

1: Journal of Food and Nutritional Disorders - High Impact Factor Journal

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Authors may submit manuscripts and track their progress through the online tracking system, hopefully to publication. Impact factor measures the quality of the Journal. Food Allergy Food allergy is an immune system reaction that occurs soon after eating a certain food. Even a tiny amount of the allergy-causing food can trigger signs and symptoms such as digestive problems , hives or swollen airways. Allergies occur when your immune system reacts to a foreign substance. The most common food allergy causing foods are peanuts, milk, eggs, tree nuts, fish, shellfish, soy, and wheat. In other words it is food abnormal responses to harmful foods. A food allergy is also known as food hypersensitivity. Some of the biological components include meat, poultry, beer and milk. It includes carbohydrates , lipids and proteins in biochemistry. A specialized phase of food technology concerned with an understanding of the fundamental changes of composition and the physical condition of foodstuffs which may occur during and subsequent to industrial processing. Food Science Food Science is the study of physical, chemical and biological properties of food. Food Science includes food processing and food technology. Microbiology , chemical engineering, and biochemistry are the disciplines which come under food science. In this body maintain itself by transforming food into energy and body tissues. Food provides essential substance which is called nutrients. Body utilizes these nutrients for repair and maintenance of tissues and to keep its different systems working smoothly. Nutritional biochemical therapy saves lives, reduces morbidity, improves health outcomes, and reduces healthcare costs and patients. Food microbiology the study of microorganisms , which have both beneficial and deleterious effects on the quality, and safety of raw and processed meat, poultry, and egg products. It focuses on the general biology of the microorganisms that are found in foods. In other words Nutritional Disorder is nutritional imbalance which is due to either over nutrition or under nutrition. It may cause by the presence of a toxin in the diet. It can have life-threatening consequences for humans. It includes Anorexia nervosa, Bulimia nervosa, Binge eating. Eating disorders can harm the heart, digestive system , bones, and teeth and mouth, and lead to other diseases. Nutraceuticals may be a naturally nutrient-rich or medicinally active food or it may be a specific component of a food , such as the omega-3 fish oil that can be derived from salmon and other cold-water fish. It is method of eating prescribed by a physician to improve health. Diet therapy usually involves the modification of an existing dietary lifestyle to promote optimum health. Therapeutic diets are modified for nutrients, texture and food allergies or food intolerances. Food processing is the transformation of raw ingredients, by physical or chemical means into food, or of food into other forms. It includes the origins of food practices relating to food labeling , food hygiene, food additives and pesticide residues. Food Hygiene is the conditions and practices that preserve the quality of food to prevent contamination and foodborne illnesses. Properly handling and preparing food greatly reduces the risks of getting foodborne illnesses. Food Additives also having some nutritive value. These may be salt, monosodium glutamate, or citric acid, used in the commercial processing of food as preservatives, antioxidants, emulsifiers, etc. Food additives afford the convenience and enjoyment of a wide variety of appetizing, nutritious , fresh, and palatable foods. Malnutrition is the unhealthy condition that results from not eating enough food or not eating enough healthy food: Clinical malnutrition causes are Cachexia caused by diseases, injuries and difficulties with ingestion, such as stroke, paresis, dementia, depression and dysphagia. These substances are broken down by enzymes in your digestive system , and then carried to the cells where they can be used as fuel to keep its different systems working smoothly. Metabolism is the chemical process your body uses to transform the food you eat into the fuel that keeps you alive. A metabolic disorder occurs when abnormal chemical reactions in your body disrupt this process. Nutritional deficiencies can lead to a variety of health problems, such as problems of digestion , skin problems, stunted or defective bone growth, and even dementia. Key features for Anorexia Nervosa are refusal to maintain a

healthy body weight, an intense fear of gaining weight, a distorted body image. Inadequate eating or excessive exercising results in severe weight loss. Targets and Therapy, Obesity and metabolism, Journal of Obesity Nutritional Supplements Nutritional supplement is to provide nutrients which are not consumed in sufficient quantities. Supplements include vitamins, minerals, fiber, fatty acids, or amino acids, among other substances. Nutritional supplements are added to the diet to boost overall health and energy, to provide immune system support and reduce the risks of illness and age-related conditions, to improve performance in athletic and mental activities, and to support the healing process during illness and disease. Pediatric nutrition include the nutritional needs of infants, children, and adolescents.

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Journal of Food and Nutrition Sciences (JFNS), a peer-reviewed open access journal published bimonthly in English-language, aims to foster a wider academic interest in food and nutrition field, and offers an important forum for researchers to exchange the latest results from research on human nutrition broadly and food-related nutrition in particular.

4: Journal of Food and Nutrition Sciences :: Science Publishing Group

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5: Journal of Food and Nutrition Research

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Polish Journal of Food and Nutrition Sciences > > 1 > 2 > article Nutritional value of fats in daily food rations of different population groups from the Wielkopolska region.

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and the food industry turned back the clock by establishing industry and, in some cases, even product-specific standards. This has resulted in a large number of certification standards.

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