

Contents

Wellness ingredients and functional foods

Martin Mondor

Chapter 1

Production of value-added soy protein products by membrane-based operations — 3

Iren Tsibranska, Magdalena Olkiewicz, Anna Bajek, Oliwia Kowalczyk, Wojciech Pawliszak, Remigiusz Tomczyk, Bartosz Tylkowski

Chapter 2

Concentration and fractionation of biologically active compounds by integrated membrane operations — 47

Carla Brazinha, Joao G. Crespo

Chapter 3

Valorization of food processing streams for obtaining extracts enriched in biologically active compounds — 77

Catherine Charcosset

Chapter 4

Production of innovative food by membrane emulsification associated to other membrane processes — 97

Lidietta Giorno, Rosalinda Mazzei, Emma Piacentini

Chapter 5

Biocatalytic membrane reactors in food processing and ingredients production — 117

Fruit juice processing

Alfredo Cassano, Carmela Conidi, Enrico Drioli

Chapter 6

Integrated membrane operations in fruit juice processing — 139

Alfredo Cassano, Bining Jiao

Chapter 7

Integrated membrane operations in citrus processing — 175

VI — Contents

Pelin Onsekizoglu Bagci

Chapter 8

Integrated membrane processes in pomegranate juice processing — 207

Index — 253