

Summary

Being intimately related to chemistry, biochemistry, botany, zoology and microbiology, the field of food chemistry has important value in terms of food safety, nutritional value and acceptability. The control of various desirable and undesirable chemical reactions that occur in foods during the various stages of processing are of importance. The research in the field of food chemistry has given rise to synthesis and use of numerous natural and synthetic food additives such as emulsifiers, thickeners, and stabilizers which further drive the new food product development.