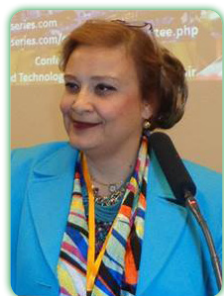


3rd International Conference on

FOOD CHEMISTRY & NUTRITION

May 16-18, 2018 | Montreal, Canada



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Innovative food processing on food chemistry, food bioactive composition and public health nutrition

In food quality and manufacturing, food chemistry is important science branch and deals with the production, processing, preparation, evaluation /analyzing, distribution and utilization of foods and beverages. As their responsibilities, food chemists work with plants that have been harvested for food, and animals that have been slaughtered for food while they concern food composition, food shelf life, food sensory attributes taste, flavor, texture etc and also fat or sugar substitutes for food stability. Innovative food processing can affect chemistry of major food components including proteins, carbohydrates, lipids, and minor food components including vitamins, minerals, phenolic compounds, color and flavor constituents also other compounds as enzymes, water and food additives; innovations can be applied depends on new requirements, necessity and/or existing market needs by consumer and public. In this point, there is a great interests on novel processing applications and minor components can undergo to loss or increasing by processing, storage and/or transportation. The requirement of fortified bioactive compounds such as polyphenolic antioxidants and minor component vitamins has been accelerated the development of innovations in the food industry, generating the so-called “functional foods” and “nutraceuticals“. In this context, there is a great interests on novel processing applications regarding public nutrition. Innovative food processing Technologies can influenced the quality and quantity of food quality. Innovative non-thermal technologies (e.g. high-hydrostatic pressure-HHP, pulsed electrical fields (PEF) and ultrasound processing) can preserve the treated foods without decomposing the chemical constituents and sensorial properties which are normally affected during heat treatment. By using of novel technologies, the bioactive chemical constituents have been obtained from food waste recovery and it can be utilized as food by product based powders for public nutrition.

Biography

Ozlem Tokusoglu has completed her PhD at Ege University, Department of Food Engineering in 2001. She is currently working as an Associate Professor at Celal Bayar University, Department of Food Engineering. She was Visiting Scholar in Food Science and Nutrition Department at University of Florida, USA during 1999-2000 and as Visiting Professor at the School of Food Science, Washington State University, Washington, USA during April-May 2010. She has published many papers in peer reviewed journals and serving as an Editorial Board Member of selected journals. She has published two international book entitled Fruit and Cereal Bioactives: Chemistry, Sources and Applications; Improved Food Quality with Novel Food Processing and; Food By-Product Based Functional Food Powders. She also published two national books entitled Cacao and Chocolate Science and Technology and Special Fruit Olive: Chemistry, Quality and Technology. She has organized and/or administered as Conference Chair at many conferences and congress in various parts of USA, Europe and Asia-Pacific.

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