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Food production, processing and preservation

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DESCRIPTION

High energy crop production technology is also used in green revolution agriculture, particularly with regard to fertilizers and pesticides. While there is no reason to question the sincerity of the United States' efforts to transfer agricultural technology so that people everywhere might live and eat as they do, it is important to be realistic about the resources at hand. Currently, it takes 80 gallons of petroleum to grow one acre of corn in the United States. (Alpert, 1959). We question whether many developing countries will be able to afford the technologies used in American agriculture given the impending fuel constraints and high pricing. Crops from the green revolution have already experienced issues, mainly pest-related issues. An international energy crisis is anticipated to result in more serious issues. In order to ensure that this programme won't worsen the already dire global food situation, a detailed analysis of the advantages, disadvantages, and hazards of high energy-demand green revolution agriculture should be conducted (Alphandéry, 1945).

Because there is a chance that nutrients like N and P could have an adverse impact on the environment, nutrient inputs in agricultural production systems have come under increased attention in recent years. In discussions of potential risk, the benefits of nutrient inputs are frequently minimized. In order to approximate the impacts of nutrient inputs, specifically from commercial fertilisers, on crop output, here we will look at the data that is currently available. The outcomes of an agricultural chemical usage study, data on nutrient budgets, and other long-term studies conducted in the USA, England, and the tropics were all assessed (Bailey, 1915).

Although this sector has historically been thought of as having a low research intensity, innovations are now recognised as a critical tool for food industry enterprises to use in order to differentiate themselves from rivals and meet consumer expectations.

Functional foods play an exceptional role in this regard, as seen by their rising demand brought on by the rising expense of healthcare, the steady rise in life expectancy, and older people's desire for enhanced health (Behrman, 2007).

Preservation

Fermentation is a well-known and age-old method of food preservation. In addition to extending a food's shelf life and guaranteeing its microbiological safety, fermentation can also improve a food's digestibility and, in the instance of cassava, lessen the substrate's toxicity. Because of their distinct metabolic traits, lactic acid bacteria are engaged in a variety of fermentation processes that take place in milk, meats, cereals, and vegetables. Although starter cultures are accessible for many industrial processes, such as cheese manufacturing, many fermentations are still historically dependent on inoculation from a previous batch. As a result, process and product quality are guaranteed. In addition to information on the significance of several notable fermented foods from many nations, this we also discusses the involvement of lactic acid bacteria in many of these fermentations and the mechanisms of antibiosis, specifically with regard to bacteriocins. Research advances on lactic acid bacteria are anticipated to lead to improved strains for use in food fermentation, which will be advantageous to both the producer and the consumer (Ferragina, 2009).

CONCLUSION

A long-term trend with significant commercial potential is the development of functional foods, where research-generated information flows are required to support private investments, dietary choices, and governmental regulations. It is challenging to give industry partners solid information on market trends and potential since, according to the literature reviewed, several definitions exist. However, it is also important to emphasise how society is changing and developing.

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