Editorial

iMedPub Journals
www.imedpub.com

Journal Nutraceuticals and Food Science

2022
Vol.6 No.8:30

Announcement of International Conference on Food Technology & Food Beverages

Pirjo Mattila*

Editorial Office, Journal of Nutraceuticals and Food Science, London, UK

Received: January, 27 2022; **Accepted:** January, 27 2022; **Published:** January, 31 2022

***Corresponding author:** Pirjo Mattila

mattilapirjoh@gmail.com

Editorial Office, Journal of Nutraceuticals and Food Science, London, UK

Citation: Crick J (2021) Microbes in Food Industry. J Nutraceuticals Food Sci Vol.6 No.8:30

Editorial

Consumers worldwide are increasingly interested in the authenticity and naturalness of products. At the same time, the food, agricultural and forest industries generate large quantities of sidestreams that are not effectively utilized. However, these raw materials are rich and inexpensive sources of bioactive compounds such as polyphenols. The exploitation of these raw materials increases income for producers and processors, while reducing transportation and waste management costs. Many Northern sidestreams and other underutilized raw materials are good sources of polyphenols. These include berry, apple, vegetable, softwood, and rapeseed sidestreams, as well as underutilized algae species. Berry sidestreams are especially good sources of various phenolic compounds.

This chapter presents the properties of these raw materials, providing an overview of the techniques for refining these materials into functional polyphenol-rich ingredients. The focus is on economically and environmentally sound technologies suitable for the pre-treatment of the raw materials, the modification and recovery of the polyphenols, as well as the formulation and stabilization of the ingredients. For example, sprouting, fermentation, and enzyme technologies, as well as various traditional and novel extraction methods are discussed. Regarding the extraction technologies, this chapter focuses on safe and green technologies that do not use organic solvents. In addition, formulation and stabilization that aim to protect isolated polyphenols during storage and extend shelflife are reviewed. The formulated polyphenol-rich ingredients produced from underutilized renewable resources could be used as sustainable, active ingredients—for example, in food and nutraceuticalindustries.

Coenzyme Q9 and Q10 contents in 35 food items were determined and coenzyme Q intake of Finns was estimated. The analytical method employed direct solvent extraction or saponification before extraction and quantification using high-pressure liquid chromatography (HPLC) equipped with diode array detection. Intakes of coenzymes Q9and Q10were estimated using the determined values and food consumption data from a national dietary survey. Contents of coenzymes Q10and Q9in foods varied from 157.9 µg/g to below the detection limit and from 8.5 µg/g to below the detection limit, respectively. Average intakes of coenzyme Q10were 5.4 mg/day (men) and 3.8 mg/day (women) while daily intakes of coenzyme Q9were 0.6 mg (men) and 0.4 mg (women). Coenzyme Q10was primarily obtained from meat, poultry, fish and rapeseed oil. Cereals were the major sourceofcoenzymeQ9.