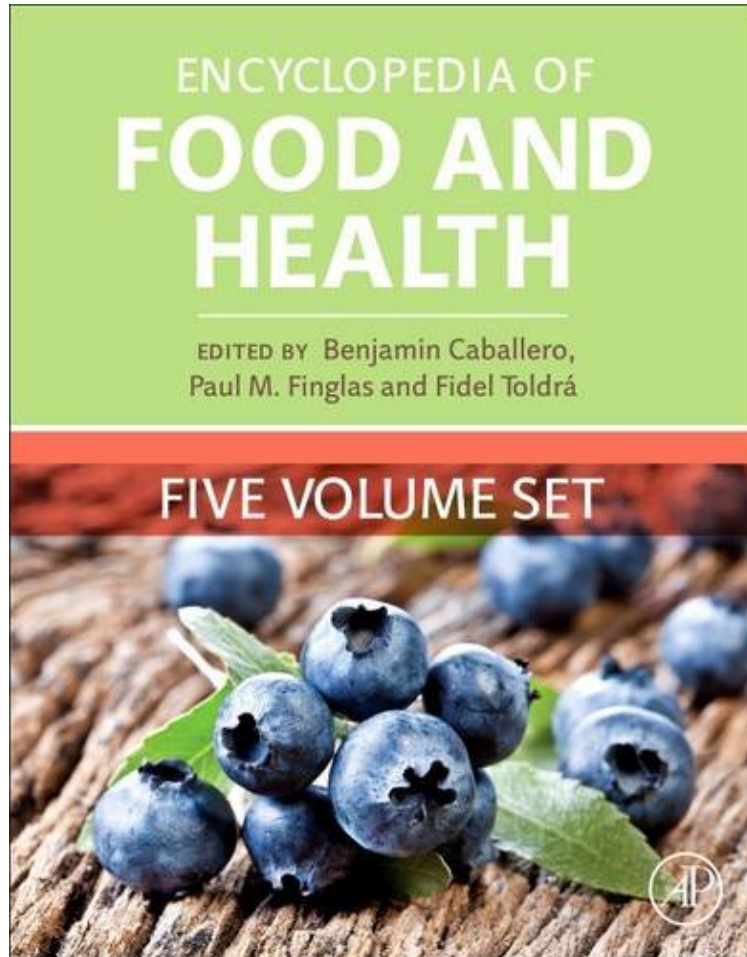


## Encyclopedia of Food and Health

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**From Academic Press : Encyclopedia of Food and Health** before purchasing it in order to gage whether or not it would be worth my time, and all praised Encyclopedia of Food and Health:

The Encyclopedia of Food and Health provides users with a solid bridge of current and accurate information spanning food production and processing, from distribution and consumption to health effects. The Encyclopedia comprises five volumes, each containing comprehensive, thorough coverage, and a writing style that is succinct and straightforward. Users will find this to be a meticulously organized resource of the best available summary and conclusions on each topic. Written from a truly international perspective, and covering of all areas of food science and health in over 550 articles, with extensive cross-referencing and further reading at the end of each chapter, this updated encyclopedia is an invaluable resource for both research and educational needs. Identifies the essential nutrients and how to avoid their deficiencies Explores the use of diet to reduce disease risk and optimize health Compiles methods for detection and

quantitation of food constituents, food additives and nutrients, and contaminants Contains coverage of all areas of food science and health in nearly 700 articles, with extensive cross-referencing and further reading at the end of each chapter

"...covers a lot of territory, but only in small sound bites and in a very basic manner an excellent tool for the intended audience of scientists and science writers. Score: 72 - 3 Stars" --Doody's

**About the Author** Professor Ben Cabellero, Professor of International Health at the Bloomberg School of Public Health and Professor of Pediatrics at the School of Medicine, Johns Hopkins University, USA Paul Finglas, Head of the Food Databanks National Capability and Research Leader in Food and Health, Institute of Food Research, UK Fidel Toldra holds a PhD in Chemistry (1984) and is Research Professor at the Instituto de Agroquímica y Tecnología de Alimentos (CSIC) located in Paterna (Valencia, Spain) where he leads the group on Biochemistry, technology and innovation of meat and meat products. He was a Fulbright postdoctoral scholar at Purdue University (West Lafayette, Indiana, 1985-86) and visiting scientist at the University of Wisconsin (Madison, Wisconsin, 1991 and 1995), and the Institute of Food Research (Bristol, UK, 1987). Prof. Toldra has filed 11 patents, published over 250 manuscripts in scientific journals and 115 chapters of books. He holds in 2015 an h index of 42. His research interests are focused on food biochemistry and the development of new analytical methodologies, focusing on the improvement of quality, nutrition and safety of foods of animal origin, especially meat and meat products. Prof. Toldra is the European Editor of Trends in Food Science and Technology (2005-current) and Associate Editor of Meat Science (2014-current); he was Editor-in-Chief of Current Nutrition Food Science and section Editor of the Journal of Muscle Foods. He is a member of the Editorial Boards of Food Chemistry, Current Opinion in Food Science, Journal of Food Engineering, Food Analytical Methods, Journal of Food and Nutrition Research, Recent Patents in Agriculture, Food and Nutrition, The Open Nutrition Journal and Food Science Nutrition. He has edited/Co-edited more than 30 books for known publishers (CRC Press, Springer, Wiley-Blackwell and Elsevier). He is one of the 3 Editors-in-Chief of the Encyclopedia of Food and Health, published in September 2015 by Academic Press/Elsevier. Prof. Toldra has received the Iber Award on Food and Cardiovascular Diseases, the Danone Institute award in Food, Nutrition and Health, the International Prize for Meat Science and Technology given by the International Meat Secretariat, the GEA award on R+D activity in agro-food, and the Distinguished Research Award and the Meat processing Award, both of the American Meat Science Association. He is a Fellow of the International Academy of Food Science and Technology (IAFOST) and a Fellow of the Institute of Food Technologists (IFT). Prof. Toldra served at Panels on Food Additives and on Flavorings, enzymes, processing aids and food contact materials of the European Food Safety Authority (EFSA, 2003-15) and Chairman of the Working groups on Irradiation (2009-10), Processing Aids (2011-14) and Enzymes (2010-15). In 2008-09 he joined the FAO/WHO group of experts to evaluate chlorine-based disinfectants in the processing of foods.