

INDEX

A

- Acetic acid bacteria
 - growth in wine, 142
 - identification, 153
 - metabolism, 142–143
 - spoilage of wine, 143–144
 - taxonomy, 142
- Acetobacter*, *see* Acetic acid bacteria
- Adaptive immunity, definition, 104
- Aflatoxins
 - dried fruit concentrations, 51–53
 - fruit distribution, 44–45
 - fruit juice concentrations, 61
 - risk assessment, 70
 - structures, 35
- ALA, *see* α -Linolenic acid
- Allergy
 - herbs
 - type I hypersensitivity reactions, 258
 - type IV delayed contact
 - hypersensitivity reactions
 - Asteraceous plants, 259
 - essential oils, 259–260
 - oral medications, 260–261
 - hypersensitivity reactions, 104–105
- Alternaria*
 - fruit spoilage, 42–43
 - mycotoxins, *see* Mycotoxin, fruit
- Alternariol
 - fruit distribution, 48–49
 - fruit juice concentrations, 61–62
 - structure, 35
- Antibiotics
 - herb interactions, 288
 - resistance concerns with lactic acid bacteria, 12–13

- Arachidonic acid, immune and inflammatory response effects, 129

- Aspergillus*
 - control in fruit crops, 54
 - fluorescence detection, 54–55
 - fruit spoilage, 37–41
 - mycotoxins, *see* Mycotoxin, fruit

B

- Bacteriocins
 - classification, 6–7
 - lactic acid bacteria production, 6–7, 22
- B cell, immune function, 103
- Bifidobacterium*, *see* Lactic acid bacteria
- Biohydrogenation, *see* Conjugated linoleic acid

C

- Cattle
 - conjugated linoleic acid synthesis, *see* Conjugated linoleic acid
 - lactic acid bacteria feeding and pathogen reduction, 19–21, 24–25
- Chuen-Lin, adverse effects, 252
- Citrinin
 - fruit distribution, 46–47
 - structure, 35
- CLA, *see* Conjugated linoleic acid
- Conjugated linoleic acid
 - dietary sources, 160–181
 - endogenous synthesis
 - Δ -9-desaturase, 199–202
 - humans, 206–207
 - rodents, 207
 - ruminants, 202–206

Conjugated linoleic acid (*cont.*)

- enrichment of dairy products, 199
- health benefits, 180, 182, 208
- immune and inflammatory
 - response effects, 124–126
- isomers, 180–181,
 - 185–187, 191–192, 208
- microbial production in dairy products,
 - 198–199
- ruminant synthesis
 - biohydrogenation
 - balance model, 197–198
 - dienoic acids to monoenoic acids,
 - 192–193
 - feed effects, 193–198
 - linoleic acid concentration effects,
 - 188–189
 - γ -linolenic acid, 190
 - microorganisms, 183–184
 - pathways, 187–190, 193
 - pH effects, 191
 - diet, 183
 - endogenous synthesis,
 - 202–206
 - isomer abundance and manipulation,
 - 191–192, 195–197
 - isomerization, 185–187
 - lipolysis, 184–185
 - microbes, 183–184

Cryptosporidium parvum, *see* Protozoan
parasites, molluscan shellfish

Cyclospora cayetanensis, *see*

Protozoan parasites, molluscan
shellfish

D Δ -9-Desaturase

- conjugated linoleic acid endogenous
 - synthesis, 199–202
- gene expression regulation, 200–201
- isoforms, 201
- tissue distribution, 201–202

Diacetyl, lactic acid

- bacteria production, 6

Dietary fatty acids, *see* Fatty acids, dietary

Dietary Supplement Health and

- Education Act, 228–229

Docosahexaenoic acid, *see* Fish oil

Dried fruits, mycotoxin concentrations and
control, 51–55

E

Echinacea, immunostimulation and adverse
effects, 277–278

Eicosapentaenoic acid, *see* Fish oil

Encephalitozoon hellum, *see* Protozoan parasites,
molluscan shellfish

Encephalitozoon intestinalis, *see* Protozoan
parasites, molluscan shellfish

Enterocytozoon bienersi, *see* Protozoan parasites,
molluscan shellfish

Ephedra, *see* Ma Huang

Escherichia coli O157

- lactic acid bacteria feeding of cattle and
pathogen reduction, 19–21, 24–25
- shellfish concerns, 89–90

Ethyl carbamate, wine content, 155

F

Fatty acids, dietary

- immune and inflammatory response effects
 - mechanisms of polyunsaturated fatty
acid effects
 - cell differentiation, proliferation, and
apoptosis, 132–133
 - gene expression regulation, 132
 - lipid mediator alteration, 131–132
 - membrane structure alterations, 131
- monounsaturated fatty acids, 129–130
- omega-3 fatty acids
 - fish and fish oil, 113–122
 - inconsistency of effects, 122–123
 - α -linolenic acid, 111–113
- omega-6 fatty acids
 - arachidonic acid, 129
 - conjugated linoleic acid, 124–126
 - linoleic acid, 123–124
 - γ -linolenic acid, 126–128
- saturated fatty acids, 130
- total intake effects, 109–111
- trans fatty acids, 129–130
- immunomodulatory agent precursors, 102
- metabolism, 107–108
- sources in diet, 106–107
- structures, 106

Fish oil

- cell differentiation, proliferation, and
apoptosis effects, 132
- conjugated linoleic acid synthesis effects in
ruminants, 194, 196–197
- fatty acid content, 114

lipid mediator alteration in inflammation,
131–132
lipid raft effects, 131
monocyte cytokine production response,
117–119
white blood cell response
cell number, 115
lymphocyte function, 119–122
respiratory burst, phagocytosis, and
chemotaxis, 115–117
FISH, *see* Fluorescence *in situ* hybridization
Fluorescence *in situ* hybridization, human
protozoan parasite identification in
molluscan shellfish, 91
Food and Drug Administration, herbal medicine
oversight, 228–230, 253
Fruit juice, mycotoxin concentrations and
control, 55–62
Fruit mycotoxins, *see* Mycotoxin, fruit
Fusarium
fruit spoilage, 42
mycotoxins, *see* Mycotoxin, fruit

G

Gastroenteritis, *see* Protozoan parasites,
molluscan shellfish
Giardia lamblia, *see* Protozoan parasites,
molluscan shellfish
Ginseng
adulteration, 250
harvesting and resource management,
223–224
toxicity, 255–256
GLA, *see* γ -Linolenic acid
Gluconobacter, *see* Acetic acid bacteria
Grapefruit, drug interactions, 279–281

H

Herbs
adulteration of products
botanical products, 248–250
causes and safety, 242–243
heavy metals, 243–245
pathogens and toxins, 247–248
pesticides and fumigation agents,
246–247
pharmaceuticals, 245–246
adverse effects
Chuen-Lin, 252
dental products, 261–262

diabetes treatments, 273–274
evaluation, 290–291
Jin Bu Huan, 252
kava, 254–255
long-term use, 263–265
Ma Huang, 252–254
ocular side effects, 262
perioperative use, 278
psychoactive agents, 274–275
slimming agents, 275–276
allergic reactions
type I hypersensitivity reactions, 258
type IV delayed contact hypersensitivity
reactions
Asteraceous plants, 259
essential oils, 259–260
oral medications, 260–261
breastfeeding concerns, 257
child safety, 257–258, 289
claims, 221
definition by World Health
Organization, 222
designer food formulation,
221–222
drug interactions
antibiotics, 288
central nervous system drugs,
286–288
grapefruit, 279–281
pharmacokinetics, 250–251
St. John's wort, 284–286
theophylline, 288
warfarin, 282–284
fetal transmission, 256–257
genetic modification, 225
harvesting and resource management,
222–226
herbalism
Asian medicine, 241–242
definition, 239
European traditional medicine,
239–240
indigenous medicine, 239
neo-Western herbalism, 240–241
immune stimulants, 277
National Institutes of Health databases,
230–231
organ system toxicity
gastrointestinal system, 273
heart, 272–273

- Herbs (*cont.*)
- kidney, 271
 - liver
 - African indigenous medicine, 269–270
 - Asian traditional medicine, 266–269
 - neo-Western herbalism, 269
 - pyrrolizidine alkaloids and venoocclusive disease, 270–271
 - overview, 265–267
 - overdose, 255–256
 - prevalence of use, 220–221
 - rational use guidelines, 289–290
 - regulation
 - Australia, 233
 - Canada, 232–233
 - China, 235–236
 - European Community, 233–234
 - India, 234
 - Japan, 236
 - New Zealand, 233
 - United States, 228–232
 - World Health Organization guidelines, 227–228
 - remedy characteristics, 237–239
 - taxonomy and common names, 291–293
- Histamine, wine content, 154
- Hydrogen peroxide, lactic acid bacteria
 - production, 4–5, 22
- Hypersensitivity, *see* Allergy
- I**
- Inflammation
 - dietary fatty acid modulation, *see* Fatty acids, dietary
 - mediators, 105–106
- Innate immunity, definition, 104
- J**
- Jams, mycotoxin concentrations and control, 65–66
- Jin Bu Huan
 - adverse effects, 252
 - hepatotoxicity, 268
- K**
- Kava, adverse effects, 254–255
- L**
- LAB, *see* Lactic acid bacteria
- Lactic acid bacteria
 - antimicrobial substances
 - acids, 5, 22
 - bacteriocins, 6–7, 22
 - diacetyl, 6
 - hydrogen peroxide, 4–5, 22
 - low-molecular-weight metabolites, 7
 - reuterin, 5
 - applications, overview, 3–4
 - classification, 3
 - conjugated linoleic acid production, 198–199
 - direct-fed microbials
 - definition, 9
 - gastrointestinal tract interactions
 - immune response, 8–9, 24
 - model systems, 7–8
 - pathogen reduction
 - cattle, 19–21, 24–25
 - competitive exclusion, 15–16, 23
 - mechanisms, 21–24
 - poultry, 16–18, 24–25
 - swine, 18
 - principles, 14
 - safety, 14
 - selection criteria
 - antibiotic susceptibility, 12–13
 - antimicrobial compound production, 11–12
 - host specificity, 11
 - intestinal epithelium adhesion, 10–11
 - stability in culture, 13–14
 - survival in gastrointestinal tract, 10
 - species, 14–15
 - growth requirements, 3
 - microbial antagonism principles, 2–3
 - wine
 - antagonistic interactions, 156–158
 - growth in wine, 145
 - malolactic fermentation, 141
 - Saccharomyces* interactions, 158–164
 - spoilage of wine, 145–146
 - taxonomy, 144- Lead, herbal product adulteration, 243–245
- Linoleic acid
 - biohydrogenation, *see* Conjugated linoleic acid
 - immune and inflammatory response effects, 123–124

- α -Linolenic acid
 - biohydrogenation, *see* Conjugated linoleic acid
 - immune and inflammatory response effects, 111–113
- γ -Linolenic acid
 - biohydrogenation, *see* Conjugated linoleic acid
 - immune and inflammatory response effects, 126–128
- Lithium, herb interactions, 288

M

- Macrophage, immune function, 103
- Ma Huang
 - adverse effects, 252–254, 278
 - hepatotoxicity, 268
- Malolactic fermentation, *see* Wine
- Marmalade, mycotoxin concentrations and control, 65–66
- Mercury, herbal product adulteration, 243–245
- Microbial antagonism, principles, 2–3
- Molluscan shellfish parasites, *see* Protozoan parasites, molluscan shellfish
- Mycotoxin, fruit
 - aflatoxins, 44–45
 - alternariol, 48–49
 - citrinin, 46–47
 - definition, 33–34
 - diffusion in fruits, 50–51
 - economic impact, 36
 - fruit products and mycotoxin concentration
 - dried fruits, 51–55
 - fruit juice, 55–62
 - marmalades and jams, 65–66
 - wine, 62–64
- Fusarium* toxins, 49–50
- history of study, 34
- mold spoilage
 - Alternaria*, 42–43
 - Aspergillus*, 37–41
 - fruit diseases and associated molds, 37–38
 - Fusarium*, 42
 - growth conditions, 43–44
 - Penicillium*, 41–42
- ochratoxin A, 45–46
- patulin, 46–48

- risk assessment, 66–71
- structures, 34–35
- toxicity, 34, 36

N

- Natural killer cell
 - dietary fat effects on function
 - fish oil, 119–121
 - linoleic acid, 123–124
 - total intake effects, 109–111
 - immune function, 103
- Nisin, lactic acid bacteria production, 6–7
- NK cell, *see* Natural killer cell

O

- Ochratoxin A
 - dried fruit concentrations, 51–53
 - fruit distribution A, 45–46
 - fruit juice concentrations, 61
 - jam concentration, 65–66
 - risk assessment, 67, 69, 71
 - structure, 35
 - wine concentrations and control, 62–64
- Oenococcus oeni*
 - flavor production, 149–151
 - malolactic fermentation, 146–149
 - metabolism in wine, 146
 - Saccharomyces* interactions, 158–164

P

- Patulin
 - fruit distribution, 46–48
 - fruit juice concentrations and control, 55–60
 - risk assessment, 69, 71
 - structure, 35
- PCR, *see* Polymerase chain reaction
- Pediocin JD, lactic acid bacteria production, 6
- Pediococcus*
 - histamine production, 154
 - metabolism in wine, 151
 - spoilage of wine, 151–152
 - taxonomy, 151
- Penicillium*
 - fruit spoilage, 41–42
 - mycotoxins, *see* Mycotoxin, fruit
- Peroxisome proliferator-activated receptor, polyunsaturated fatty acid effects on signaling, 132
- Polymerase chain reaction
 - bacteria identification in wine, 153

- Polymerase chain reaction (*cont.*)
 protozoan parasite identification in
 molluscan shellfish, 91–92
- Poultry, lactic acid bacteria feeding and
 pathogen reduction, 16–18, 24–25
- PPAR, *see* Peroxisome proliferator-activated
 receptor
- Probiotic, definition, 9
- Protozoan parasites, molluscan shellfish
 experimental exposure studies, 88–89
 feral shellfish species distribution of
 parasites, 85–86
 filtering and removal by bivalves, 84, 87
gastroenteritis outbreaks
 clinical features and treatment, 83–84
Cryptosporidium outbreaks, 80–82, 90
 etiologic agent classification, 82
 global distribution, 90
 prevention, 94
 prospects, 92–93
 underreporting bias, 83
 wastewater and sewage disposal as main
 cause, 82
- identification techniques, 91
- infection of shellfish, 87
- parasite species
Cryptosporidium parvum, 83–85
Cyclospora cayetanensis, 83–84
Encephalitozoon hellum, 84
Encephalitozoon intestinalis, 84–85
Enterocytozoon bienersi, 84–85
Giardia lamblia, 83–84
Toxoplasma gondii, 83–84
- sanitation approaches, 90–91
- seafood consumption in
 United States, 79, 82
- Pycnogenol, diabetes treatment and
 precautions, 274
- R**
- Reuterin, lactic acid bacteria production, 5
- Ruminants, *see* Conjugated linoleic acid
- S**
- Saccharomyces*, lactic acid bacteria interactions
 in winemaking, 158–164
- St. John's wort, drug interactions, 284–286
- Schizophrenia, drug–herb interactions, 287
- Shellfish parasites, *see* Protozoan parasites,
 molluscan shellfish
- Stevens-Johnson syndrome, herbal medicine
 risks, 260–261
- Swine, lactic acid bacteria feeding and pathogen
 reduction, 18
- T**
- T cell, immune function, 103
- Theophylline, herb interactions, 288
- Toxoplasma gondii*, *see* Protozoan parasites,
 molluscan shellfish
- Traditional Chinese medicine, *see* Herbs
- Trans fatty acids, immune and inflammatory
 response effects, 129–130
- W**
- Warfarin, herb interactions, 282–284
- Wine
 acetic acid bacteria
 growth in wine, 142
 identification, 153
 metabolism, 142–143
 spoilage of wine, 143–144
 taxonomy, 142
- bacteria identification, 153
- biogenic amines and public health concerns,
 153–154
- ethyl carbamate formation, 155
- fermentation
 ecology of microorganisms, 155
 overview, 140–141
- lactic acid bacteria
 antagonistic interactions, 156–158
 growth in wine, 145
 malolactic fermentation, 141
Saccharomyces interactions, 158–164
 spoilage of wine, 145–146
 taxonomy, 144
- mycotoxin concentrations and control, 62–64
- Oenococcus oeni*
 flavor production, 149–151
 malolactic fermentation, 146–149
 metabolism in wine, 146
Saccharomyces interactions, 158–164
- Pediococcus*
 histamine production, 154
 metabolism in wine, 151
 spoilage of wine, 151–152
 taxonomy, 151
- sulfur dioxide production by *Saccharomyces*,
 161–163