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11.3 Regulatory Framework.

Sommario/riassunto

This book, part of a comprehensive series on bioprocessing in food science, focuses on nonthermal food engineering operations. It covers recent technological developments in food science and food process engineering, including microbial fermentation, enzyme technology, genetic engineering, and bioreactor design. The series aims to disseminate knowledge to students, researchers, and professionals in the food industry, enabling them to make informed decisions regarding technology adoption and implementation. The book addresses the challenges posed by population growth and climate change, emphasizing the role of bioprocessing in ensuring a sustainable food supply. It serves as an essential resource for academia and industry, providing insights into the practical applications and future research directions in food bioprocessing.