DESCRIPTION

Food Processing By-Products and their Utilization

An in-depth look at the economic and environmental benefits that food companies can achieve—and the challenges and opportunities they may face—by utilizing food processing by-products.

*Food Processing By-Products and their Utilization* is the first book dedicated to food processing by-products and their utilization in a broad spectrum. It provides a comprehensive overview on food processing by-products and their utilization as source of novel functional ingredients. It discusses food groups, including cereals, pulses, fruits, vegetables, meat, dairy, marine, sugarcane, winery, and plantation by-products; addresses processing challenges relevant to food by-products; and delivers insight into the current state of art and emerging technologies to extract valuable phytochemicals from food processing by-products.

*Food Processing By-Products and their Utilization* offers in-depth chapter coverage of fruit processing by-products; the application of food by-products in medical and pharmaceutical industries; prebiotics and dietary fibers from food processing by-products; bioactive compounds and their health effects from honey processing industries; advances in milk fractionation for value addition; seafood by-products in applications of biomedicine and cosmeticals; food industry by-products as nutrient replacements in aquaculture diets and agricultural crops; regulatory and legislative issues for food waste utilization; and much more.

- The first reference text to bring together essential information on the processing technology and incorporation of by-products into various food applications.
• Concentrates on the challenges and opportunities for utilizing by-products, including many novel and potential uses for the by-products and waste materials generated by food processing

• Focuses on the nutritional composition and biochemistry of by-products, which are key to establishing their functional health benefits as foods

• Part of the "IFST Advances in Food Science" series, co-published with the Institute of Food Science and Technology (UK)

This book serves as a comprehensive reference for students, educators, researchers, food processors, and industry personnel looking for up-to-date insight into the field. Additionally, the covered range of techniques for by-product utilization will provide engineers and scientists working in the food industry with a valuable resource for their work.

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ABOUT THE AUTHOR

About the Editor

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SERIES

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