Modern biotechnology refers to various scientific techniques used to produce specific desired traits in plants, animals or microorganisms through the use of genetic knowledge. Since its introduction to agriculture and food production in the early-1990, biotechnology has been utilized to develop new tools for improving productivity. Biotechnology is a broad term that applies to the use of living organisms and covers techniques that range from simple to sophisticated.

In contrast, modern agricultural biotechnology techniques, such as genetic engineering, allow for more precise development of crop and livestock varieties. The potential benefits of biotechnology are enormous. Food producers can use new biotechnology to produce new products with desirable characteristics. These include characteristics such as disease and drought-resistant plants, leaner meat and enhanced flavor and nutritional quality of foods. This technology has also been used to develop life-saving vaccines, insulin, cancer treatment and other pharmaceuticals to improve quality of life.

It is estimated that in the next 20-30 years demand for food will increase by 70%. Biotechnology will be key to meeting this demand. This handbook is designed for use by everyone engaged in the food technology such as fermentation, developing and testing of food and students who are pursuing their career in food biotechnology. It provide all information on modern cooking, food processing and preservation methods, juice preparation methods, etc.


This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area.
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