

Course Subject Title(授業題目)

Molecular nutrition and flavor chemistry of functional foods

Credits (Units)(単位数)

1

Class Work Type(授業種別)

Lecture

Year of commencement(履修開始年次)

1st year

Semester(履修期間)

Fall term

Day/Period(時間割)

(Contact the lecturer to confirm the availability of the course)

Professor (Lecturer or Instructor)(担当教員名)

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Keyword for the subject(キーワード)

functional foods, biological activity, flavor, color, anti-cancer activity

Content and Objectives(授業テーマと目的)

Introduction to functionalities of food ingredients and molecular mechanisms of the functions and the nutraceutical benefits

Teaching Materials(教科書・参考書)

Computer projector, Printed synopsis or written on blackboard.

Evaluation of Results(成績評価の方法)

Written test or submission of a report at the completion of the course