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Understanding food processing on the safety and quality aspects of future foods

While feeding 9 billion people by 2050 is a challenge considering the existing production and technologies, developing nutrition-rich and healthy foods for future is a bigger challenge. With the advancement of science, whereas some food scientists and engineers are exploring food structures at micro/nano-scale to better understand the functionality of molecules, some are investigating the use of 3D printing for formulating and smooth delivery of nutrients in future foods for extreme conditions such as in space. It is extremely important to understand the structures of land and aquatic food materials for their functionality during the food production and processing conditions to prepare future foods, a task needs to be taken up as a future food team. This

presentation will highlight linkages between the food structures, structure-function relationship, conditions for stability and specific areas to address for future foods.

Speaker Biography

Balunkeswar Nayak is an Associate Professor in the School of Food & Agriculture, University of Maine, Orono, United States. He received his Ph.D. in Food Engineering from Washington State University, Pullman, WA. He has more than 16 years of experience on the thermal and non-thermal processing and nanotechnology on the safety, quality and functionality of health benefitting compounds in fruits, vegetables and grains. He has published his research in many reputed journals and is a scientific editor for the Journal of Food Processing and Technology and Trends in Post-harvest Technology. He has served in many scientific committees of IFT and ASABE.

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