About the Contributors

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Susana Delgado is affiliated to IPLA, a dairy-oriented research institute belonging to CSIC, the Spanish largest public research institution. She is part of the Functional Dairy Cultures (FDC) research team and works on several aspects of dairy and human gastrointestinal microbiology. These studies aim to select appropriate microorganisms to be used for, or added to, fermented dairy products. Current research of FDC focuses on the identification and characterization of isoflavone-activating and metabolizing bacteria from the human gut.

Etetor Roland Eshiet is a graduate of Texas Tech University’s, The Institute of Environmental and Human Health (TIEHH) and the Department of Environmental Toxicology doctoral program. He possesses a Bachelor of Science (Hons) degree in Applied Chemistry, and a Masters’ degree in Petroleum Chemistry & Petrochemicals. He has obtained certifications, with distinction, in Data Management for Clinical Research (DMCR) and Design and Interpretation of Clinical Trials (DICT) from the Department of Biomedical Informatics, Vanderbilt University and Bloomberg School of Public Health, John Hopkins University respectively. He is a literary consultant, a Healthcare Information Technology (HIT) consultant and the Co-Founder/Managing Partner of SEEED (Sustainable Energy Environmental and Educational Development), an international consulting organization with points of contacts (poc) in Europe and West-Africa. Dr. Eshiet has publications in highly reputable peer-reviewed scientific journals, and is working in tandem with a team of other experts to publish a book. He is a member of the board of directors of EL-THOMP College of Technology, Nigeria.
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**Tariq Ismail** is working as Assistant Professor of Food Sciences in Institute of Food Science & Nutrition, Bahauddin Zakariya University, Multan - Pakistan. He did his master in Food Science & Technology while his doctoral research is in the domain of Nutraceuticals and Functional Foods. To date, he has authored several quality publications on biomolecules and their disease preventive and curative properties particularly focusing on the chemopreventive properties of natural micro and macromolecules in inflammatory disorders, cardiovascular diseases, various types of cancer, diabetes and infectious diseases. His studies focus on exploration and utilization of fruits and vegetables for the production of novel foods bearing functional and nutraceutical properties.

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**Marena Manley** was born in 1961 and grew up in the Northern Cape, South Africa. She obtained her BSc in Food Science degree at Stellenbosch University and subsequently her Honours and MSc degrees at the University of Pretoria. She received her PhD (Food Science) in 1995 from the University of Plymouth, UK. After 18 months in industry, she joined Stellenbosch University in 1997 as a lecturer where she is
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**Sophie Nansereko** holds a BSc. In Food Science and Technology and a MSc. in Applied Human Nutrition from Makerere University. Her research covered aspects of post-harvest handling of groundnuts, as well as application of HACCP along the groundnut value chain. She has over seven years’ experience in community food, health and nutrition projects, including working with the Ministry of Health and NGOs. Her professional interests involve developing and implementing innovative interventions aimed at improving the health, nutrition and food security of vulnerable communities.

**Judith Kanensi Okoth** is a lecturer at Jomo Kenyatta University of Agriculture and Technology (JKUAT), in Kenya where she has worked since 2006. She received her PhD in Foods, Nutrition and Dietetics in 2014 from Kenyatta University in Kenya. She obtained her BSc and Msc degrees in Food Science and Technology at JKUAT. Her career interest involves improving the lives of Kenyans especially the vulnerable groups through research backed development of affordable nutrient dense food products and positive contribution to Government policies on food and nutrition.

**Santosh Jain Passi** received her Ph.D. in Food and Nutrition from the University of Delhi. She is a Public Health Nutrition Consultant (independent), as well as Former Director, Institute of Home Economics (University of Delhi), Hauz Khas Enclave, New Delhi, Associate and Honorary Consultant (Nutrition and Extension), Nutrition Foundation of India, Qutab Institutional Area, New Delhi Honorary Professor - Public Health Nutrition, Amity University, NOIDA (UP) Head - Public Health Nutrition Division, LSTech Ventures Pvt. Ltd, Udyog Vihar, Gurugram, Honorary Consultant, VTC & Community Health and Nutrition Research and Training Centre, NDSE-I, New Delhi and Ex-Public Health and Nutri-

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**Ilona Steenkamp** obtained a BSc Food Science degree at the University of Stellenbosch in 2008, after which she completed her MSc degree in 2010, also at Stellenbosch University. Thereafter she was involved in research focusing on the sensory characterisation of rooibos and honeybush teas. She was also appointed as temporary lecturer for cereal science and food chemistry and analysis, and has since been acting in a consulting capacity for the Stellenbosch Food Science Department.
Tasleem A. Zafar, currently employed as an Associate Professor at Kuwait University, earned her Ph.D. degree in the area of Foods and Nutrition at Purdue University, West Lafayette, Indiana, USA. She obtained a substantial research experience as Postdoctoral fellow and as Research Associate at Purdue University, USA and University of Toronto, Canada before she joined the Department of Food Science and Nutrition, College of Life Sciences, Kuwait University in 2005. Her primary research interests focus on developing a good breakthrough for the epidemic ailment of obesity and diabetes through food. Exploring individual micronutrient capacities, for example, calcium, magnesium, and vitamin D, as well as through manipulation of the energy components of the diet such as dietary resistant starch may help in enhancement of the insulin sensitizing effects and the satiety power of meals. Furthermore, mineral metabolism and bone health status are also her compassion. Dr. Zafar has published more than 20 original research articles in peer-reviewed journals and contributed chapters to four scholarly books on Fruits, Vegetables and Functional Foods, published by Wiley-Blackwell Publishing Co., New York, USA and by IGI Global (formerly Idea Group Inc.), USA. She is an honorary editor of the Pakistan Journal of Home-Economics (PJHE) and has served as an honorary reviewer for Journal Medicinal Foods, Journal of Applied Physiology, Nutrition and Metabolism, Journal of Food Science and Technology and British Journal of Nutrition.