Green Food Processing. Preservation, Transformation & Extraction.
# From concepts to research, education and economic opportunities

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Food processing even preservation, transformation or extraction is a dynamically developing area in fundamental and applied research even in academia and industry, and takes an important place in manufacturing processes. Challenges and drivers launched by the environment protection, competitiveness of the globalized market, and more recently as requests by consumers and society, strongly require innovations that break away from the past rather than simple continuity. Green Food Processing could be a new concept to meet the challenges for the future of humanity on this strategic 21st century, to protect both the environment and consumers, and in the meantime, enhance competition of industries to be more ecologic, economic and innovative. This green approach should be the result of a whole chain of values in both senses of the term: economic and responsible, starting from the production and harvesting of food raw materials, processes of preservation, transformation, and extraction together with formulation and marketing. Green Food Processing could respond to these challenges of this 21st century for enhancing shelf life and nutritional quality of food products, to reduce energy and unit operations for processing, eliminating wastes and byproducts, reduction of water use in harvesting, washing and processing, use of naturally derived ingredients, the need of standardization, and more important eliminating hunger, food insecurity and malnutrition worldwide.
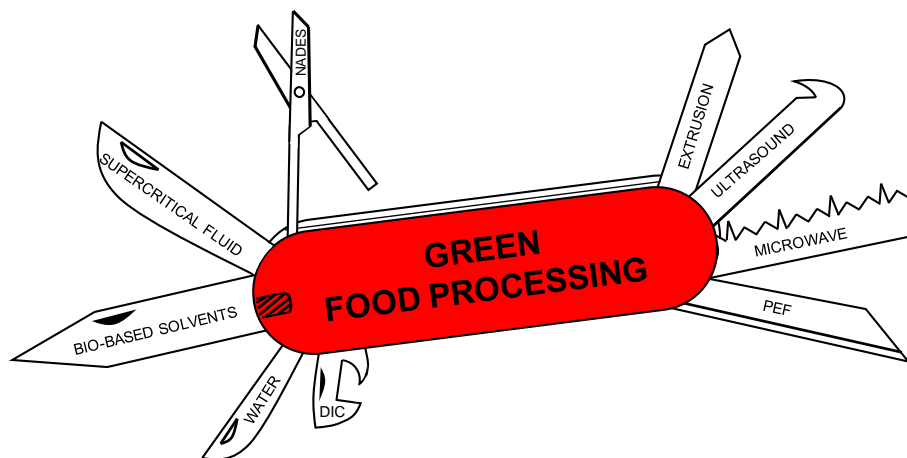
Chemat F., Vorobiev E. "Green Food Processing Techniques".
Academic Press – Elsevier, Oxford, 18 chapitres, 588 pages. 2019. 978-0-12-815353-6