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Biotechnology in the field of food science and technology

Biotechnology is the basic and applied sciences of living systems and their engineering aspects required to exploit the bioprocess to bring bio ingredients and bio products to the market place. While our understanding of biotechnology has rapidly advanced in recent years beyond production of alcohol and fermented foods to the production of bio ingredients and refined products with tremendous applications in improving food raw materials, food production and producing healthy ingredients that will improve human health. Since biotechnology is a collection of techniques some of which may involve genetic engineering for the production of genetically modified foods or genetically modified organisms (GMO). The term “genetically modified foods” is applied only to products that have been genetically engineered. Genetically modified foods have been hailed by some people as the technology that will be able to solve the world’s food problems and is denounced by other as a dangerous technology on several grounds, including health safety issues environmental concerns even it is regulated under the same United States laws that govern the health, safety, efficacy and environmental impacts. The history of biotechnology in food industry, current status and its future perspective will be highlighted in this presentation.

Biography

Osama O Ibrahim is a highly experienced, principal research scientist with particular expertise in the field of microbiology, molecular biology, food safety, and bio-processing for both pharmaceutical and food ingredients. He is knowledgeable in microbial screening/culture improvement; molecular biology and fermentation research for antibiotics, enzymes, therapeutic proteins, organic acids, food flavors, biochemistry for metabolic pathways and enzymes kinetics, enzymes immobilization, bio-conversion, and analytical biochemistry. He was external research liaison for Kraft Foods with Universities for research projects related to molecular biology and microbial screening and holds three bioprocessing patents. In January 2005, he accepted an early retirement offer from Kraft Foods and in the same year he formed his own biotechnology company providing technical and marketing consultation for new start up biotechnology and food companies.

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