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eISBN: 978-1-68108-265-3

Biotechnological production of natural ingredients for food industry: First edition

www.ebooks.benthamscience.com/book/9781681082653

About the eBook

Increasing public health concern about healthy lifestyles has sparked a greater demand among consumers for healthy foods. Natural ingredients and environmental 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.

Contents

- ▶ Introductory Overview of Biotechnological Additives
- ▶ Alternative Sweeteners: Current Scenario and Future Innovations for Value Addition
- ▶ Biotechnological Production of Amino Acids and Nucleotides
- ▶ Biotechnological Production of Organic Acids
- ▶ Vitamins and Nutraceuticals
- ▶ 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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