

Impact of Malnutrition on Health

Rojas M*

Department of Medicine, Emory University, USA

*Corresponding author: Rojas M, Assistant Professor, Department of Medicine, Emory University, USA, E-mail: mrojas@emory.edu

Received date: August 24, 2016; Accepted date: August 25, 2016; Published date: August 30, 2016

Copyright: © 2016 Rojas M. This is an open-access article distributed under the terms of the Creative Commons Attribution License, which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited.

Editor's Note

Human nutrition is crucial supplements important to bolster human life and wellbeing. Malnutrition affects humans in several ways. Appropriate knowledge of nutrition guides children for healthy growth. The Journal of Nutrition & Food Sciences deals with wide range of high quality manuscripts from medical scientist and researchers. The present issue Volume 6, issue 5 published 2-Editorial notes, 3-Review articles, and 12-Research articles.

Rahman et al. [1] elucidated about the pharmaceutical applications of *Aloe vera*. They developed sustained release matrix tablets with the influence of *Aloe vera* gel powder by direct compression method and subjected to different quality control studies as per the official pharmacopoeial standards. The results testified that *Aloe vera* improved the dissolution property of curcumin. They concluded that *Aloe vera* gel powder improves the absorption of water insoluble drugs by dissolution enhancer.

Sidiq et al. [2] aimed to discuss the dietary habits and life style of liver cirrhotic patients in Kashmir valley, by cross-sectional observation study. This study was conducted in Gastroenterology Department of SMHS, hospital Srinagar and SKIMS Soura. The study reported that the etiology of the liver cirrhosis in Kashmir valley is because of fatty liver and hepatitis B. Men with nuclear type of family systems belonging to low socioeconomic group; smoking habits in both male and female; improper eating habits. At the end stage of liver disease malnutrition is common that adversely affects prognosis.

Huber et al. [3] tried to study the profiles of phenolic compounds and its antioxidant activity in soaked and thermal processed brown beans by using HPLC. They evaluated that all contents increased by cooking except catechin. Soaking followed by cooking did not affect the kaempferol content, increased concentration of quercetin and quercetin-3-glucose was significant in brown beans with or without cooking. Thus, his experiment proved that effect of thermal impact increase the concentration of the phenolic compounds and antioxidant activity of brown beans.

Ranjitha and Joshi [4] discussed the edible coatings for Italian millets. The Italian millet top layer contains PUFA concentration that is involved in the development of rancidity on storage. Green tea, tulsii, and Bangalore blue grapes were selected as edible coating materials and the functional properties and cooking characters of the coated millets were examined. The results of this study revealed that coating resulted in higher water absorption capacity and slight reduction of cooking time and these grains were acceptable.

Nhu Quynh et al. [5] aimed to study effect of wall material formulation as spray-drying encapsulation of Gac oil. The concentration and ratio of maltodextrin and sodium caseinate significantly affect the moisture content, total carotenoid content, microencapsulation efficiency of Gac powder. The contents like β -

carotene and lycopene were protected against the thermal degradation during storage by sodium casemate-cyclodextrin matrix and wall material, and the property of insolubility was reduced significantly in these contents. Thus, sodium casemate cyclodextrin matrix as the wall material can be effectively used for spray-drying encapsulation of Gac oil.

Liu et al. [6] conducted an experiment to evaluate the impact of different levels of alfalfa saponins on cholesterol metabolism in broilers. They reported that the total concentration and LDL cholesterol in broiler serum, and broiler breast muscle, liver, and leg muscle reduced due to the effect of alfalfa saponins. In addition, it decreases the expression level of hepatic cholesterol synthesis and liver HMG-CoA reductase mRNA and improves the excretion of feces bile acid in broiler. Thus, broiler supplement with saponins of Alfafla can be the optimal performance.

Gildea et al. [7] studied the effects of lignite extract dietary supplement on tight junction function in colon epithelial cells and small intestine. They explained that lignite extract did not show any toxicity against renal or intestinal cells even at high concentrations and also demonstrated that it can significantly reduce apoptosis in RPTCs.

Czerwińska et al. [8] aimed to evaluate the attention of young participants (gender, place, age, place of residence education, etc.) of Woodstock music festival towards their health. They concluded that women pay more attention towards health than men. Men pay attention only when they are sick and old.

Akhter et al. [9] elucidated the effect of transplanting date on cooking, milling, and eating quality of ten fine grains of rice and nine coarse grain rice lines for four sowing date treatment.

Koffi et al. [10] discussed the modification of carbon paste with antibiotic named amoxicillin when employed for the quantification of bacteria with aqueous solution. This method with every good limit of detection (3.00×10^{-6}) detected *Staphylococcus aureus* in milk.

Cavalcante-Silva et al. [11] in this research article assessed the effects of maternal vitamin deficiency in mice during early development on the offspring's biochemical and biometric parameters.

References

1. Rahman H, Chungath TT, Selvakumaraswamy K, Chandrasekar R (2016) *Aloe vera* Mucilage as Solubility Enhancer in Tablet Formulation. J Nutr Food Sci 6: 548.
2. Sidiq T, Khan N, Wani FA, Ganai AM, Ahmad B (2016) Dietary Habits of Patients with Liver Cirrhosis in Kashmir Valley. J Nutr Food Sci 6: 553.
3. Huber K, Brigide P, Bretas EB, Canniatti-Brazaca SG (2016) Phenolic Acid, Flavonoids and Antioxidant Activity of Common Brown Beans (*Phaseolus vulgaris* L.) Before and After Cooking. J Nutr Food Sci 6: 551.

4. Ranjitha, Joshi N (2016) Natural Ingredient Edible Coatings on Italian Millet: Effect on Functional and Cooking Characteristics. J Nutr Food Sci 6: 549.
5. Nhu Quynh NT, Hai TC, Van Man P, Thanh LT (2016) Effect of Wall Material on the Property of Gac Oil Spray-dried Powder. J Nutr Food Sci 6: 544.
6. Liu T, Li Z, Wang T, Zhu X (2016) Effects of Alfalfa Saponins on Cholesterol Metabolism in Broilers. J Nutr Food Sci 6: 546.
7. Gildea JJ, Roberts DA, Bush Z (2016) Protection against Gluten-mediated Tight Junction Injury with a Novel Lignite Extract Supplement. J Nutr Food Sci 6: 547.
8. Czerwińska M, Maciejewska D, Ryterska K, Serrano-Fernández P, Jakubczyk K, et al. (2016) The Health Concern Scale: What Results Does the Analysis of this Scale Bring in a Population of Young Participants of a Music Festival? J Nutr Food Sci 6: 550.
9. Akhter M, Mahmood A, Raza MA, Haider Z, Saleem U, et al. (2016) Effect of Transplanting Dates on Cooking, Milling and Eating Quality Parameters of Some Fine and Coarse Grain Rice Lines. J Nutr Food Sci 6: 552.
10. Koffi OFAB, Avo Bile BE, El Amraoui R, Abdelaoui O, Chtaini A (2016) Electro Analytical Method for Detection of Bacteria Using Amoxicillin Modified Carbon Paste Electrode: Analytical Application in Milk. J Nutr Food Sci 6: 554.
11. Cavalcante-Silva V, Fernandes L, Haseyama EJ, Agamme ALDA, Muniz MTC (2016) Long-term Consequences of Methyl Donor Deficiency during in Utero and Early Life Development on Markers of the Metabolic Syndrome. J Nutr Food Sci 6: 555.