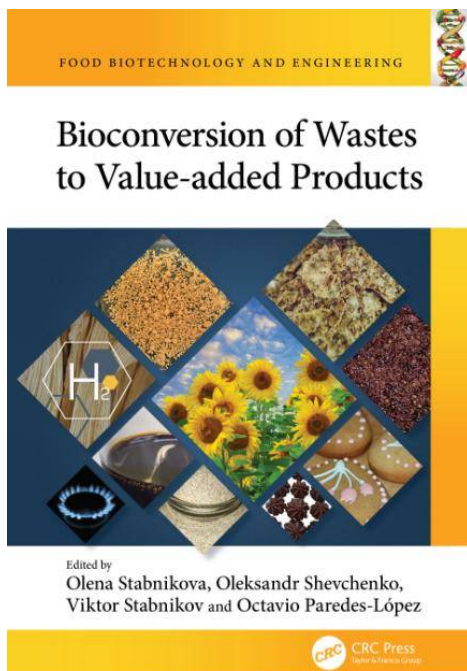


Bioconversion of Wastes to Value-added Products. International publication of Ukrainian scientists research studies

The authoritative international publishing house of scientific literature CRC Press Taylor & Francis group published the book "Bioconversion of Wastes to Value-added Products" under the leadership of the famous biochemist and nutritionist Octavio Paredes-López, which includes the studies of Ukrainian scientists.



Agricultural and food processing organic wastes contain valuable substances. Some of these organic wastes can be used as an additional source of important components to increase nutritional properties of traditional food products, others can be converted into energetic materials such as alcohol, bioethanol, hydrogen, and biogas. Application of a variety of wastes from industry, agriculture and food processing to turn them into valuable products pursues two goals at the same time, namely, the systematic and economically feasible use of the existing potential of useful products economically feasible use of the existing potential of useful products from non-recyclable wastes, as well as the creation of environmentally friendly technologies that protect the environment from potential contaminants.

This publication covers application of organic wastes as additives to enhance nutritional value of food, bioconversion of solid and liquid wastes into energy, such as biogas and hydrogen, and biotransformation of industrial and food processing wastes into biotechnological products. At the end, a chapter on design, construction and testing of biosensors for food control is described in detail.

Keys Features includes:

- Covers the use of different food wastes to enrich meat, dairy, bakery and confectionery products
- Presents new technologies for utilization of wastes from the meat, dairy and wine industries, among others
- Promotes bioconversion of agricultural wastes into energy such as hydrogen or biogas
- Proposes the use of industrial wastes to produce exopolysaccharides using bacteria or macromycetes
- Describes design, construction and testing of biosensors for food control

This book helps the students at bachelor and graduate levels, lecturers, researchers, and engineers of the food industry and environmental engineering by providing new knowledge and strategies on sustainable use of various wastes.

Detailed information about the Book: <https://doi.org/10.1201/9781003329671>

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