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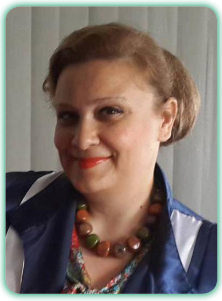

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Nutrition concept in current and future: Innovative foods, relation of anticancer foods and anticancer components in foods

Nutrition covers an extensive spectrum of disciplines as personal health, population health, planetary and the researches on nutritional health concerned. New trends in nutritional science are manufacturing technology of qualified innovative processed foods and healthy foods including anticancer compounds. By 2050, a global population of 9 billion will demand 70% more food than is consumed today. Feeding this expanded population nutritiously and sustainably will require substantial improvements in the global food system which provides livelihoods for farmers as well as nutritious healthy products for consumers. This requires a strategic, long-term focus coupled with new ways of working with other stakeholders along the value chain. The food sector and regulatory agencies are performing innovative technologies to provide safe and stable foods for public health. Non-thermal technologies including high hydrostatic pressure (HHP), pulse electrical fields (PEF) and ultrasound (US) successfully decontaminate, pasteurize and potentially pursue commercial sterilization of selected foods while retaining fresh-like quality and excellent nutrient retention and these technologies are preferred instead of classical preservation technologies; bioactives has been enhanced. Epidemiological studies have suggested positive associations between the consumption of phenolic-rich foods or beverages and the prevention of diseases, especially cancer types. The commercial development of plants as sources of antioxidants to enhance health and food preservation is of recent interest. Functional foods are those that go beyond merely providing nutrients; they actively help prevent diseases for those at high risk, such as cancer, diabetes or heart disease. When products based on functional and super foods could play a key role in the fight against disease including cancer, it can be said that these are anticancer foods and has antiproliferative and apoptosis effects. Main focus is food itself, not a single bioactive compound from its structure. It must be known that the synergistic effects of the many bioactive components in foods have been gained beneficial property. In this point, phenolic phytochemicals in foods and food is rich in phytochemicals concept is important. Also innovative technologies can be effective on foods that are rich in phytochemicals.

Biography

Ozlem Tokusoglu has completed her PhD at Ege University, Department of Food Engineering at 2001. She is currently working as an Associate Professor in Celal Bayar University, Engineering Faculty Department of Food Engineering. She was a Visiting Scholar at the Food Science and Nutrition Department/University of Florida, Gainesville-Florida-USA during 1999-2000 and Visiting Professor at the School of Food Science, Washington State University, USA during April-May 2010. She has published many papers in peer reviewed journals and serving as an Editorial Board Member of selected journals. She has published two international book entitled *Fruit and Cereal Bioactives: Chemistry, Sources and Applications and Improved Food Quality with Novel Food Processing* and third book *Food By-Product Based Functional Food Powders* is in progress. She has also published two national books entitled *Cacao* and *Chocolate Science* and *Technology* and *Special Fruit Olive: Chemistry, Quality and Technology.*

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