

Recent Trends in Food Technology and Preservation.

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Description

Food science is a domain that deals with the process of food processing and preservation to prevent the growth of bacteria, fungi or other microorganisms. The Journal of Food Technology and Preservation (FTP) is a newly launched journal that publishes a wide range of scientific articles on food packaging, food physical chemistry, food chemistry, food microbiology, food packaging, quality control, food storage, and food grading.

The most advanced research and discoveries with current developments are in the form of original research articles, review articles, case reports, short communications, commentaries, images, video articles, etc. in all areas of the Food Technology and Preservation. The journal scope encompasses the knowledge in food technology and preservation including; Drying, Cooling, Freezing, Boiling, Heating, Salting, Sugaring, Pickling, Lye, Canning, Jellying, Jugging, Burial, Curing, Fermentation, Industrial/modern techniques, Pasteurization, Vacuum packing, Artificial food additives, etc .

Adeoti explained about the inclusion of defatted pumpkin into malted millet generally increased both the macronutrients and micronutrients of the formulated complementary foods as high protein, fat and ash, calcium, Iron and potassium contents were observed. Significant reduction was also observed in antinutrient content of the malted millet enriched with defatted and protein isolate of pumpkin, hence the complementary foods can be used by the infants to quantitatively and qualitatively enhanced their nutritional status by mitigating the prevalence of protein energy malnutrition among the infants in developing countries [1].

Assefa Cholo explained about the complementary food level of addition of 10% KBP2 with acceptability 4.44 sensory qualities was greater than those obtained from control. The more blending used in mixture higher in nutritive value and can be important gain for combating malnutrition enhancing food security. Protein–energy malnutrition which affects the children in the case of low protein food bulla can be minimized by blending with cereals when porridge preparation. It is better to OFSP and finger millet flour with kocho and bulla to minimize protein energy malnutrition problem in preschool children [2].

Melaku Tafese Awulachew explained about whole grain products are considered a good source of phytonutrients such as phenolic compounds, tocopherols, tocotrienols, carotenoids, plant sterols, and lignans. Consumers today are

interested in healthy foods; producing bread with wholegrain flour is one approach for making healthier breads as opposed to that made from refined flours. Wholegrain breads are good sources of dietary fiber and antioxidants. Thus, Wholegrain foods have been linked with reduced risk of chronic disease such as cardiovascular disease, cancer, and diabetes. Bread is commercially produced using different baking formulas and methods to produce numerous flavors, tastes, and textural properties reported that different methods of cereal processing, including bread making, may positively or negatively affect the content of phytonutrients, which in turn affect their bioactive properties and health benefits. Several methods are used in the production of bread including straight dough, sponge dough, Chorleywood process [3].

Ziyang He explained about the important point in the recovery and management of catering used oil in China is to give catering used oil a reasonable utilization path, clarify the use of catering used oil, make the whole process of development and utilization open and transparent; and promote the method of the laboratory Industrialized production methods and methods that find wide adaptability and large-scale production are under greater pressure [4].

References

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