



## **SUMMARY**

Food science is an amalgam of various basic and applied sciences concerned with all technical aspects of food. It involves the study of the physical, biological, and chemical makeup of food; the causes of food deterioration; and the concepts underlying food processing. It associates with it disciplines like food chemistry, food engineering, food processing, food regulation, and others to achieve comprehensive understanding of food and production of food meeting the current as well as future demands. With food science in place, it has been possible to produce sustainable, safe, and secure food, promoting health and preventing or combating diseases. Novelties and innovations are being done with food to keep pace with the consumer demands and the changing food needs. Food scientists are engaged in a wide range of activities to ensure that all needs are fulfilled and the food complies with regulatory guidelines as well.

