

*Editorial***Emerging technologies in food engineering****Veronique Dermauw\***

Department of Food Science, University of Ghent, Flemish Region, Belgium.

Accepted 29 September, 2021

**EDITORIAL**

Food engineering is a logical, scholastic, and expert field that deciphers and applies standards of engineering, science, and mathematics to food manufacturing and operations, including the processing, production, handling, preservation, control, packaging and distribution of food products. Given its dependence on food science and more extensive engineering disciplines like electrical, mechanical, common, compound, modern and agrarian designing, food engineering is considered a multidisciplinary and restricted field. Because of complex nature of food materials, food engineering likewise consolidates the investigation of more explicit substance and actual ideas like biochemistry, microbiology, food chemistry, thermodynamics, transport phenomena, rheology, and heat transfer [1]. Food engineers apply this information to the cost-effective design, production, and commercialization of sustainable, safe, nutritious, sound, engaging, moderate and great fixings and food sources, just as to the advancement of food frameworks, machinery, and instrumentation.

Three-dimensional (3D) printing, otherwise called additive manufacturing, is the way toward utilizing digital files to make three dimensional objects. In the food business, 3D printing of food is utilized for the preparing of food layers utilizing computer equipment. The cycle of 3D printing is moderate, however is working on over the long haul fully intent on lessening expenses and preparing times [2]. A portion of the fruitful food things that have been printed through 3D innovation are: chocolate, cheddar, cake frosting, turkey, pizza, celery, among others. This innovation is consistently improving, and has the capability of giving practical, energy effective food that meets dietary stability, safety and variety.

**Biosensors**

Biosensors can be utilized for quality control in labs and in various phases of food processing. Biosensor technology is one manner by which farmers and food processors have adjusted to the overall expansion sought after for food, while keeping up with their food production and quality high. Besides, since a huge number of individuals are influenced by food-borne sicknesses brought about by bacteria and viruses, biosensors are turning into a significant apparatus to guarantee the wellbeing of food. They help follow and examine food quality during a several parts of the supply chain: in food processing, delivery and commercialization [3]. Biosensors can likewise assist with the recognition of genetically modified organisms (GMOs), to assist with managing GMO products. With the headway of innovations, similar to nanotechnology, the quality and uses of biosensors are continually being improved.

**Milk purification by microwave**

At the point when storage conditions of milk are controlled, milk will in general have an excellent flavor. Nonetheless, oxidized flavor is an issue that influences the taste and safety of milk in a negative manner. To forestall the development of pathogenic bacteria and expand the shelf life of milk, pasteurization processes were created [4]. Microwaved milk has been considered and created to forestall oxidation contrasted with traditional pasteurized milk methods techniques, and it has been reasoned that milk has a superior quality when it has microwaved milk pasteurization.

Food engineering is as yet developing and growing as a field of study, and academic curricula keep on advancing. Future

\*Corresponding author Veronique Dermauw, E-mail: [Verodermauw@itg.be](mailto:Verodermauw@itg.be).

