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The history of biotechnology in nutrition health and food processing

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Biotechnology encompasses the basic and applied sciences of living systems and their engineering aspects required to exploit their bioprocesses to bring products to the market place. While understanding of bioprocess technology has rapidly advanced in recent years, man has been practicing biotechnology since prehistoric times. Today biotechnology has moved beyond local production of alcohol or fermented foods to the production of bio-ingredients and refined products and it has a tremendous potential for further increasing food production, improving food raw materials and producing ingredients that will improve human health. It should be understood that biotechnology is a collection of techniques some of which may involve genetic engineering for the production of genetically modified foods (GMO). Since “biotechnology” can include numerous processes and applications, the term “genetically modified” is applied only to products that have been genetically engineered. Genetically modified foods (GMO) have been hailed by some people as an indispensable tool for solving the world’s food problems, and denounced by others as potentially catastrophic dangers on several grounds, including safety issues, and environmental concerns.

Keywords: Food biotechnology; Food bio ingredients; Functional foods; Agriculture biotechnology These non-nutritive high intensive sweeteners will be highlighted with complete details.

Biography

Osama Ibrahim is a highly-experienced principal Research Scientist with particular expertise in the field of microbiology, molecular biology, food safety, and bioprocessing 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 and food flavors; Biochemistry for metabolic pathways and enzymes kinetics, enzymes immobilization, bioconversion, and Analytical Biochemistry. Dr. Ibrahim 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 startup biotechnology and food companies. Dr. Ibrahim received his B.S. in Agricultural Biochemistry with honor and two M.S. degrees in Microbial physiology/ Fermentation and in Applied Microbiology. He received his Ph.D. in Basic Medical Science (Microbiology, Immunology and Molecular biology) from New York Medical College. He is a member of American Chemical Society, American Society of Microbiology, and Society of Industrial Microbiology since 1979.

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