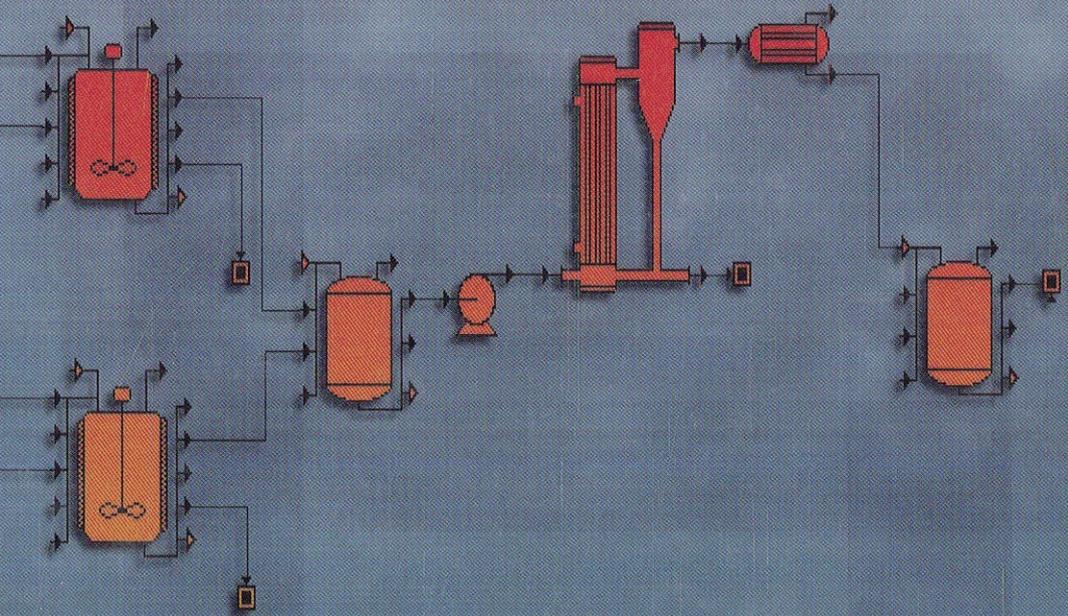


Contemporary Food  
Engineering Series  
Da-Wen Sun, Series Editor



# Extracting Bioactive Compounds for Food Products

Theory and Applications



Edited by  
M. Angela A. Meireles

# Contents

Series Preface.....	ix
Series Editor.....	xi
Preface.....	xiii
Editor.....	xv
Contributors.....	xvii
Acknowledgments.....	xix
<b>Chapter 1</b> Extraction and Purification of Bioactive Compounds.....	1
<i>M. Angela A. Meireles</i>	
<b>Chapter 2</b> Steam Distillation Applied to the Food Industry.....	9
<i>Manuel G. Cerpa, Rafael B. Mato, Maria José Cocero, Roberta Ceriani, Antonio J. A. Meirelles, Juliana M. Prado, Patrícia F. Leal, Thais M. Takeuchi, and M. Angela A. Meireles</i>	
<b>Chapter 3</b> Distillation Applied to the Processing of Spirits and Aromas.....	75
<i>Antonio J. A. Meirelles, Eduardo A. C. Batista, Helena F. A. Scanavini, Fábio R. M. Batista, Roberta Ceriani, and Luiz F. L. Luz, Jr.</i>	
<b>Chapter 4</b> Low-Pressure Solvent Extraction (Solid-Liquid Extraction, Microwave Assisted, and Ultrasound Assisted) from Condimentary Plants.....	137
<i>Thais M. Takeuchi, Camila G. Pereira, Mara E. M. Braga, Mário R. Maróstica, Jr., Patrícia F. Leal, and M. Angela A. Meireles</i>	
<b>Chapter 5</b> Liquid-Liquid Extraction Applied to the Processing of Vegetable Oil.....	219
<i>Eduardo A. C. Batista, Antonio J. A. Meirelles, Christianne E. C. Rodrigues, and Cintia B. Gonçalves</i>	
<b>Chapter 6</b> Supercritical and Pressurized Fluid Extraction Applied to the Food Industry.....	269
<i>Paulo T. V. Rosa, Juan Carlos Parajó, Herminia Domínguez, Andrés Moure, Beatriz Díaz-Reinoso, Richard L. Smith, Jr., Masaaki Toyomizu, Louw J. Florusse, Cor J. Peters, Motonobu Goto, Susana Lucas, and M. Angela A. Meireles</i>	
<b>Chapter 7</b> Concentration of Bioactive Compounds by Adsorption/Desorption.....	403
<i>Lourdes Calvo and María José Cocero</i>	
<b>Index.....</b>	<b>441</b>