

Understanding Nutrition Whitney Chapter 5

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5. Nutrient dense refers to foods that . a. carry the USDA nutrition labeling b. are higher in weight relative to volume c. provide more nutrients relative to kcalories d. contain a mixture of carbohydrate, fat, and protein e. give the most protein for the consumer's food dollar ANSWER: c

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This best-selling introductory nutrition text in colleges and universities has been used by more than one million students! UNDERSTANDING NUTRITION provides accurate, reliable information through its clear writing, dynamic visuals, and integrated study aids, all of which engage and teach students the basic concepts and applications of nutrition. This comprehensive text includes up-to-date coverage of the newest research and emerging issues in nutrition. The pedagogical features of the text, as well as the authors' approachable style, help to make complex topics easily understandable for students. From its stunningly restyled and refined art program to the market-leading resources that accompany this text, UNDERSTANDING NUTRITION connects with its readers and continues to set the standards for texts used in the course.

Used by more than one million students, Ellie Whitney and Sharon Rady Rolfes' UNDERSTANDING NUTRITION is THE best-selling introductory nutrition text on the market today! While maintaining the stellar quality and support that discerning instructors demand for the majors course, the Thirteenth Edition takes UNDERSTANDING NUTRITION to a new level with an integrated pedagogy, along with an emphasis on active learning, assignable content, and integrated resources that support instructors' course objectives and students' future career opportunities. From its beautiful and carefully developed art program to its strong science base, contemporary coverage, and market-leading supplements, the Thirteenth Edition of UNDERSTANDING NUTRITION connects with its readers and continues to set the standard for texts in this market. This text includes 20 chapters beginning with core nutrition topics, such as diet planning, macronutrients, vitamins and minerals, and following with chapters on diet and health, fitness, life span nutrition, food safety, and world hunger. Praised for its consistent level, approachable narrative, and careful explanations of key topics, UNDERSTANDING NUTRITION connects with students--engaging them as it teaches the basic concepts and applications of nutrition. Take a fresh look at UNDERSTANDING NUTRITION. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Chosen by more than 1 million readers, Whitney/Rolfes' UNDERSTANDING NUTRITION dispels nutrition myths, empowering you to make better nutrition choices--and enact lasting behavior change. Updated with the latest research and the 2015-2020 Dietary Guidelines, the 15th Edition of this bestseller emphasizes strong science and nutrition basics. With their lively, reader-friendly writing style, the authors walk you step by step through the science of nutrition, while vivid illustrations and quick-reference tables make even the most difficult concepts easy to understand. The text also includes expansive weight loss information and thorough coverage of fitness and energy systems. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Special, or highlighted themes are included under most of the topic areas (e.g.: sugar addiction, under the topic of overweight and underweight; world hunger, under the topic of fat-soluble vitamins). This study guide is aimed at improving the student's understanding of nutritional concepts and their impacts on health.

UNDERSTANDING NORMAL AND CLINICAL NUTRITION, 11e, explores the latest approaches to nutrition and nutritional therapy, along with their practical applications. Starting with normal nutrition, chapters introduce nutrients and their physiological impacts, as well as recommended guidelines for good health and preventing disease. Later chapters explore clinical nutrition, including pathophysiology and dietary changes for treating a variety of medical conditions. Known for its easily digestible narrative, UNDERSTANDING NORMAL AND CLINICAL NUTRITION, 11e, also presents features that help you use nutrition concepts from the chapters to improve your own health or prepare for a clinical career. In-book features add to your skills and understanding with step-by-step "How To" discussions, case studies, end-of-chapter questions, and "Highlight" sections that depict the world of nutrition through a provocative lens. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Functional Dietary Lipids: Food Formulation, Consumer Issues and Innovation for Health discusses this important component of the human diet and the ways it plays an essential functional role in many foods. The book covers the functionality and nutritional benefits of dietary fat in food in terms of formulation, manufacturing, and innovation for health. After an introduction by the editor reviewing the role of fats in the human diet, the book discusses the chemistry of edible fats, manufacturing issues, including the replacement of trans-fatty acids in food, fat reformulation for calorie reduction, thermal stability of fats, and the flavor and functional texture and melting characteristics of fats in food. Subsequent chapters address the effect of dietary lipid intake on various health issues and the potential health benefits of bioactive compounds in dietary lipids, with final sections discussing issues that affect the consumer relationship with fat, such as regulation, marketing, and health claims. Comprehensively examines the functionality and nutritional benefits of dietary fat in food Discusses the chemistry of edible fats, manufacturing issues, including the replacement of trans fatty acids in food, fat reformulation for calorie reduction, thermal stability of fats, and more Considers manufacturing issues of dietary fat in foods Addresses issues affecting the consumer relationship with fat, such as regulation, marketing, and health claims

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