

Chemical Processes for Population Nourishment.

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CHEMICAL PROCESSES FOR POPULATION NOURISHMENT

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Under the term - food, everyone imagines something else; grilled steak, juicy watermelon, roasted vegetables, chocolate cake milkshake, which mostly depends on the age, location or season. A few people can imagine how the particular food is produced and almost never knows anything about the whole technological process. Just the applied biochemical and chemical processes determine the price of the food and its quality, the quantity of waste similarly as the impact of its production on the

environment.

Nowadays, there are high demands not only on the variety and quality of food, but also on environment-friendly processing with minimal waste. Nevertheless, the type of technologies, their application and order including optimization influence the result.

From that reason this study focuses on appropriate application chemical processes in biotechnologies and food industry.



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