



食品科学技術研究ハンドブック・全3巻
**Handbook of
Research on Food
Science & Technology
3 Volume Set**

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Volume 1: Food Technology and Chemistry
Volume 2: Food Biotechnology and Microbiology
Volume 3: Functional Foods and Nutraceuticals

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and Cristobal N. Aguilar**

This *Handbook of Research in Food Science and Technology* consists of three volumes focusing on food technology and chemistry, food biotechnology and microbiology, and functional foods and nutraceuticals. The volumes highlight new research and current trends in food science and technology, looking at the most recent innovations, emerging technologies, and strategies focusing on taking food design to sustainable levels.

In particular, the handbooks includes relevant information on the modernization in the food industry, sustainable packaging, food bioprocesses, food fermentation, food microbiology, functional foods and nutraceuticals, natural products, nano- and microtechnology, healthy product composition, innovative processes/bioprocesses for utilization of by-products, development of novel preservation alternatives, extending the shelf life of fresh products, alternative processes requiring less energy or water, among other topics.

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