Biotechnological production of natural ingredients for food industry: First edition

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About the eBook

Increasing public health concern about healthy lifestyles has sparked a greater demand among consumers for healthy foods. Natural ingredients and environmentally friendly food production and processing chains are more aligned to meeting the demand for healthy food. There is a wide array of food additives and chemicals that have nutritional value. The biotechnological food production processes, therefore, vary for different types of food chemicals and ingredients accordingly.

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- Biotechnological Aroma Compounds
- Natural Colorants from Microorganisms
- Microbial Single-Cell Oils: Precursors of Biofuels and Dietary Supplements
- Biotechnological Production of Hydrocolloids

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