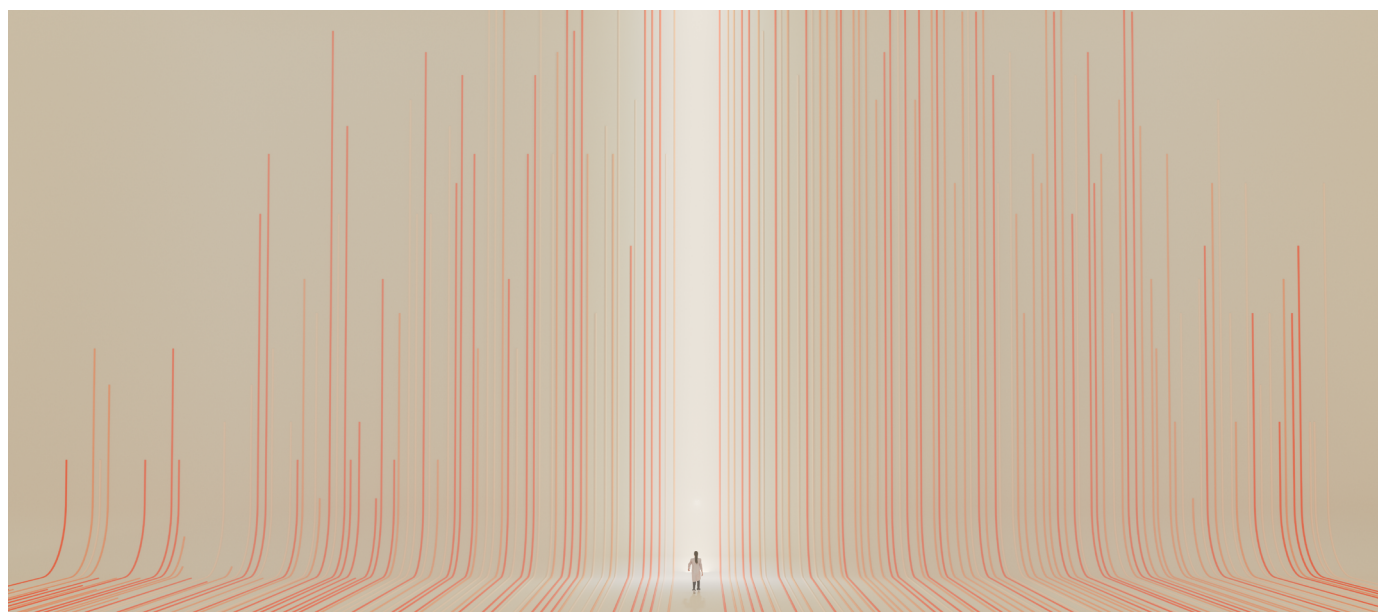


ScienceDirect AI: Eureka, *every day*

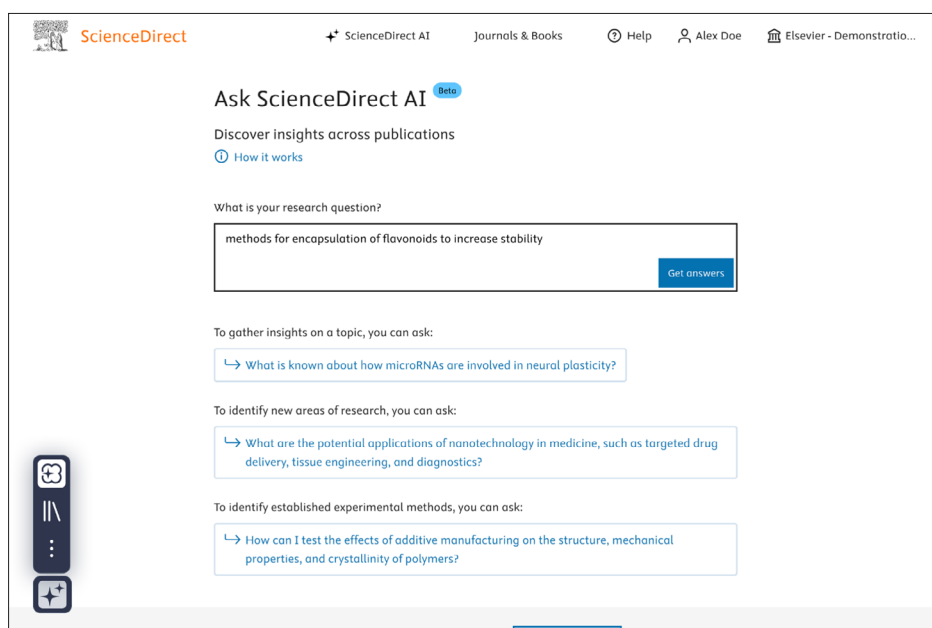
ScienceDirect AI is a workflow companion that enables researchers to instantly surface, cite, compare and explore trusted evidence from deep within the peer-reviewed literature. It makes knowledge discovery more efficient, practical and rewarding.



Knowledge discovery made efficient and rewarding,
based on *trusted content*.

Ask ScienceDirect AI

- Generate insights across 14 million peer-reviewed research articles and book chapters.
- Use natural language queries to retrieve precise, relevant results.
- Summarized responses include in-text references, linking directly to source content.



Advancing human progress together

Reading Assistant

- A versatile tool for summarizing, analyzing, and answering questions about individual articles.
- Available for all full-text articles and book chapters on ScienceDirect (subject to entitlement).
- Offers follow-up query functionality, making interactions conversational and dynamic.

ScienceDirect

ScienceDirect AI

Journals & Books

Help

Search

View PDF

Download full issue

Outline

Highlights

Abstract

Keywords

1. Introduction

2. The impacts of structure on the stabil...

3. Impacts of other factors on the stabili...

4. Effects of food processing methods o...

5. Concluding remarks

Conflicts of interest

CRediT authorship contribution statem...

Acknowledgments

References

Show full outline

LWT

Volume 150, October 2021, 111968

Towards innovative food processing of flavonoid compounds: Insights into stability and bioactivity

Yu Fu ^a, Wanning Liu ^b, Olugbenga P. Soladaye ^c

Show more

+ Add to Mendeley Share Cite

https://doi.org/10.1016/j.lwt.2021.111968

Highlights

- The impacts of structure on the stability of flavonoids are discussed.
- Different processing methods can influence the bioactivities of flavonoids.

Reading Assistant

AI-generated content may vary in quality. Learn more.

Questions you could ask:

What impacts do non-thermal treatments have on flavonoid compounds from various food sources?

How do the intrinsic characteristics of food matrices influence flavonoid stability during processing?

How does high-pressure processing affect the degradation of flavonoids?

Actions you could take:

Summarize this article

Summarize experiments

methods for encapsulation of flavonoids to increase stability

Encapsulation methods to increase flavonoid

Ask about this article

Compare Experiments

- Compare experiments within and across publications
- Summarize goals, materials, methods and results across multiple source documents.
- Save time with instant exports for convenient sharing and offline access.

ScienceDirect

ScienceDirect AI

Journals & Books

Help

Alex Doe

Elsevier - Demonstration...

Compare experiments

Beta

AI-summarized research experiments or studies for:

"methods for encapsulation of flavonoids to increase stability"

AI-generated content may vary in quality. Verify important information. Learn more

Export table to CSV

ARTICLE	EXPERIMENT / STUDY	GOAL	MATERIALS	METHODS
<div>Article</div> <div>Towards innovative food processing of flavonoid compounds: Insights into stability and bioactivity</div> <div>Yu Fu, Wanning Liu, Olugbenga P. Soladaye</div> <div>LWT - Volume 150 - 2021</div> <div>Export article as CSV</div>	<div>Review of existing literature</div>	<div>To discuss the impacts of structure on the stability of flavonoids</div>	<div>Flavonoids, hydroxyl groups, glycosyl groups, methyl groups, acyl groups, lecithin, Tween-20, metal ions, proteins, dietary fiber, carbohydrates</div>	<div>Reviewed the existing literature on the impacts of different structural features of flavonoids on their stability, including the effects of hydroxyl groups, glycosyl groups, methyl groups, acyl groups, and the influence of external factors like colloidal structures, metal ions, proteins, dietary fiber, and carbohydrates.</div>
	<div>Review of existing literature</div>	<div>To summarize the impacts of different thermal processing methods on the stability and bioactivity of flavonoids</div>	<div>Flavonoids, microwave, radio frequency, ohmic heating</div>	<div>Reviewed the existing literature on the effects of different thermal processing methods like microwave heating, radio frequency heating, and ohmic heating on the retention of flavonoid contents and antioxidant activities in various food sources.</div>

Enquire today about enabling ScienceDirect AI at your organization.

ScienceDirect AI is available for organization subscription access. If you're a librarian or business user interested in activating ScienceDirect AI at your institution or corporation, visit the page below, complete the form and we'll be in touch shortly to arrange a demonstration and discuss your requirements.

elsevier.io/sciencedirect-ai

