



Innovation in Healthy and Functional Foods

From CRC Press

Download now

Read Online ➔

Innovation in Healthy and Functional Foods From CRC Press

The focus of food science and technology has shifted from previous goals of improving food safety and enhancing food taste toward providing healthy and functional foods. Today's consumers desire foods that go beyond basic nutrition?foods capable of promoting better health, or even playing a disease-prevention role. To meet this need for innovation, academic research must be combined with the development and commercialization strategies of industry. **Innovation in Healthy and Functional Foods** brings together this knowledge, with contributions from experts in biological science, food science, engineering, marketing, regulation, law, finance, sustainability, and management.

Focusing on functional foods that have components added?such as omega-3, probiotics, and protein?to provide health benefits, this book presents various aspects of the innovation process. These include consumer insights, trends in developed and developing markets, and technological advances in functional foods and ingredients. It also addresses the key drivers of food industry innovation?affordability, sustainability, and tightening government regulations. Chapters cover characteristics of various markets around the world; consumer perception; food processing, packaging, and ingredients; innovation in functional ingredients; and functional ingredient delivery.

Given the importance and challenges of getting functional food products into the marketplace, this book also covers the business aspects of innovation in food science, including marketing, financial implications, and commercial feasibility. Additionally, contributors provide insights into future trends, such as food tourism, nanotechnology, sustainability, and globalization. Bringing together expertise from academia and industry, this text provides an overview of contemporary food science, with wisdom and know-how in both innovation and commercialization, placing functional foods in a broader context for readers.

↓ [Download Innovation in Healthy and Functional Foods ...pdf](#)

📖 [Read Online Innovation in Healthy and Functional Foods ...pdf](#)

Innovation in Healthy and Functional Foods

From CRC Press

Innovation in Healthy and Functional Foods From CRC Press

The focus of food science and technology has shifted from previous goals of improving food safety and enhancing food taste toward providing healthy and functional foods. Today's consumers desire foods that go beyond basic nutrition?foods capable of promoting better health, or even playing a disease-prevention role. To meet this need for innovation, academic research must be combined with the development and commercialization strategies of industry. **Innovation in Healthy and Functional Foods** brings together this knowledge, with contributions from experts in biological science, food science, engineering, marketing, regulation, law, finance, sustainability, and management.

Focusing on functional foods that have components added?such as omega-3, probiotics, and protein?to provide health benefits, this book presents various aspects of the innovation process. These include consumer insights, trends in developed and developing markets, and technological advances in functional foods and ingredients. It also addresses the key drivers of food industry innovation?affordability, sustainability, and tightening government regulations. Chapters cover characteristics of various markets around the world; consumer perception; food processing, packaging, and ingredients; innovation in functional ingredients; and functional ingredient delivery.

Given the importance and challenges of getting functional food products into the marketplace, this book also covers the business aspects of innovation in food science, including marketing, financial implications, and commercial feasibility. Additionally, contributors provide insights into future trends, such as food tourism, nanotechnology, sustainability, and globalization. Bringing together expertise from academia and industry, this text provides an overview of contemporary food science, with wisdom and know-how in both innovation and commercialization, placing functional foods in a broader context for readers.

Innovation in Healthy and Functional Foods From CRC Press Bibliography

- Sales Rank: #3161835 in Books
- Published on: 2012-09-24
- Original language: English
- Number of items: 1
- Dimensions: 10.00" h x 1.30" w x 7.10" l, 2.70 pounds
- Binding: Hardcover
- 616 pages

 [Download Innovation in Healthy and Functional Foods ...pdf](#)

 [Read Online Innovation in Healthy and Functional Foods ...pdf](#)

Editorial Review

Review

"... impressed by the vast amount of information offered to the reader. ... not only mentions the largest number of ingredients I have seen in a single publication of this kind, it also discusses them in-depth and well referenced. ... so full of information it is a 'must have'"

?GHI Matters, April/June 2013

About the Author

Dilip Ghosh is a director at Nutriconnect in Sydney, Australia, and an honorary ambassador for the Global Harmonization Initiative (GHI). He has longtime involvement in drug development (both synthetic and herbal) and functional food research and development both in academia and industry. Dr. Ghosh is a Fellow of the American College of Nutrition and is also on the editorial board of several journals. He has published more than 70 papers in peer-reviewed journals, numerous articles in food and nutrition magazines and books. His recent book, *Biotechnology in Functional Foods and Nutraceuticals*, was published by CRC Press in 2010.

Shantanu Das works as a product development manager at Riddet Institute (Centre for Research Excellence in Food and Nutrition), Massey University, New Zealand. He is responsible for developing new technologies for commercial application in the food and nutrition industry. Dr. Das and his team undertake R&D projects in various areas related to functional foods, especially delivery systems of functional ingredients. His recent achievement is development of a patented technology for delivering probiotic bacteria at high concentration through shelf-stable foods, which received the Food Industry Innovation Excellence Award 2011 from the New Zealand Institute of Food Scientists and Technologists.

Debasis Bagchi is a professor in the Department of Pharmacological and Pharmaceutical Sciences at the University of Houston, Texas. Dr. Bagchi is also the director of Innovation & Clinical Affairs of Iovate Health Sciences International Inc., Oakville, Ontario, Canada. Dr. Bagchi is a Fellow and Master of the American College of Nutrition, member of the Society of Toxicology, member of the New York Academy of Sciences, Fellow of the Nutrition Research Academy, and member of the TCE stakeholder Committee of Wright Patterson Air Force Base, Ohio. He is the associate editor of the *Journal of Functional Foods and Journal of the American College of Nutrition*. Dr. Bagchi is the immediate past president of the American College of Nutrition, Clearwater, Florida, and vice chairman of the International Society of Nutraceuticals and Functional Foods (ISNFF). He has 288 peer-reviewed publications, 15 books, and 15 patents.

Raja B. Smarta is the founder and managing director of Interlink Marketing Consulting Pvt. Ltd. He is a reputed consultant and mentor for corporations in the pharmaceutical, nutraceutical, wellness, healthcare, and life science industries, as well as a corporate trainer. Dr. Smarta is a faculty member in leading management institutions including JBIMS (Bajaj Institute of Management Studies); NMIMS (Narsee Monjee Institute of Management Studies); IIM (Indian Institute of Management), Indore; and Pharmacy College, Manipal; and a guide to Ph.D. students. He is also a Fellow of the Royal Society of Arts, a Certified Member of Consultants, board member of HADSA (part of the International Alliance Dietary/Food Supplement Associations), and an editor of *Nutrascope*.

Users Review

From reader reviews:

James Sanford:

The book Innovation in Healthy and Functional Foods can give more knowledge and information about everything you want. Why must we leave a very important thing like a book Innovation in Healthy and Functional Foods? Some of you have a different opinion about e-book. But one aim this book can give many details for us. It is absolutely proper. Right now, try to closer with the book. Knowledge or details that you take for that, it is possible to give for each other; you can share all of these. Book Innovation in Healthy and Functional Foods has simple shape however you know: it has great and large function for you. You can appearance the enormous world by open and read a e-book. So it is very wonderful.

Delores Saenz:

This book untitled Innovation in Healthy and Functional Foods to be one of several books that best seller in this year, this is because when you read this book you can get a lot of benefit on it. You will easily to buy this particular book in the book store or you can order it by using online. The publisher with this book sells the e-book too. It makes you quicker to read this book, as you can read this book in your Touch screen phone. So there is no reason to you personally to past this guide from your list.

Charlotte Lee:

Reading a publication tends to be new life style in this era globalization. With reading you can get a lot of information that will give you benefit in your life. Having book everyone in this world can share their idea. Textbooks can also inspire a lot of people. Many author can inspire their own reader with their story or maybe their experience. Not only situation that share in the textbooks. But also they write about the knowledge about something that you need example of this. How to get the good score toefl, or how to teach your kids, there are many kinds of book that you can get now. The authors in this world always try to improve their ability in writing, they also doing some exploration before they write to their book. One of them is this Innovation in Healthy and Functional Foods.

Jesse Hooker:

The reserve with title Innovation in Healthy and Functional Foods contains a lot of information that you can discover it. You can get a lot of help after read this book. That book exist new knowledge the information that exist in this guide represented the condition of the world at this point. That is important to yo7u to find out how the improvement of the world. This book will bring you throughout new era of the syndication. You can read the e-book on your own smart phone, so you can read that anywhere you want.

Download and Read Online Innovation in Healthy and Functional Foods From CRC Press #53OBTHGMCU4

Read Innovation in Healthy and Functional Foods From CRC Press for online ebook

Innovation in Healthy and Functional Foods From CRC Press Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Innovation in Healthy and Functional Foods From CRC Press books to read online.

Online Innovation in Healthy and Functional Foods From CRC Press ebook PDF download

Innovation in Healthy and Functional Foods From CRC Press Doc

Innovation in Healthy and Functional Foods From CRC Press Mobipocket

Innovation in Healthy and Functional Foods From CRC Press EPub

53OBTHGMCU4: Innovation in Healthy and Functional Foods From CRC Press