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Description

*Preparation and Processing of Religious and Cultural Foods* covers the production and processing of foods from major religions, focusing on the intersection of religion, science and cultural perceptions in the production and processing of modern religious and vegetarian foods. Quality control and authentication technologies are looked at in-depth, while nutrition, antioxidants, aging, hygiene and other long-term health factors are presented from a scientific standpoint. Bringing together the top scientific researchers on this essential topic of importance to a huge percentage of the world’s population, this book is ideal for food company innovation and R&D managers, producers and processors of religious foods.

Religious groups have often been slow in implementing recent science and technology breakthroughs employed in the preparation, processing and packaging of various foods. This book provides a culturally sensitive coverage of these areas with an aim to encourage advancement.

Key Features

- Covers the production and processing of major religious foods, namely Muslim, Christian, Jewish, Hindu and Buddhist
- Presents nutritional, antioxidant, aging, hygiene and other long-term health factors from a scientific standpoint
- Encourages advancement in the preparation, processing and packaging of religious foods using information cultivated from top scientific researchers in the field

Readership

Food manufacturers, food company innovation and research & development managers, academic and practicing dietitians, academic and food company nutritionists, government food and health ministries, agricultural scientists

Details

**No. of pages:** 400
About the Editors

Md. Eaqub Ali Editor

Professor Ali specializes in nanobiotechnology and his multidisciplinary research focuses on species identification and food authentication with a particular focus on religious foods. He has published more than 100 papers including 10 reviews. His research and publications have received several prestigious awards such as Elsevier’s Atlas Award 2015, Biomalaysia’s Gold Award 2011, and Biomalaysia’s Silver Award 2012.

Affiliations and Expertise

Professor, Nanotechnology and Catalysis Research Center, University of Malaysia, Kuala Lumpur, Malaysia

Nina Naquiah Ahmad Nizar Editor

Nina Naquiah binti Ahmad Nizar holds a BSc (2010) from Universiti Kebangsaan Malaysia (UKM) and MSc (2013) from Universiti Putra Malaysia (UPM). Currently she is a post-graduate at Nanotechnology and Catalysis Research Centre, University of Malaya, Kuala Lumpur. She is very fond of halal science. Now she is researching on molecular biology techniques for adulteration detection in foods. Previously, she worked on identification of lard from other animal oils by various analytical methods such as stable isotopes, fatty acid analysis and dielectric spectroscopy.