



Biochemical And Organoleptic Perspectives In Novel Product Development Using Cinnamon

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ABSTRACT

Novel Product Development is a pressing need in Clinical and Holistic Management of good health and Wellness. This is a nodal governing factor in the enterprise of manufacture of premium quality foods for the subjects of various nutritional categories and social strata. Novel Product Development (NPD) is governed by Total Quality Management (TQM). This is an emerging concept protecting any and every manufacturing process, right from procurement of the requirements up to the final step of development of the product actual. This can be applied to any desired and relevant field for the optimization of the overall process and attaining the best possible outcomes from the optimized process. Total Quality Management (TQM) forms the basis of HACCP Analysis and this process is employed during the novel product development. The final requirement is to generate a Universally acceptable food product with sustainable health benefits. The idea of development of a novel recipe with the use of Cinnamon was to present this valuable spice in an alluring form, which can be enjoyed by all. Cinnamon as a flavorant and a spice and its preparations have been consumed since ages, in different forms in order to maintain optimum health conditions. Determining various critical control points for the entire recipe development process and suggesting remedial measures was the chief aim. The entire procedure of the novel product development can thus be validated with the help of HACCP, biochemical analysis and organoleptic evaluation. It is a step towards corrective action required for enhanced product quality, enriching the total product likeliness and acceptability. The novel product can be further used as a nutraceutical, promoting optimum health and nutrition.

Biography

Dr. Jyoti D. Vora, an eminent Biochemist is the Head of the Department of Biochemistry and Food Science and Quality Control, Ramnarain Ruia College, India. Dr. Jyoti D. Vora has graduated with Honors in Microbiology and Chemistry from University of Mumbai in 1977, followed by Post graduation in Biochemistry by research in 1980. In 1984, she completed her Doctoral degree in Biochemistry from IIT, Mumbai. She has been conferred various

academic honors including the Fellowship of the Society of Science, MASFFBC at Harvard Medical School, Boston, USA. She is an avid researcher in the field of Biochemistry, with over 40 publications in various peer-reviewed national and international scientific journals. She has also delivered lectures and oral presentations as an invited speaker at several national and international seminars, conferences. She has authored of 3 books in the realm of Biochemical research published by Lambert Academic Publications, Germany.