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particularly “functional food,” can be part of the solution. In the newest edition of our textbook, Introduction to Functional Food Science, we strive to educate research professionals, students, and the public through descriptions of functional food components, health benefits, chronic diseases, global markets, and sensory

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Physics has been very influential in shaping the development of biology and medicine [10, 11].

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Functional foods: a growing industry.

Functional foods are foods designed to provide specific health benefits.

They are a growing industry, fuelled by consumer demand and advances in science. Fish oil provides omega-3. Fish oil provides a rich source of omega-3 fatty acids.

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Functional foods are generally separated into two categories: conventional and modified (). Conventional foods are natural, whole-food ingredients that are rich in important nutrients like vitamins ...

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