Shoolini ESU 009– Nature and types of nutraceutical & University functional foods

Lecture 2



Inorganic Mineral Supplement

- \rm 🕹 Calcium
- \rm Magnesium
- \rm Manganese
- 🖶 Boron
- 4 Copper
- 🖶 Zinc
- \rm 4 Phosphorus



- **<u>Cobalt</u>**: Component of vit. B 12 and B 12 coenzymes.
- <u>Copper</u>: Hb and collagen production, function of heart, energy production, absorption of iron.
- **<u>lodine</u>**: Proper function of **thyroid gland**.
- <u>Chromium</u>: With insulin it helps in conversion of carbohydrate and fat into energy, treatment of diabetes.
- Selenium: Antioxidant, functioning of heart muscle
- Zinc: Essential for cell reproduction, wound healing

VITAMINS Fat Soluble Vitamins



Vitamin A: Acts as antioxidant, essential for growth and development, maintains healthy vision, skin and mucous membranes, may aid in the prevention and treatment of certain cancers and in the treatment of certain skin disorders.

- Vitamin D: Essential for formation of bones and teeth, helps the body to absorb and use calcium.
- Vitamin E: Antioxidant, helps to form blood cells, boost immune system.

Vitamin K: Essential for blood clotting

Water soluble vitamins

Vitamin C: Antioxidant, necessary for healthy bones, gums, teeth and skin. Helps in wound healing, prevent from common cold.

Vitamin B1 (Thiamine): Helps in carbohydrate metabolism, essential for neurological function.

Vitamin B2 (Riboflavin): Energy metabolism, maintain healthy eye, skin and nerve function.

Vitamin B3 (Niacin): Energy metabolism, brain function.

Vitamin B6 (Pyridoxine): Helps to produce essential proteins, convert proteins to energy

Vitamin B12 (Cobalamins): Help in producing genetic material, formation of RBC, maintenance of CNS, synthesis of amino acids, involved in metabolism of protein, fat and carbohydrate. **oFolic acid:** Helps in RBC formation, formation of **genetic material** of cell, very much **essential during pregnancy**.

oPantothenic acid: Aids in synthesis of cholesterol, steroids, and

fatty acids, crucial for intra neuronal synthesis of acetylcholine.



Probitics

- **Live microorganisms** which, when administered in adequate amounts, confer a **health benefit on the host**
- Species of Lactobacillus
- 🖊 Bifidobacterium
- yeast Saccharomyces cerevisiae



Prebiotics

Nondigestible substances that provide a beneficial physiological effect for the host by selectively **stimulating the favorable growth** of a limited number of indigenous bacteria.

Commonly known prebiotics are:

- Oligofructose
- **4**Galacto-oligosaccharides
- **Lactulose**

HERBS

4Aloe vera: Anti-inflammatory, emollient, wound healing,

Garlic: Antibacterial, antifungal, antithrombotic, antiinflan

Ginger: carminative (relieving flatulence), antiemetic (preventing), vomiting), treatment of dizziness.

4Green tea: Antioxidant, reduces risk of CVD, enhances humoral and cell mediated Immunity.

Vegetables, fruits, whole grain, herbs, nuts and various seeds contain an abundance of phenolic compounds, terpenoids, sulphur compounds, pigments etc. that has been associated with protection / treatment of certain disease conditions.

Thank you

Mr. Rahul Thory School of Bioengineering and Food Technology Shoolini University Village Bajhol, Solan (H.P)

+91 9466266628(Mob No.) rahul.560@shooliniuniversity.com