sugar

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Cruising Review

Sugar: Publications and Research from SwissMixIt

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PDF Version of the webpage (first pages)

Sugar Botanical Information

Sugars and risk of mortality in the NIH-AARP Diet and Health Study: Investigation of consumption of sugars by source showed that the positive association with mortality risk was confined only to sugars from beverages, whereas the inverse association was confined to sugars from solid foods.
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The literature data on the availability of phenolic components in sugarcane juice and their antioxidant activity. From our investigation, the presence of cytoprotective and antiox- idant activity in jaggery and brown sugar may encourage their use for sweetening as well as for nutraceutical benefits.
Keywords: sugars, mortality, sugar beverages increase mortality, jaggery sugar, Jaggery, Ayurveda, Vitamins, Cane juice, Jaggery Sugar, Muffins, Rheological characteristics, Storage studies, Advanced glycation end products, Aging, Glycation, Herbal products, Physical exercise, cancer, anticancer agents, drug targeting, drug conjugation, Warburg effect, glucose, glycoside, glucose conjugate, glycoconjugate

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