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Novel applications in nutrition and food science: Fortificated vitamins and polyphenols of innovative industrial foods and nutraceuticals

The necessity of fortificated bioactive vitamins carotenoids and polyphenolic compounds (flavonoids, etc.) has been accelerated the development of innovations in the food industry, generating the so-called functional foods and nutraceuticals, these are primary importance for human nutrition. Novel processing applications may influence the quality and effectiveness of mentioned nutrients, bio-actives in processed foods can undergo to loss or increasing after storage and transportation. Novel non-thermal technologies (e.g. ultrasounds, high-hydrostatic pressure-HHP and pulsed electric field-PEF) promise to treat foods without decomposing the nutritional constituents and sensorial properties that are normally affected during heat treatment. The implementation of novel technologies together with other trends and practices of the food industry (containing microencapsulation, food waste recovery, food by product based powders) have been brought new developments and state of the art in the industrial foods field.

Biography

Ozlem Tokusoglu has completed her PhD at Ege University Engineering Faculty, Dept of Food Engineering at 2001. She is currently working as Associate Professor Dr faculty member in Celal Bayar University Engineering Faculty Department of Food Engineering. Tokusoglu performed a visiting scholar at the Food Science and Nutrition Department /University of Florida, Gainesville-Florida-USA during 1999-2000 and as visiting professor at the School of Food Science, Washington State University, Pullman, Washington, USA during April-May 2010. She has published many papers in peer reviewed journals and serving as an editorial board member of selected journals. Tokusoglu published the scientific edited two international book entitled Fruit and Cereal Bioactives: Chemistry, Sources and Applications and entitled Improved Food Quality with Novel Food Processing by CRC Press, Taylor & Francis, USA Publisher, and third book Food By-Product Based Functional Food Powders by CRC Press, too; Dr Tokusoglu also published three national books entitled Cacao and Chocolate Science and Technology, Special Fruit Olive: Chemistry, Quality and Technology and Frying Oils Science and Technology. She organized and/or administered as Conference Chair at many conferences and congress in various parts of USA and Europe.

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