

ADVANCES IN FOOD BIOTECHNOLOGY

EDITED BY RAVISHANKAR RAI V.

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Advances in Food Biotechnology Ravishankar Rai V, 2015-12-21 ADVANCES IN FOOD BIOTECHNOLOGY The application of biotechnology in the food sciences has led to an increase in food production and enhanced the quality and safety of food Food biotechnology is a dynamic field and the continual progress and advances have not only dealt effectively with issues related to food security but also augmented the nutritional and health aspects of food Advances in Food Biotechnology provides an overview of the latest development in food biotechnology as it relates to safety quality and security The seven sections of the book are multidisciplinary and cover the following topics GMOs and food security issues Applications of enzymes in food processing Fermentation technology Functional food and nutraceuticals Valorization of food waste Detection and control of foodborne pathogens Emerging techniques in food processing Bringing together experts drawn from around the world the book is a comprehensive reference in the most progressive field of food science and will be of interest to professionals scientists and academics in the food and biotech industries The book will be highly resourceful to governmental research regulatory agencies and those who are studying and teaching food biotechnology Also available from Wiley Nanotechnology and Functional Foods Effective Delivery of Bioactive Ingredients Edited by Cristina M Sabliov Hongda Chen Rickey Y Yada ISBN 978 1 118 46220 1 Fundamentals of Food Biotechnology 2nd Edition Byong H Lee ISBN 978 1 118 38495 4

Plant Tissue Culture basic Laboratory Techniques and Advances in Biotechnological Standards for GM Crops Dr. G.V.Gopal, Nayana Sahadevan, Dr Geetha R , 2025-03-04 This book gives overall picture of how start tissue culture research i to establish a tissue culture lab what are the proto calls and media preparation tips and protocol s for various crops how prepare standard MS media and rDna technology and genetic manipulation in plants and how to get certificate for the GM Crops by standard and established lab certification for the GM crops

Applications of Essential Oils in the Food Industry Charles Oluwaseun Adetunji, Javad Sharifi-Rad, 2023-12-02 Applications of Essential Oils in the Food Industry delivers detailed information on the application of essential oils derived from underutilized crops and herbs for the development preservation and safety of food products The book covers post harvest fruits and vegetables and their adjuvant and plasticizers when applied as an edible coating as well as their mechanism of action as preservatives for foods such as fish meats and yogurts The book highlights the use of essential oils as anti microbials bio preservatives and antioxidants and also examines their effectiveness against several food borne pathogens and in enhancing the aroma of food products Presents the latest research information on essential oils as anti microbials bio preservatives and antioxidants Describes how essential oils can be used for the management of mycotoxins especially for the management of toxigenic strains producing higher level of aflatoxin Includes information on the utilization of essential oils in beverages drinks and semi liquid foods Demonstrates the synergetic effect of nanotechnology together with essential oils including information on nano ceutical nano emulsion and nano pharmacology

Advances in Biotechnology for Food Industry Alexandru Mihai Grumezescu, Alina Maria

Holban,2018-02-03 Advances in Biotechnology for Food Industry Volume Fourteen in the Handbook of Food Bioengineering series provides recent insight into how biotechnology impacts the global food industry and describes how food needs are diverse requiring the development of innovative biotechnological processes to ensure efficient food production worldwide Many approaches were developed over the last 10 years to allow faster easier production of widely used foods food components and therapeutic food ingredients This volume shows how biotechnological processes increase production and quality of food products including the development of anti biofilm materials to decrease microbial colonization in bioreactors and food processing facilities Presents basic to advanced technological applications in food biotechnology Includes various scientific techniques used to produce specific desired traits in plants animals and microorganisms Provides scientific advances in food processing and their impact on the environment human health and food safety Discusses the development of controlled co cultivations for reproducible results in fermentation processes in food biotechnology Beneficial Microbes in Fermented and Functional Foods Ravishankar Rai V,Jamuna A. Bai,2014-12-17 This book focuses exclusively on the beneficial effects of microbes in food The section on traditional and modern fermented foods covers the role of microbes and their diversity in fermented foods interaction between the different microflora present in fermented food products development of starter cultures to improve the nutritional and sensory quality of fermented foods and factors and processes affecting the safety of various fermented foods The second section focuses on microbes in and as functional foods probiotics prebiotics and synbiotics *Nanotechnology Applications in the Food Industry* V Ravishankar Rai,Jamuna A Bai,2018-01-31 Nanotechnology is increasingly used in the food industry in the production processing packaging and preservation of foods It is also used to enhance flavor and color nutrient delivery and bioavailability and to improve food safety and in quality management *Nanotechnology Applications in the Food Industry* is a comprehensive reference book containing exhaustive information on nanotechnology and the scope of its applications in the food industry The book has five sections delving on all aspects of nanotechnology and its key role in food industry in the present scenario Part I on Introduction to Nanotechnology in Food Sector covers the technological basis for its application in food industry and in agriculture The use of nanosized foods and nanomaterials in food the safety issues pertaining to its applications in foods and on market analysis and consumer perception of food nanotechnology has been discussed in the section Part II on Nanotechnology in Food Packaging reviews the use of nanopolymers nanocomposites and nanostructured coatings in food packaging Part III on Nanosensors for Safe and Quality Foods provides an overview on nanotechnology in the development of biosensors for pathogen and food contaminant detections and in sampling and food quality management Part IV on Nanotechnology for Nutrient Delivery in Foods deals with the use of nanotechnology in foods for controlled and effective release of nutrients Part V on Safety Assessment for Use of Nanomaterials in Food and Food Production deliberates on the benefits and risks associated with the extensive and long term applications of nanotechnology in food sector **Biomass, Biofuels, Biochemicals** Ram Sarup

Singh, Reeta Rani Singhania, Ashok Pandey, Christian Larroche, 2019-02-06 Biomass Biofuels and Biochemicals Advances in Enzyme Technology provides state of the art information on the fundamental aspects and current perspectives in enzyme technology to graduate students postgraduates and researchers working in industry and academia The book provides information about the use of enzyme technology as an important tool for biotechnological processes including food feed fuels textiles paper energy and environmental applications The search for improvements in existing enzyme catalyzed processes dictates the need to update information on various enzyme technologies The book gives a snapshot of current practice and research in the area of enzyme technology

Probiotic and Prebiotics in Foods: Challenges, Innovations and Advances, 2020-09-04 The Advances in Food and Nutrition Research series highlights new advances in the field with this new volume presenting interesting chapters Each chapter is written by an international board of authors Provides the authority and expertise of leading contributors from an international board of authors Presents the latest release in the Advances in Food and Nutrition Research series Updated release includes the latest information on the Probiotic and Prebiotics in Foods challenges innovations and advances

The Microbiological Quality of Food Antonio Bevilacqua, Maria Rosaria Corbo, Milena Sinigaglia, 2024-10-25 The Microbiological Quality of Food Foodborne Spoilers covers the microbiological spoilage of foods with a focus on the spoilers the foods themselves and the signs of spoilage The book addresses traditional spoilers filamentous fungi spore forming bacteria yeasts SSO in fish as well as some emerging spoilers Pseudomonas now recognized as primary targets Sections also provide a brief overview of important foods vegetables milk and dairy products meat and fish and addresses safety and economic loss Details on the signs of spoilage how to prevent spoilers and methods of detecting spoilage and spoilage microorganisms in foods are also presented This is an authoritative reference for researchers scientists and students who need to understand microbial spoilage the impact of biofilm on the quality and safety of many foods and the implications of biofilm for spoilage and shelf life Hot topics covered by this book include the possible link between food spoilage and food safety as a consequence of antibiotic resistance spreading all over the world Presents Definitions taxonomy definition of food spoilage according to the literature and regulatory frameworks Provides Case Studies for some foods and emerging spoilers along with examples of how to prolong the shelf life Includes Calculations worked examples models and practical examples to calculate the shelf life of foods and to design and effective method to inhibit spoilers

Nanotechnology in the Beverage Industry Abdeltif Amrane, Susai Rajendran, Tuan Anh Nguyen, Aymen Amine Assadi, Ashraf Mahdy Sharoba, 2020-04-24 Nanotechnology in the Beverage industry Fundamentals and Applications looks at how nanotechnology is being used to enhance water quality as well as how the properties of nanomaterials can be used to create different properties in both alcoholic and no alcoholic drinks and enhance the biosafety of both drinks and their packaging This is an important reference for materials scientists engineers food scientists and microbiologists who want to learn more about how nanotechnology is being used to enhance beverage

products As active packaging technology nanotechnology can increase shelf life and maintain the quality of beverages In the field of water treatment nanomaterials offer new routes to address challenges

Enological Repercussions of Non-Saccharomyces Species Antonio Morata,2019-10-28 From the beginning of this century non Saccharomyces yeasts have taken increased relevance in wine processing Several biotechnological companies now produce non Saccharomyces yeasts at an industrial level to improve aroma or flavor stabilize wine produce biological acidification or conversely metabolize malic acid Species like *Torulaspora delbrueckii* *Metschnikowia pulcherrima* *Kloeckera apiculata* *Lachancea thermotolerans* *Schizosaccharomyces pombe* and several others are common due to the technological applications they have in sensory quality but also in wine ageing and stabilization Moreover spoilage non Saccharomyces yeasts like *Brettanomyces bruxellensis* *Saccharomycodes ludwigii* and *Zygosaccharomyces bailii* are becoming important because of the alterations they are able to produce in high quality wines New strategies to control these defective yeasts have been developed to control them without affecting sensory quality The knowledge of the physiology ecology biochemistry and metabolomics of these yeasts can help to better use them in controlling traditional problems such as low fermentative power excessive volatile acidity low implantation under enological conditions and sensibility to antimicrobial compounds like sulfites traditionally used in wine processing This Special Issue intends to compile current research and revised information on non Saccharomyces yeasts with enological applications to facilitate the use and the understanding of this biotechnological tool In 1 year this SI has globally more than 15kdownloads and produced more than 30 citations

Biopolymers for Food Design Alexandru Mihai Grumezescu,Alina Maria Holban,2018-04-03 Biopolymers for Food Design Volume 20 in the Handbook of Bioengineering series describes how biopolymers have made a major impact in the food industry from food design to food control and safety Biopolymers can be used in the development of novel nutritional alternatives to replace difficult to obtain food products or for foods inaccessible or inappropriate for a particular population i e allergic to specific components In addition some polymers can be used as functional ingredients and can also represent efficient scaffolds for food ingredients with therapeutic values This valuable reference is ideal for those looking for new solutions for the food industry Presents common biopolymers and their applications in food bioengineering from food design to control and safety Identifies how the use of certain biopolymers can result in faster production time and reduced costs Includes cutting edge technologies used in research for food design and other food related applications Discusses the use of biopolymers in food packaging shelf life extension and the creation of novel food products

Quorum Sensing Giuseppina Tommonaro,2019-04-06 Quorum sensing QS is a process of bacterial cooperative behaviour that has an effect on gene regulation This cell to cell communication system involves the production of signalling molecules according to cell density and growth stage Virulence the ability to infest a habitat and cause disease is also governed by such communication signals Quorum Sensing Molecular mechanism and biotechnological application collects describes and summarizes the most interesting results obtained from experts

working on QS mechanisms It contributes to the understanding of the molecular basis that regulates this mechanism and describes new findings in fields of application This volume describes the QS mechanism from its molecular basis to medical applications such as antibiotic therapy and involvement of QS in pathologies This reference also analyzes its potential use in biotechnological applications such as food packaging drug delivery and marine biofilm The broad scope of this title will be of significant use to researchers across several fields with interest in QS including to microbiologists chemists biochemists and ecologists

Innovative Technologies in Seafood Processing Yesim Ozogul,2019-09-04 While conventional technologies such as chilling and freezing are used to avoid deteriorative processes like autolytic and microbial spoilage of seafood innovative technologies have also been developed as a response to economic and environmental demands Innovative Technologies in Seafood Processing gives information on advances in chilling freezing thawing and packaging of seafood and also updates knowledge of novel process technologies high pressure processing irradiation ultrasound pulsed electric field microwave and radio frequency sous vide technology novel thermal sterilization technologies ozone and nanotechnological applications and other innovative technologies such as cold plasma ohmic heating infrared heating supercritical carbon dioxide and high intensity pulsed light for the seafood industry Features Reviews novel process technologies applied in the seafood industry Highlights processing effects on product quality and safety of treated seafood Focuses on the development of safe and effective natural antimicrobials and additives Assesses alternative techniques to utilize fish discards and waste as high value products Further it highlights aspects related to quality of seafood treated with these innovative technologies effect on food constituents possible risk security safety both of seafood and consumers the environmental impact and the legislative aspects The book also addresses the growing international environmental concern for fish discards and fish waste generated in the seafood processing industries by including a chapter Advances in Discard and By Products Processing which assesses alternative techniques to utilize fish discards and waste as high value products This book will be of value to researchers and technicians in the food technology area especially those dealing with seafood

Handbook of Biopolymers Shakeel Ahmed,Suvaradhan Kanchi,Gopalakrishnan Kumar,2018-10-31 Biopolymers have the potential to cut carbon emissions and reduce carbon dioxide in the atmosphere The carbon dioxide released when they degrade can be reabsorbed by plants which makes them close to carbon neutral Biopolymers are biodegradable and some are compostable too This book presents key topics on biopolymers including their synthesis characterization and physiochemical properties and discusses their applications in key areas such as biomedicine agriculture and environmental engineering It will serve as an in depth reference for the biopolymer industry material suppliers and processors producers and fabricators and engineers and scientists who are designing biopolymers or evaluating options for switching from traditional plastics to biopolymers

Brewing Technology Makoto Kanauchi,2017-07-19 Many alcoholic beverages produced using various methods are consumed throughout the world Alcoholic beverages made by brewing cereals such as beer and Japanese sake are extremely

popular Brewing them requires a complicated process by which the cereal must be saccharified using enzymes such as amylase For example with beer brewing malt enzymes are used for saccharification By germination malt is made from barley to produce enzymes Finally wort is made by processing at higher temperatures using malt The actual techniques require high level skills In this book the discussion encompasses leading edge brewing technology with fermentation using a non Saccharomyces starter healthy uses of spent grain from brewing processes and an electronic nose for quality control but it also includes descriptions of local traditional alcoholic beverages of Korea and Cameroon Bioprospecting of Plant

Biodiversity for Industrial Molecules Santosh Kumar Upadhyay, Sudhir Pratap Singh, 2021-08-23 **BIOPROSPECTING OF PLANT BIODIVERSITY FOR INDUSTRIAL MOLECULES** A comprehensive collection of recent translational research on bioresource utilization and ecological sustainability Bioprospecting of Plant Biodiversity for Industrial Molecules provides an up to date overview of the ongoing search for biodiverse organic compounds for use in pharmaceuticals bioceuticals agriculture and other commercial applications Bringing together work from a panel of international contributors this comprehensive monograph covers natural compounds of plants endophyte enzymes and their applications in industry plant bioprospecting in cosmetics marine bioprospecting of seaweeds and more Providing global perspectives on bioprospecting of plant biodiversity the authors present research on enzymes mineral micro nutrients biopesticides algal biomass and other bioactive molecules In depth chapters assess the health impacts and ecological sustainability of the various biomolecules and identify existing and possible applications ranging from ecological restoration to production of essential oils and cosmetics Other topics include bio energy crops as alternative fuel resources the role of plants in phytoremediation of industrial waste and the industrial applications of endophyte enzymes This comprehensive resource Includes a through introduction to plant biodiversity and bioprospecting Will further the knowledge of application of different plants and improve research investigation techniques Summarizes novel approaches for researchers in food science microbiology biochemistry and biotechnology Bioprospecting of Plant Biodiversity for Industrial Molecules is an indispensable compendium of biological research for scientists researchers graduate and postgraduate students and academics in the areas of microbiology food biotechnology industrial microbiology plant biotechnology and microbial biotechnology **Biopolymers in Nutraceuticals**

and Functional Foods Sreerag Gopi, Preetha Balakrishnan, Matej Bračič, 2022-11-04 As a result of their unique physical properties biological membrane mimetics such as biopolymers are used in a broad range of scientific and technological applications This comprehensive book covers new applications of biopolymers in the research and development of industrial scale nutraceutical and functional food grade products All the major food biopolymers are included from plant animal and marine sources Coverage also includes biopolymer based drug delivery mechanisms intended for biological applications such as bio detection of pathogens fluorescent biological labels and drug and gene delivery This is the first interdisciplinary book to address this area specifically and is essential reading for those who produce the functional biopolymer materials as well as

those who seek to incorporate them into appropriate nutraceutical food and drug delivery products

Microbial Diversity and Biotechnology in Food Security R.N. Kharwar, R.S. Upadhyay, N.K. Dubey, Richa Raghuwanshi, 2014-06-11 The roles of microbes in agriculture industry and environment have been the point of interest since long time for their potential exploitation Although only a fraction of microbial diversity was accessed by microbiologists earlier for harnessing them owing to limited techniques available The molecular techniques have opened new vistas to access the wide field of the unexplored microbes and their exploitation for useful genes and novel metabolites Sincere efforts have been made in biotechnology using microbes leading to improve our life with respect to agriculture and people health This comprehensive volume covers different aspects of microbial biotechnology and its management in sustainable agriculture for food security and improved human health The book comprises four sections Endophytes and Mycorrhizae Microbial Diversity and Plant Protection Microbial Functions and Biotechnology and Microbes and the Environment which contain 53 chapters The book examines the aspects on endophytes and mycorrhizae bioactive compounds growth promoting microorganisms disease management with emphasis on biocontrol genetics of disease resistance microbial enzymes advances in potential of microbes and their industrial as well as pharmaceutical applications In addition the use of botanicals and the etiology and management of medicinal and aromatic plants in the post harvest management have been reviewed in greater depth for the benefit of teaching and research community The biotechnological developments using microbe potential have enabled us combat the environment and human health problems worldwide in ecofriendly manner We are sure that this volume will be highly useful to all those concerned with fungi bacteria viruses and their biology including environmental and public health officers and professionals in the field of interest The volume is an exhaustive coverage of almost all the aspects of microbial biology and biotechnology

Value-Addition in Food Products and Processing Through Enzyme Technology Mohammed Kuddus, Cristobal Noe Aguilar, 2021-12-01 Value Addition in Food Products and Processing using Enzyme Technology offers an updated review regarding the potential impact of new enzymes and enzyme technology on the food sector The book brings together novel sources and technologies regarding enzymes in value added food development food production food processing food preservation food engineering and food biotechnology It will be extremely useful for different types of readers including food scientists academic and food biotechnologists but will also be ideal for students studying food related courses This book includes concise and up to date research information from multiple independent scientific papers from around the world This is a essential multidisciplinary text for research and development professionals research scientists and academics in food biotechnology and agriculture industries It addresses safety issues and includes the sources screening immobilization and application of food grade enzymes in food Presents research data from experts Includes emerging industry topics such as baby food and food safety Offers methodologies of enzymes in diagnostics for food testing and analysis Emphasizes enzyme technology through a microbial biotechnological lens Includes bakery and confectionery

products meat and poultry products vegetables food ingredients functional foods flavors and food additives and seafood

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Heroes is a 1998 novel written by Robert Cormier. The novel is centred on the character Francis Cassavant, who has just returned to his childhood home of Frenchtown, Massachusetts, from serving in the Second World War in France and has severe deformities as a result of an incident during the war.

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