About the Book
This book covers the course of Food Biotechnology adopted by various universities. The book is primarily meant for undergraduate and postgraduate classes as a Reference-cum-Textbook. It would be very useful both from teaching and research point of view. All the chapters in the book are contributed by the experts in their respective fields of research. These are intended to equip the readers with the basics and applied research in food biotechnology. To make concepts more clear, the contents have been divided into following sections.
The aim is to develop an authentic account of biotechnology in the food industry and stimulate research in food biotechnology. Unlike the past, the present food industry is profitably deriving benefits from bioengineering. These applied aspects are covered so that the students could take relevant assignments in the food industry. It also highlights future needs of research on the various aspects of food biotechnology. The book includes topics like biosensors, biocolours, biopreservatives, probiotics, genetically modified foods and microbial flavours. The book addresses various disciplines of food microbiology, food biotechnology, food engineering and postharvest technology.

Salient Features
- Fundamentals of Food Biotechnology
- Production of Food and Feed
- Production of Food and Additives
- Quality Assurance and Waste Management

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