

Preface

Novel Technologies in Food Science: Their Impact on Products, Consumer Trends and the Environment is the seventh volume of the ISEKI-Food book series. This book describes how novel food technologies are connected to the production of foods and how the products and processes impinge on our daily lives. Topics include waste and waste management, hazard analysis and critical control points, safety considerations in the use of nutraceuticals and functional foods, and the use and development of green(er) technologies to produce novel products. Consumers' selection and behavior towards products placed on the market have also been considered in this book to emphasize the fact that products must be both safe and shown to be of good quality.

The issues addressed in this book were selected to showcase situations that are encountered in modern food production. The book seeks to inform readers about both the issues and the means used to address them. The major themes running through all the chapters are the search for quality processes that are sustainable and the search for processes and products that the consumers would feel most comfortable using. Furthermore, if products are to succeed in a highly volatile and competitive market, they must most certainly appeal to the end users.

Like the other books in the series, this volume has chapters written by scientists specializing in the field. This book is intended for graduate students and senior undergraduate students as well as professionals and researchers interested in both food and environmental issues applicable to sustainable food production.

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Novel Technologies in Food Science
Their Impact on Products, Consumer Trends and the
Environment

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2012, XX, 424 p., Hardcover

ISBN: 978-1-4419-7879-0