1. Record Nr. UNINA9910424640903321

Titolo	Innovations in food technology : current perspectives and future goals / / Pragya Mishra, Raghvendra Raman Mishra, Charles Oluwaseun Adetunji, editors
Pubbl/distr/stampa	Singapore : , : Springer, , [2020] ©2020
ISBN	981-15-6121-4
Edizione	[1st ed. 2020.]
Descrizione fisica	1 online resource (XXIV, 522 p. 95 illus., 45 illus. in color.)
Disciplina	664.00684
Soggetti	Food industry and trade - Technological innovations Food - Biotechnology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references.
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Sommario/riassunto

This book gathers a collection of essays that describe recent innovations in food technology including food processing, packaging, food safety, and novel ingredients. By 2050, the world will face the challenge of having to feed an estimated 9 billion people. In order to meet that challenge, innovations in food research are of the utmost importance. The book is divided into four sections, each of which explores an important aspect like food processing, food microbiology, and nutritional security. Written by respected scholars in the field, the respective chapters discuss a range of new and enhanced food materials, as well as processing innovations to extend shelf life and reduce toxic effects. The book also addresses the health potential of various nutraceuticals, bio-absorption of metals and their positive impacts on living systems, as well as methods for reducing food wastage, preventing the loss of nutritive value, and preserving or enhancing palatability. Given its scope, the book will be highly interesting for food scientists, both in academia and the food industry. It will also benefit advanced graduate students and senior researchers.