides: Formation and prospects for health promotion. Handbook of Functional Dairy Products C. Opioid activities and structures of alpha-casein-derived exorphins. Global market review of functional foods Forecasts to Angiotensin I-converting enzyme inhibitor derived from an enzymatic hydrolysis of casein. Isolation and bradykinin-potentiating activity on the uterus and the ileum of rats. Overview on milk protein-derived peptides. Inhibitors of angiotensin I-converting enzyme derived from bovine casein casokinins. VCH - Weinheim, Germany, pp. Migliore - Samour, D. Biologically active casein peptides implicated in immunomodulation. Mintel International Group Ltd. Bovine lactoferrin stimulates the phagocytic activity of human neutrophils: Synthetic peptides corresponding to alpha-lactalbumin and beta-lactoglobulin sequences with angiotensin-I-converting enzyme inhibitory activity. Goat milk Chemistry and nutrition. Isolation and characterization of sheep lactoferrin, an inhibitor of platelet aggregation and comparison with human lactoferrin. Sheep kappa-casein peptides inhibit platelet aggregation. Milk-born bioactive peptides. Bioactive peptides derived from milk proteins. Structural, physiological, and analytical aspects. Serophin, and opioid peptide derived from serum albumin. VCH - Weinheim, Germany, pp. Antihypertensive effect of peptides from casein by an extracellular protease from

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Lactobacillus helveticus CP

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*Bioactive components in bovine milk and dairy products / Young W. Park --Bioactive components in bovine milk / Hannu Korhonen --Bioactive components in goat milk / Young W. Park --Bioactive components in sheep milk / Isidra Recio [and others] --Bioactive component in buffalo milk / A.J. Pandya and George F.W. Haenlein --Bioactive components in.*

## Chapter 7 : bioactive component sinmilk and dairy products - TÄ i liá»¸u text

*Bioactive components of sheep milk (Drs. Isidra Recio, Miguel Angel de la Fuente, Manuela Juarez and Mercedes Ramos, Instituto de Fermentaciones Industriales (CSIC), Madrid, Spain).*

## Chapter 8 : Bioactive Components in Milk and Dairy Products

*Chapter 7 Bioactive Components in Mare Milk (Qinghai Sheng and Xinping Fang). Section II Bioactive Components in Manufactured Dairy Products. Chapter 8 Bioactive Components in Caseins, Caseinates, and Cheeses (Ryozo Akuzawa, Takayuki Miura, and Hiroshi Kawakami).*

## Chapter 9 : bioactive component sinmilk and dairy products

*Although bioactive compounds in milk and dairy products have been extensively studied during the last few decades - especially in human and bovine milks and some dairy products - very few publications on this topic are available, especially in other dairy species' milk and their processed.*