

Preface

This special issue of *Food Technology and Biotechnology* is based on the peer-reviewed selected papers presented at the *International Congress on Bioprocesses in Food Industries* held at Patras, Greece during June 18–21, 2006. The conference was organized by the ICBF Forum (www.icbforum.org). The aim of the Forum is to provide an efficient and structured network in the field of biochemical and food engineering. It allows partners to keep in touch in order to look for the networking for scientific projects, the exchange of students and faculties. This platform is open to everyone wishing to contribute and participate in the above topics.

In the recent past, there has been tremendous development in the areas of enzyme and biocatalysis in food biotechnology, applications of fermentation technology in food production, bioprocess engineering for process and food development and bioreactor design. Aspects on genetically modified foods have also gained importance. Furthermore, the aspects of food microbiology, nutritional, chemical and rheological properties are important too. New knowledge of major significance comprises the biotechnology of flavours, biotransformation of processes, the significance and perspectives of indigenous enzymes in milk, strategies for yeast and lactic acid bacteria improvements by genetic modification and the biotechnological production of various compounds. Likewise, new and comprehensive knowledge of immobilized cells and enzymes for brewing, wine making, baking and cereal by-product exploitation has been subject of interest. Sterilization and deodorization, monitoring and citric acid production processes are being continuously discussed. Value-added products *via* fermentation and aspects of safety, antimicrobials and hygiene in food industry improving the human health provide an important base of knowledge in food production. Nutra-ceutical and pharmaceutical products from mushrooms affect healthy diet, in combination with their effects on food, health and environmental technology development. Microbial cell signaling, nano-bioprocessing in food industry and probiotic food and lactic acid bacteria in combination with the intestinal flora are other important aspects for the food scientists and researchers.

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Guest Editors:

Prof. A.A. Koutinas
Department of Chemistry
University of Patras
Patras, Greece

Prof. A. Pandey
Biotechnology Division
National Institute for Interdisciplinary Science and Technology
(Formerly Regional Research Laboratory), CSIR
Trivandrum, India