

# Contents

Series Editor's Preface .....	vii
Preface.....	ix
Editor.....	xi
Contributors .....	xiii
<b>Chapter 1</b> Phytoestrogens .....	1
<i>B. Dave Oomah and Farah S. Hosseinian</i>	
<b>Chapter 2</b> Analysis of Fatty Acids in Functional Foods with Emphasis on $\omega$ 3 Fatty Acids and Conjugated Linoleic Acid.....	85
<i>Gary Dobson</i>	
<b>Chapter 3</b> Analysis of Flavonoids in Functional Foods and Nutraceuticals .....	147
<i>Laura Bravo and Raquel Mateos</i>	
<b>Chapter 4</b> Exploitation of Residues from Vineyards, Olive Groves, and Wine and Oil Production to Obtain Phenolic Compounds of High-Added Value.....	207
<i>María D. Luque de Castro, José M. Luque-Rodríguez, and Rafael Japón-Luján</i>	
<b>Chapter 5</b> Anthocyanins .....	247
<i>Gary Takeoka and Lan Dao</i>	
<b>Chapter 6</b> Carotenoids and Provitamin A in Functional Foods .....	277
<i>María Isabel Mínguez-Mosquera, Dámaso Hornero-Méndez, and Antonio Pérez-Gálvez</i>	
<b>Chapter 7</b> Chlorophylls .....	337
<i>María Isabel Mínguez-Mosquera, Beatriz Gandul-Rojas, Lourdes Gallardo-Guerrero, María Roca, and Manuel Jarén-Galán</i>	

<b>Chapter 8</b>	Water-Soluble Vitamins .....	401
	<i>Miguel Ángel Fernández-Muiño, María Teresa Sancho-Ortiz, and Felicidad Valls-García</i>	
<b>Chapter 9</b>	Amino Acid Analysis .....	433
	<i>Larry R. Massom</i>	
<b>Chapter 10</b>	Carbohydrates and Other Electrochemically Active Compounds in Functional Foods.....	465
	<i>William R. LaCourse</i>	
<b>Index</b> .....		521