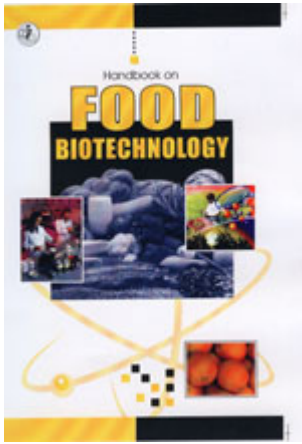


Handbook on Food Biotechnology



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Biotechnology concerns the practical application of organisms or their components. Historically, Bio-technology was an art, involved in the production of wines, beers and cheese. Now a days it involves a series of advanced technologies spanning biology, chemistry and process engineering. The present book is an attempt towards the entrepreneurs to motivate them to invest in organic farming and processing in sophisticated manner by application of Bio-technology. It is hoped that this book will be very useful for existing as well as new entrepreneurs, researchers, technocrats, institutional libraries etc.

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