

CONTENTS

1. THE NUTRA-SNACKS PROJECT: BASIC RESEARCH AND BIOTECHNOLOGICAL PROGRAMS ON NUTRACEUTICS.....	1
Giuseppina Rea, Amina Antonacci, Maya Lambreva, Andrea Margonelli, Cecilia Ambrosi and Maria Teresa Giardi	
Abstract.....	1
Introduction.....	1
Rationale of the Nutra-Snacks Project.....	1
Technological Innovations	6
Conclusion	13
2. OVERVIEW OF DIET-GENE INTERACTIONS AND THE EXAMPLE OF XANTHOPHYLLS.....	17
Barbara Demmig-Adams and William W. Adams, III	
Abstract.....	17
Introduction: Overview of Diet-Gene Interaction in Human Disease	17
A Case Study: Xanthophylls and Their Synergism with Other Dietary Factors in Human Health—Protection against Eye Disease and Other Chronic Diseases.....	20
Dietary Sources of Zeaxanthin and Lutein and Their Potential Enhancement.....	22
Conclusion	23
3. THERAPEUTIC POTENTIAL OF DIETARY POLYPHENOLS AGAINST BRAIN AGEING AND NEURODEGENERATIVE DISORDERS	27
Giovanni Scapagnini, Calogero Caruso and Vittorio Calabrese	
Abstract.....	27
Introduction.....	27
Curcumin	28

Caffeic Acid Phenethyl Ester	31
Ethyl Ferulate.....	31
Epigallocatechin-3-Gallate.....	31
Conclusion	32

4. PLANT PHENOLICS IN THE PREVENTION AND TREATMENT OF CANCER..... 36

Klaus W.J. Wahle, Iain Brown, Dino Rotondo, and Steven D. Heys

Abstract.....	36
Introduction: Epidemiology of Plant Foods and Disease Incidence.....	36
Anticancer Phytochemicals in Foods, Beverages and Spices	38
Classification and Occurrence of Plant Phenolic Compounds.....	38
Cellular Mechanisms Modified by Plant Phenolics That Can Reduce Carcinogenesis and Tumour Progression.....	43
Conclusion	48

5. ENDOGENOUS ANTIOXIDANTS AND RADICAL SCAVENGERS 52

Angela Maria Rizzo, Patrizia Berselli, Stefania Zava, Gigliola Montorfano,
Manuela Negroni, Paola Corsetto and Bruno Berra

Abstract.....	52
Introduction.....	52
Endogenous Antioxidant Molecules	55
Reactive Oxygen Species: Always Bad?	62
Conclusion	63

6. A NUTRITIONAL STRATEGY FOR REDUCING DISEASE AND OBESITY RISKS 68

Teresa Lavecchia, Paolo Petroni, Giuseppe Rodio and Riccardo Pina

Abstract.....	68
Introduction.....	68
The Zone Diet Nutrition Strategy: General Outline.....	68
Conclusion	72

7. DIETARY PHYTOCHEMICALS AND HUMAN HEALTH 74

Justyna Krzyzanowska, Anna Czubacka and Wieslaw Oleszek

Abstract.....	74
Introduction.....	74
Carotenoids.....	77
Phenolic Compounds	81
Phytoestrogens.....	86
Polyunsaturated Fatty Acids	89
Conjugated Linoleic Acids	90

Tocopherols and Tocotrienols.....	92
Limonene	93
Allicin and Diallyl Disulfide	93
Glucosinolates.....	94
Capsacinoids.....	95
Conclusion	95

8. BIOACTIVE COMPOUNDS FROM NORTHERN PLANTS 99

Anja Hohtola

Abstract.....	99
Introduction.....	100
How External Factors Influence the Biosynthesis of Secondary Metabolites	100
Research and Exploitation	101
Examples of Northern Plants Containing Bioactive Compounds	102
Conclusion	106

9. NUTRACEUTICAL USE OF GARLIC SULFUR-CONTAINING COMPOUNDS 110

Eleftherios Touloupakis and Demetrios F. Ghanotakis

Abstract.....	110
Introduction.....	110
Garlic Chemical Compounds.....	111
Garlic Biological Activities.....	112
Alliin and Allicin	114
Garlic Alliinase.....	115
Garlic Supplements.....	116
Layered Double Hydroxides	116
Alginate.....	117
Conclusion	118

10. GENETIC ENGINEERING TO ENHANCE CROP-BASED PHYTONUTRIENTS (NUTRACEUTICALS) TO ALLEVIATE DIET-RELATED DISEASES..... 122

Autar K. Mattoo, Vijaya Shukla, Tahira Fatima, Avtar K. Handa
and Surender K. Yachha

Abstract.....	122
Introduction.....	123
Diet and Human Diseases	124
Phytonutrients and Antiproliferative Activity.....	126
Genetic Engineering to Improve Nutrient (Nutraceutical) Content in Produce.....	127
Proteins and Amino Acids	129
Carotenoids.....	135
Folates	136
Vitamin C (Ascorbate).....	137

Polyphenolics	137
Tocopherols	138
Iron	138
Conclusion	138

11. PERSPECTIVE FOR THE USE OF GENETIC TRANSFORMANTS IN ORDER TO ENHANCE THE SYNTHESIS OF THE DESIRED METABOLITES: ENGINEERING CHLOROPLASTS OF MICROALGAE FOR THE PRODUCTION OF BIOACTIVE COMPOUNDS..... 144

Udo Johannngmeier and Dirk Fischer

Abstract.....	144
Introduction	144
Microalgae as Transgenic Bioreactors	145
Genetic Engineering of Plant and Microalgal Chloroplasts	145
Expression of Recombinant Proteins in <i>C. reinhardtii</i> Chloroplasts	147
Application to Food Technology	147
Conclusion	149

12. BIOLOGICAL ELICITORS OF PLANT SECONDARY METABOLITES: MODE OF ACTION AND USE IN THE PRODUCTION OF NUTRACEUTICS..... 152

Simone Ferrari

Abstract.....	152
Introduction	152
Biological Elicitors of Defence Responses in Plants.....	154
Perception and Transduction of General Elicitors	155
Emerging Techniques to Improve Secondary Metabolites Production, Based on Elicitor Signalling Pathways.....	159
Conclusion	161

13. HAIRY ROOT CULTURES FOR SECONDARY METABOLITES PRODUCTION..... 167

Laura Pistelli Annalisa Giovannini, Barbara Ruffoni, Alessandra Bertoli and Luisa Pistelli

Abstract.....	167
Introduction	167
How <i>Agrobacterium rhizogenes</i> Genes Can Affect Plant Tissues Development?	168
<i>RolC</i> Mechanism of Action.....	170
<i>RolB</i> Mechanism of Action.....	171
<i>RolD</i> Mechanism of Action.....	172
<i>RolA</i> and ORF13 Mechanism of Action	173
<i>A. rhizogenes</i> Transformed Medicinal Plants as Farm for Aromatic and Nutraceutical Metabolite Production	173
Conclusion	179

**14. PLANT TISSUE CULTURE—AN OPPORTUNITY
FOR THE PRODUCTION OF NUTRACEUTICALS 185**

Mariella Lucchesini and Anna Mensuali-Sodi

Abstract.....	185
Introduction.....	185
Why to Cultivate In Vitro Plants for the Production of Secondary Metabolites?.....	185
In Vitro Technologies for the Cultivation of Nutraceutical Plants	187
The Micropropagation.....	189
Conclusion	200

**15. PLANT CELL CULTURES: BIOREACTORS
FOR INDUSTRIAL PRODUCTION..... 203**

Barbara Ruffoni, Laura Pistelli, Alessandra Bertoli and Luisa Pistelli

Abstract.....	203
Introduction.....	203
Historical Background.....	204
The Plant Bioreactors	206
Bioreactors and Hairy Root Culture.....	211
Scale-Up of Medicinal and Aromatic Plants for Secondary Metabolite Production.....	213
Conclusion	218

**16. DETERMINATION OF THE ANTIOXIDANTS' ABILITY
TO SCAVENGE FREE RADICALS USING BIOSENSORS 222**Montserrat Cortina-Puig, Beatriz Prieto-Simón, Mónica Campàs,
Carole Calas-Blanchard and Jean-Louis Marty

Abstract.....	222
Introduction.....	222
Monitoring Superoxide Radical ($O_2^{\cdot-}$).....	223
Monitoring Hydroxyl Radical (OH^{\cdot}).....	227
Monitoring Nitric Oxide Radical (NO^{\cdot})	229
Conclusion	230

**17. BIOSENSORS FOR THE DETERMINATION OF PHENOLIC
METABOLITES 234**

Simona Carmen Litescu, Sandra Eremia and Gabriel Lucian Radu

Abstract.....	234
Introduction.....	234
Biosensors Used in the Determination of Polyphenols	235
Conclusion	239

18. METHODS FOR THE DETERMINATION OF ANTIOXIDANT CAPACITY IN FOOD AND RAW MATERIALS 241

Simona Carmen Litescu, Sandra Eremia and Gabriel Lucian Radu

Abstract.....	241
Introduction.....	241
Models Based on HAT Mechanisms.....	243
Models Based on SET Mechanisms.....	244
Assessment of Antioxidant Efficacy Using Significant Biological Substrates.....	247
Conclusion	248

19. ANALYTICAL METHODS FOR THE EXTRACTION AND IDENTIFICATION OF SECONDARY METABOLITE PRODUCTION IN ‘IN VITRO’ PLANT CELL CULTURES 250

Alessandra Bertoli, Barbara Ruffoni, Laura Pistelli and Luisa Pistelli

Abstract.....	250
Introduction.....	250
Sampling and Storage.....	251
Sample Preparation and Extraction.....	253
Chromatographic Separation and Detection of Phytochemicals.....	257
Conclusion	261

20. BIOSENSORS FOR FUNCTIONAL FOOD SAFETY AND ANALYSIS 267

Teresa Lavecchia, Arianna Tibuzzi and Maria Teresa Giardi

Abstract.....	267
Introduction to Safety and Functionality Analysis in Food	267
Classical Methods for Food Analysis: Chemical and Microbiological Methods	268
Biosensor Technology.....	269
Photosynthetic Protein-Based Biosensors.....	272
Functional Foods.....	273
Examples of Biosensors for Functional Food Analysis	273
The Market for Biosensors.....	277
Conclusion	278

21. BIOSENSORS FOR SECONDARY METABOLITES, TWO CASE STUDIES: OCHRATOXIN A AND MICROCYSTIN..... 282

Monica Campàs, Beatriz Prieto-Simón and Régis Rouillon

Abstract.....	282
Introduction.....	282
A Mycotoxin: Ochratoxin A	282
A Cyanotoxin: Microcystin	286
Conclusion	290

22. BIOSENSORS AS ANALYTICAL TOOLS IN FOOD FERMENTATION INDUSTRY	293
Lise Barthelmebs, Carole Calas-Blanchard, Georges Istamboulie, Jean-Louis Marty and Thierry Noguer	
Abstract.....	293
Introduction.....	293
Biosensors, General Aspects.....	294
Main Food Fermentation and Compounds of Interest.....	294
Potential Applications.....	295
Commercial Devices.....	299
Conclusion	302
23. AN OVERVIEW OF THE FUNCTIONAL FOOD MARKET: FROM MARKETING ISSUES AND COMMERCIAL PLAYERS TO FUTURE DEMAND FROM LIFE IN SPACE	308
Francesca Vergari, Arianna Tibuzzi and Giovanni Basile	
Abstract.....	308
Introduction.....	308
Marketing of Functional Food.....	309
The Nutraceutical and Functional Food Market	310
Functional Food Market Segments in Europe	312
Suppliers of Functional Food.....	317
A Market Focus on Carotenoids.....	318
Conclusion	319
24. LEGISLATION ON NUTRACEUTICALS AND FOOD SUPPLEMENTS A COMPARISON BETWEEN REGULATIONS IN USA AND EU	322
Roberto Giunta, Giovanni Basile and Arianna Tibuzzi	
Abstract.....	322
Introduction.....	322
Regulations on Dietary Supplements in USA.....	323
Regulation on Food Supplements in the European Union.....	324
Conclusion	326
INDEX.....	329