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Biotechnological production of natural ingredients for food industry

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About the eBook

Increasing public health concern about healthy lifestyles has sparked a greater demand among consumers for healthy foods. Natural ingredients and environmental friendly food production and processing chains are more aligned to meeting the demand for healthy food. There is a wide array of food additives and chemicals that have nutritional value. The biotechnological food production processes, therefore, vary for different types of food chemicals and ingredients accordingly.

Biotechnological Production of Natural Ingredients for Food Industry explains the main aspects of the production of food ingredients from biotechnological sources. The book features 12 chapters which cover the processes for producing and adding a broad variety of food additives and natural products, such as sweeteners, amino acids, nucleotides, organic acids, vitamins, nutraceuticals, aromatic (pleasant smelling) compounds, colorants, edible oils, hydrocolloids, antimicrobial compounds, biosurfactants and food enzymes.

Contents

- Introductory Overview of Biotechnological Additives
- Alternative Sweeteners: Current Scenario and Future Innovations for Value Addition
- Biotechnological Production of Amino Acids and Nucleotides
- Biotechnological Production of Organic Acids
- Vitamins and Nutraceuticals
- Biotechnological Aroma Compounds
- Natural Colorants from Microorganisms
- Microbial Single-Cell Oils: Precursors of Biofuels and Dietary Supplements
- Biotechnological Production of Hydrocolloids
- Natural Antimicrobial Compounds
- Use of (Bio) Surfactants in Foods
- Production and Applications of Food Enzymes

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