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Volume 5

Diabetes and Related Diseases

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VOLUME 5

Diabetes and Related Diseases

**Edited By
Danik M. Martirosyan, PhD and Nicola Abate, MD**

**FUNCTIONAL FOODS FOR CHRONIC DISEASES,
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Edited by Danik M. Martirosyan, PhD and Nicola Abate, MD

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INTRODUCTION

Chronic illness affects the population worldwide. Data from the World Health Organization shows that chronic disease is also the major cause of premature death around the world. Furthermore, chronic disease is the leading cause of death and disability in the United States. As described by the Centers for Disease Control, it accounts for 70% of total deaths in the US, which is an astounding 1.7 million each year. Chronic disease – such as heart disease, cancer, and diabetes – is the leading cause of death and disability in the United States. Studies have shown that diabetes continues to be the leading cause of kidney failure, nontraumatic lower-extremity amputations, and blindness among adults, ages 20-74. More specifically, diabetes is a chronic disease that requires long-term medical attention to limit the development of its devastating complications as well as for management when these effects do occur. Regardless of treatment, the management of diabetes through traditional therapy over a period of time will almost surely bring about side effects and serious complications. For this reason, there is a big interest in functional foods that could potentially help in the prevention and management of diabetes as well as for diabetes related complications, such as obesity and cardiovascular disorders, without side effects. Functional foods might have a particularly high impact for prevention and control of diabetes for which, the link between nutrition and diseases is established.

This book not only introduces new functional foods for the management of diabetes, but also shows the investigations and research that have led to their creation. Also, the book preserves the numerous ideas and contributions made in this thriving field, presenting the current progress and evolution that will undoubtedly change the lives of millions.

The first part of this book provides clinical studies on the prevention and management of diabetes via functional foods. The second part focuses on the experimental aspects of the creation of functional ingredients and functional foods for diabetes and diabetes related diseases, such as obesity and cardiovascular diseases, including chapters on the investigations of bioactive compounds. The final part of the book is composed of reviews about functional foods, functional ingredients and bioactive compounds in controlling diabetes.

This scientific work was written by leading authorities from different parts of the world, including the participants in the 6th

International Conference “Functional Foods for Chronic Diseases: Diabetes and Related Diseases” that was held at Texas Woman’s University, Denton, Texas, USA on December 4-5, 2009

This book is beneficial to nutritionists, food scientists and technologists, scientists working in the field of diabetes, entrepreneurs who are designing and marketing new functional foods, as well as public health professionals and physicians. Furthermore, it provides significant information for people interested in maintaining and preserving health and therefore, a longer, happier life.

Danik M. Martirosyan, PhD

Founder and President of Functional Food Center Inc.

Hon. Clinical Associate Professor in Food and Nutrition Science
Department at Texas Woman’s University

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Associate Professor, Department of Pharmacology,
Faculty of Medicine, Yong Loo Lin School of Medicine,
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Cell-Logic Pty Ltd,
Helesvale, Queensland, Australia
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Functional Food Center Inc
Richardson (Dallas), TX, USA
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Assistant Professor at the University of Minnesota,
Minneapolis, MN, USA
7. Eloy Rodriguez, PhD
Professor of Medical Ethnobotany,
Cornell University, CA, USA
8. Florentina Maria Dewi Puspitasari Tirtaningtyas Gunawan-
Puteri, PhD

Laboratory of Food Biochemistry
Graduate School of Agriculture
Hokkaido University
Hokkaido Sapporo, Japan

9. Francesco Carluccio, MD, PhD
Institute of Clinical Physiology,
Pisa, Italy
10. Gordana Bjelakovic, MD, PhD
Medical Faculty, University of Nis,
Nis, Serbia
11. Guan Teng, PhD
Department of Pharmacology,
China Pharmaceutical University,
Nanjing Jiangsu Province, China
12. Gundu H R Rao, PhD
Department of Medicine and Pathology,
University of Minnesota,
Minneapolis, MN, USA
13. John R. N. Taylor, PhD
University of Pretoria,
Department of Food Science,
Pretoria, ZA
14. M.N. Igwo-Ezikpe, PhD
University of Lagos, Akoka,
Lagos, Nigeria
15. Momin Ali, PhD
Assistant Director,
Indian Institute of History of Medicine,
Hyderabad, India
16. Ngozi Awa Imaga, PhD
Department of Biochemistry,
College of Medicine, University of Lagos,

Idi-araba, Lagos, Nigeria

17. Norm Hord, PhD
Associate Professor, Registered Dietitian,
Department of Food Science and Human Nutrition,
Michigan State University, MI, USA
18. Okafor Uzoma, PhD
Department of Biochemistry, Collage of Medicine,
University of Lagos, IDI Araba, Nigeria
19. Scott Bean, PhD
Grain Quality and Structure Research,
USDA-ARS-GMPRC-GQSRU,
GMPRC, Manhattan, KS, USA
20. Sergio O. Serna-Saldivar, PhD
Departamento de Biotecnología e Ingeniería de Alimentos, Sur
CP, Monterrey, NL, México
21. Tienush Rassaf, M.D., Ph.D.
Klinik für Kardiologie, Pneumologie, Angiologie
Düsseldorf, Germany
22. Undurti N. Das, MD
UND Life Sciences,
Shaker Heights, OH, USA
23. Vijay Kumar Mishra, PhD
School of Biomedical and Health Science,
Victoria University-Werribee Campus, Australia
24. Vinod kumar Lavaniya, MD, (Ay), PhD
National Institute Indian Medical Heritage,
Osmania Medical College, Hyderabad, India
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