

Valorization of Food Processing By-Products (Fermented Foods and Beverages Series)



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Biotechnology has immense potential for resolving environmental problems and augmenting food production. Particularly, it offers solutions for converting solid wastes into value-added items. In food processing industries that generate voluminous by-products and wastes, valorization can help offset growing environmental problems and facilitate the sustainable use of available natural resources. **Valorization of Food Processing By-Products** describes the potential of this relatively new concept in the field of industrial residues management.

The debut book in CRC Press's new *Fermented Foods and Beverages Series*, this volume explores the current state of the art in food processing by-products with respect to their generation, methods of disposal, and problems faced in terms of waste and regulation. It reviews the basic fundamental principles of waste recycling, including process engineering economics and the microbiology and biochemical and nutritional aspects of food processing. It discusses fermentation techniques available for valorization of food processing by-products, enzyme technologies, and analytical techniques and instrumentation. Individual chapters examine the by-products of plant-based and animal-based food industries. The book also delves into socioeconomic considerations and environmental concerns related to food processing by-products. It surveys research gaps and areas ripe for further inquiry as well as future trends in the field.

An essential reference for researchers and practitioners in the food science and food technology industry, this volume is also poised to inspire those who wish to take on valorization of food by-products as a professional endeavor. A contribution toward sustainability, valorization makes maximum use of agricultural produce while employing low-energy and cost-effective processes.

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