

19<sup>th</sup> International Conference on

# FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France

## Food waste and by-product utilization, the key to world food security

**Pragyansh Mishra, Aditya Lal, and Stephanie Riber**

Sam Higginbottom University of Agriculture, Technology and Sciences, India

Food processing undoubtedly is an answer to address many challenges of rapid and fast-changing food habits and preferences. The other perspective of food processing which is not much explored has a vast scope to develop various products by utilization of food processing industrial waste and by-products. In this modern era, traditional and highly advanced methods are needed to practice for the utilize food waste, industrial food processing waste, by-product etc. until then we cannot completely address food security. The use of such materials to develop novel or value-added food product will give dietary needs, functional and fibrous food and some nutritional benefits. Food processing needs to develop advanced techniques or to modify the existing technologies and methodologies to eliminate food processing wastage and to save the portion of raw materials which are generally counted as the waste part of the raw material or the by-product which is not further processed in any useful form. Therefore, a change is required at different levels of unit operation. It is very important to understand the functional effects and uses of different food materials especially those with peels and skin. There are numerous raw materials with good nutritional value in their skin or peel and most of these food materials having such benefits in their skins of peel is subject to waste. Efforts are much needed to reduce the food waste and to make the best utilization of by-products, i.e., replenishment of waste products (peels, pomace, pods, etc.). Due to the wastage of by-products, whether they are in solid form or liquid form, the food products lack a large amount of nutritional value.

### Biography

Pragyansh Mishra is from city Allahabad, state Uttar Pradesh, in country India. He is pursuing a graduate program in Food Technology at Sam Higginbottom University of Agriculture, Technology and Sciences, Allahabad India. He is capable enough to take responsibility of working as a team. He has remarkably worked for the Society of Food Engineers (a student's body) in the capacity of General Secretary and President. In his tenure, he was the part of Organizing committee to organize several Invited talks, one-day seminar, an international workshop in the area of Food Processing and Technology. He possesses practical and theoretical knowledge in food processing and technology and has participated in national and international workshops. Experience of technical writing which had given him opportunities to write research papers. He had been to many national laboratories for practical hands-on training. He's amongst top meritorious student based on his academic and research. Currently, he is working on few researches.

pragyanshm@hotmail.com

### Notes: