

## **Recent Advances in Food Science and Technology 3(2-2)**

### **Theory**

Functional foods, genetically modified foods, organic foods: Safety, nutrition, legislation. Emerging technologies: Fats and oils, cereals, dairy, beverage, fruits and vegetables and meat industry. Emerging food safety issues. Supercritical fluid extraction, Biofortification, Nanotechnology: concept and applications, Novel ideas in food packaging, High pressure processing, Ohmic heating, Membrane processing. Extrusion technology. Modern quality standards like ISO-22000. New tools in food analysis: HPLC, electrophoresis, FTIR, Mass spectrometry and coupling techniques like GC-MS, LC-MS. Recent news in food science and technology.

### **Books Recommended**

1. Buttriss, J. and Saltmarsh, S. 2000. Functional foods. Royal Society of Chemistry, Cambridge.
2. Nielsen SS. 2003. Food Analysis. Kluwer Academic Pub., New York.
3. Otles, S. 2009. Handbook of food analysis instruments. CRC Press, New York.
4. Sun, D.W. 2005. Emerging technologies for food processing. Elsevier Academic Press, CA, US.

**Website: [www.foodscienceuniverse.com](http://www.foodscienceuniverse.com)**