

Debit Food Technology is the major industry for the development of health, basic need of daily life, create employment, generate income, stronger economy, reducing financial crises, global Poverty and hunger in the developing countries of the world particularly in south Asia. tering of Olives in Modified Atmosphere Packing

Muhammad Usman
Former Director General of Agricultural Research System, Pakistan



Abstract

The aim of presentation consist of Food Technology health, employment, income, economy poverty and hunger where studied and reported that Food Technology is the major industry for the development of health, basic need of daily life, create employment, generate income, stronger economy, reducing financial crises, global Poverty and hunger in the developing countries of the world particularly in south Asia. The study reported food technology is the application of food science, to the selection, preservation, processing, packaging, distribution and uses of food and the related field include Analytical chemistry, biotechnology, engineering, Nutrition, quality control and food safety. The study reported that food technology is any substance consumed to provide nutritional support for the body. It is usually of plant or animal origin, and contains essential nutrients, such as carbohydrates, fats, proteins, vitamins, or minerals. Processed foods means any deliberate change in a food that occurs before it's available for us to eat. It can be as simple as freezing or drying food to preserve nutrients and freshness, or as complex as formulating a frozen meal with the right balance of nutrients and ingredients. Food sources have its origin in plants like fruits such as tomatoes, pumpkins and eggplants, are eaten as vegetables. Cereal grain is a staple food that provides more food energy worldwide than any other type of crop. The most common food groups are dairy, fruits, meat, confections, vegetables and water. Which are the important source for the daily

life of the poor people in the world. Food processing combines raw food ingredients to produce marketable food products that can be easily prepared and served by the consumer. Food processing typically involves activates such as mincing and macerating, liquefaction, emulsification, and cooking pickling. The Trends in modern food processing such as health means reduction of fat content, hygiene means the rigorous application of industry and government endorsed standards to minimize possible risk and hazards, efficiency means rising energy costs lead to increasing usage of energy-saving technologies and industries means cannery, fish processing, Food packaging plant, Meat packing plant, Slaughterhouse. In the light of the above study, it is proposed to commercialize the food technology, for the Food Technology is the major industry for the development of health, basic need of life, reduction in global poverty and hunger in the developing countries of the world.

Biography:

Mr. Muhammad Usman, Former Director General of Agricultural Research System, Government of Pakistan who retired from service after a spotless career of about 32 years with senior level experience on research and development of integrated agricultural production, industries, food technology and processing, Agriculture & Horticulture and bioenergy on a sustainable way. Mr. Usman is basically an agricultural scientist with specialization of agricultural, food and biochemistry working on the yield and quality of various products and

published several research papers. Mr. Usman is considered as the senior most scientist in the world, always participated in the international conferences as a keynote speech, renowned speaker, organizing committee member as well as moderator of the conference

Speaker Publications:

1. Ueland Ö, G. H., Holm, F., Kalogeras, N., Leino, O., Luteijn, J., Magnusson, S.(2011). State of the art in benefit-risk analysis: Consumer perception. *Food and Chemical Toxicology*, 52(1)
2. *Hightecheuropa.eu*. Archived from [the original](#) on 2012-12-05. Retrieved 2014-02-01.
3. Olsen, N. V., Grunert, K.G., & Anne-Mette, S. (2010). Consumer acceptance of high-pressure processing and pulsed-electric field: a review. *Trends in Food Science & Technology*, 21(446-472)
4. *Frewer, Lynn J.; van der Lans, Ivo A.; Fischer, Arnout R.H.; Reinders, Machiel J.; Menozzi, Davide; Zhang, Xiaoyong; van den Berg, Isabelle; Zimmermann, Karin L. (April 2013). "Public perceptions of agri-food applications of genetic modification – A systematic review and meta-analysis". *Trends in Food Science & Technology*. **30** (2): 142–152. doi:10.1016/j.tifs.2013.01.003.*
5. *Gaskell, George; Allum, Nick; Wagner, Wolfgang; Kronberger, Nicole; Torgersen, Helge; Hampel, Juergen; Bardes, Julie (February 2004). "GM Foods and the Misperception of Risk Perception". *Risk Analysis*. **24** (1): 185–194. doi:10.1111/j.0272-4332.2004.00421.x*