

Literatura

a) Souhrnná literatura

Podrobnější informace o funkčních potravinách a jejich účinných složkách, příp. o chemii potravin, může zájemce najít v následujících publikacích:

Bidlack W. R. – Omaye S. T. – Meskin M. S. – Topham D. (eds.): *Phytochemicals as Bioactive Agents*. Technomic Publ., Lancaster (USA), 2000, 274 s.

Buttriss J. – Saltmarsh M. (eds.): *Functional Foods II. Claims and Evidence*. Royal Soc. Chem., Cambridge, 2000, 243 s.

Coulston A. M. – Rock C. L. – Mosen E. R. (eds.): *Nutrition in the Prevention and Treatment of Disease*. Acad. Press, New York, 2001, 801 s.

Diplock A. T. – et al.: Scientific concepts of functional foods in Europe: consensus document. *British Journal of Nutrition*, 81, 1999, Suppl. 1, S1–S28.

Farnworth E. R. (ed.): *Handbook of Fermented Functional Foods*. CRC Press, Boca Raton, 2003, 448 s.

Gibson G. R. – Williams C. M. (eds.): *Functional Foods. Concept to Product*. Woodhead Publ., Cambridge, 2000, 374 s.

Hurst W. J. (ed.): *Methods of Analysis for Functional Foods and Nutraceuticals*. CRC Press, Boca Raton, 2002, 416 s.

Mazza G. (ed.): *Functional Foods: Biochemical and Processing Aspects I*. Technomic Publ., Lancaster (USA), 1998, 460 s.

Meskin M. S. – Bidlack W. R. – Davies A. – Omaye S. T. (eds.): *Phytochemicals in Nutrition and Health*. CRC Press, Boca Raton, 2002, 224 s.

Pánek J. – Pokorný J. – Dostálová J. – Kohout P.: *Základy výživy*. Svoboda Servis, Praha, 2002, 207 s.

Roberfroid M.: *Inulin and Oligofructose: Functional Food Ingredients*. CRC Press, Boca Raton, 2003, 385 s.

Shi J. – Mazza G. – Le Maguer M. (eds.): *Functional Foods: Biochemical and Processing Aspects II*. CRC Press, Boca Raton, 2002, 432 s.

Velíšek J.: *Chemie potravin. Díly I–III*. OSSIS, Tábor, 1999, 328 + 304 + 342 s.

Wildman R. E. C. (ed.): Handbook of Nutraceuticals and Functional Foods. CRC Press, Boca Raton, 2000, 568 s.

b) Literatura, z níž byly převzaty údaje tabulek

Ackman R. G.: Tuk sladkovodních ryb a jeho význam pro výživu. *Výživa a potraviny*, 57, 2002: 2–3.

Block G. – Patterson B. – Subar A.: Fruit, vegetables, and cancer prevention: a review of the epidemiological evidence. *Nutrition and Cancer*, 18, 1992: 1–29.

Doll R. – Peto R.: The causes of cancer: quantitative estimates of avoidable risks of cancer in the United States today. *Journal of the National Cancer Institute*, 66, 1981: 1191–1308.

Dostálová J. – Pokorný J.: Rostlinné steroly (fytosteroly) v potravinách, jejich příjem a význam pro prevenci kardiovaskulárních onemocnění. *Výživa a potraviny*, 55, 2000: 189–190.

Dufresne C. J. – Farnworth E. R.: A review of latest research findings on the health promotion properties of tea. *Journal of Nutritional Biochemistry*, 12, 2001: 404–421.

Erbersdobler H. F.: Summarising lecture and prospects for future research and development. *Food Research International*, 35, 2002: 323–325.

Hertog M. G. L. – Hollman P. C. H. – Katan M. B.: Content of potentially anticarcinogenic flavonoids of 28 vegetables and 9 fruits commonly consumed in the Netherlands. *Journal of Agricultural and Food Chemistry*, 40, 1992: 2379–2383.

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