



## **Bioprocess Production of Flavor, Fragrance, and Color Ingredients**

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# Bioprocess Production of Flavor, Fragrance, and Color Ingredients

## Bioprocess Production of Flavor, Fragrance, and Color Ingredients

A practical guide to the most useful bioprocess techniques for . Bioprocess Production of Flavor, Fragrance, and Color Ingredients In these days of increasing consumer preference for natural foods, biological production of food ingredients is more important than ever before. This book is an in-depth review of bioprocess production of flavor, fragrance, and color ingredients, including esters, aldehydes, lactones, pyrazines, terpenoids, dairy flavors such as methyl ketones, and savory flavors such as HVPs, nucleotides, yeast autolysates, and extracts. Technologies of interest to the food and flavor industry are also covered, including genetic engineering and plant tissue culture, with specific examples taken from flavors and fragrances. Additionally, one entire chapter is devoted to nontechnical issues such as regulation of biotechnology products in foods, consumer perception of the new biotechnology, definition and importance of the word natural, and other related issues. The book addresses a wide range of topics from a rapidly advancing field, yet each topic is covered thoroughly and the most up-to-date material is included. Presentation is practical and down-to-earth, so that the material can be readily digested and applied by food, flavor, and fragrance industry professionals.

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