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edited by geoffrey campbell-platt



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Chapter 5

Food Biotechnology

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5.1 History of Food Biotechnology

Biotechnology has been broadly defined as the utilization of biologically derived molecules, structures, cells, or organisms to carry out a specific process (Wasserman *et al.*, 1988). Many conventional food processing techniques utilize living organisms and bioactive

molecules especially in the brewing and fermentation industries. Alcoholic food and drinks, cheese, yogurt, lactic acid fermented vegetables, soybean sauce, and fish sauce have been made for thousands of years by using naturally occurring microorganisms that grow in a specific environmental condition. Plant enzymes such as malt have been used in the brewing industry long before man acquired the knowledge of enzyme chemistry.