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Functional foods

Concept to product

Edited by Glenn R Gibson and Christine M Williams



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Nicholas Jeremy Jardine
1945–2000**

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Abbreviations

AFLP	amplified fragment length polymorphism
ALP	atherogenic lipoprotein phenotype
AOAC	American Organization of Agricultural Chemists
APA	Administrative Procedure Act 1946
BATF	Bureau of Alcohol, Tobacco and Firearms
BMI	body mass index
CARET	carotene and retinol efficacy trial
CCA	Circuit Court of Appeals
CETP	cholesterol ester transfer protein
CFSAN	Center for Food Safety and Applied Nutrition
CFR	Code of Federal Regulations
CHD	coronary heart disease
CM	chylomicron
CPGM	Compliance Policy Guides Manual
CV	conventional
CVD	cardiovascular disease
DHA	docosahexaenoic acid
DRV	daily recommended value
DSHEA	Dietary Supplement Health and Education Act 1994
ELISA	enzyme-linked immunosorbant assay
EPA	eicosapentaenoic acid
ERH	equilibrium relative humidity
FA	fatty acid
FAIR	Food and Agro-Industrial Research
FDA	Food and Drug Administration
FDAMA	Food and Drug Administration Modernization Act 1997

FFDCA	Federal Food, Drug and Cosmetic Act 1938
FISH	fluorescent in situ hybridisation
FOS	fructo-oligosaccharides oligosaccharides
FOSHU	food for specified health use
FR	Federal Register
FSIS	Food Safety and Inspection Service
FTC	Federal Trade Commission
FUFOSE	Functional Food Science in Europe
GALT	gut associated lymphoid tissue
GF	germ-free
GFP	green fluorescent protein
GI	gastrointestinal
GIP	glucose-dependent insulintropic polypeptide
GLP	glucagon-like peptide
GM	genetically modified
GOS	galacto-oligosaccharide
GRAS	generally recognized as safe
HACCP	hazard analysis and critical control point
HDL	high density lipoprotein
HL	hepatic lipase
HMG-CoA	hydroxy-methyl-glutaryl CoA
HPLC	high performance liquid chromatography
IBD	inflammatory bowel disease
IDL	intermediate density lipoprotein
ILSI	International Life Science Institute
IMO	isomalto-oligosaccharide
LAB	lactic acid bacteria
LCAT	lecithin cholesterol acyltransferase
LDL	low density lipoprotein
LPL	lipoprotein lipase
LPS	lipopolysaccharide
LS	lactosucrose
MAFF	Ministry of Agriculture, Fisheries and Food
MLN	mesenteric lymph nodes
MUFA	monounsaturated fatty acid
NIDDM	non insulin dependent diabetes mellitus
NLEA	Nutrition Labeling and Education Act 1990
NSP	non-starch polysaccharide
ODA	Orphan Drug Act 1988
OFS	oligofructose
PER	protein efficiency ratio
PUFA	polyunsaturated fatty acid
RDA	recommended daily allowance; recommended dietary allowance (US)
RDI	recommended daily intake

RNI	reference nutrition intake
ROS	reactive oxidative species
RS	resistant starch
SC	Supreme Court
SCFA	short chain fatty acid
SDS-PAGE	sodium dodecyl sulfate-polyacrylamid gel electrophoresis
SFA	saturated fatty acid
SOS	soybean oligosaccharide
SPE	sucrose polyester
TAG	triacylglycerol
TCM	traditional Chinese medicine
TDF	total dietary fibre
TH	T helper
USC	United States Code
USDA	United States Department of Agriculture
USP	United States Pharmacopeia
VLDL	very low density lipoprotein
WBC	water binding capacity
XOS	xylo-oligosaccharide

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