
Table of Contents

1. Functional Foods and Their Impact on Nutrition and Health: Opportunities in the Asia Pacific 1
Mark L. Wahlqvist and Naiyana Wattanapenpaiboon
2. Asian Herbal Products: The Basis for Development of High-Quality Dietary Supplements and New Medicines 21
Kuo-Hsiung Lee, Hideji Itokawa, and Mutsuo Kozuka
3. Chemistry, Pharmacology, and Quality Control of Selected Popular Asian Herbs in the U.S. Market 73
Mingfu Wang, Qing-Li Wu, James E. Simon, Yi Jin, and Chi-Tang Ho
4. Health-Related Fat Replacers Prepared from Grain for Improving Functional and Nutritive Values of Asian Foods 103
George E. Inglett, Craig J. Carriere, and Saipin Maneepun

5. Antiaging Properties of Asian Functional Foods: A Historical Topic Closely Linked to Longevity 129
Yi Dang
6. A New Treatment and Prevention Strategy for Human Papillomaviruses 145
Karen J. Auborn
7. Traditional Functional Foods in Korea 159
Su-Rae Lee
8. Evolution of Korean Dietary Culture and Health Food Concepts 187
Cherl-Ho Lee and Tai-Wan Kwon
9. Asian Fish Sauce as a Source of Nutrition 215
Chaufah Thongthai and Asbjørn Gildberg
10. Nutraceuticals from Seafood and Seafood By-Products 267
Fereidoon Shahidi
11. Functional Foods from Meat Animals 289
Youling L. Xiong
12. Functional Foods from Fruit and Fruit Products 303
John Shi and James H. Moy
13. Functional Foods from Fermented Vegetable Products: Kimchi (Korean Fermented Vegetables) and Functionality 341
Kun-Young Park and Sook-Hee Rhee
14. Antioxidative Function of Seeds and Nuts and Their Traditional Oils in the Orient 381
Yasuko Fukuda and Mayumi Nagashima

<i>Table of Contents</i>	xxi
15. Antioxidants and Other Functional Extracts from Sugarcane	411
<i>Kenji Koge, Michael Saska, and Chung Chi Chou</i>	
16. Functional Foods from Garlic and Onion	433
<i>Toyohiko Ariga and Taiichiro Seki</i>	
17. Functional Foods from Date Fruits	491
<i>Jiwan S. Sidhu and Suad N. Al-Hooti</i>	
18. Functional Foods and Products from Japanese Green Tea	525
<i>Teruo Miyazawa and Kiyotaka Nakagawa</i>	
19. Miso as a Functional Food	537
<i>W. J. Mullin</i>	
20. Fermented Soybean Products as Functional Foods: Functional Properties of Doenjang (Fermented Soybean Paste)	555
<i>Kun-Young Park and Keun-Ok Jung</i>	
21. Conventional and Emerging Food Processing Technologies for Asian Functional Food Production	597
<i>Hao Feng and Scott A. Morris</i>	
<i>Index</i>	635