

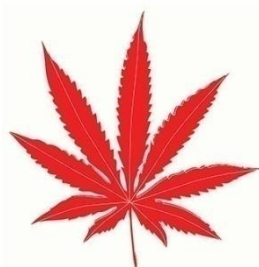


Conference Abstract
<http://dx.doi.org/10.21065/AdvFoodNutriSci.5.2.2020>

10th Pak Pharma & Healthcare Expo

International Conference on Pharma, Food & Healthcare

Tuesday –Thursday, February 11-13, 2020
Expo Center, Lahore, Pakistan.



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Citation:

M. Imran. Development of Nutraceutical Foods using Extrusion Technology.

Funding:

The authors received no direct funding for this research.

Competing Interests:

The authors declare no competing interest's

Additional information is available at the end of the article.

Conference Abstract

DEVELOPMENT OF NUTRACEUTICAL FOODS USING EXTRUSION TECHNOLOGY

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ABSTRACT

Background: Nutraceutical have been considered as fast-growing market for Biopharma and food industry. The demand for nutraceuticals as healthy and innovative foods is increasing by health conscious consumers.

Methodology: The electronic database comprising of international and local review and research journal published articles, books and conference proceedings was majorly searched out for development of nutraceutical foods using heat treatment and/or extrusion processing. The scientific words likely nutraceutical, nutrients, dietary supplements, Biopharma, nutrient-enriched foods, food as medicine, health ingredients, processing, cooking, development, extrusion were searched as keywords. Highly relevant and similar data was included in the present literature survey regarding nutraceuticals and extrusion thermal cooking.

Results: The observed studies revealed that nutraceuticals can be categorized as extracted and purified bioactive compounds like prebiotics, polyunsaturated fatty acids, probiotics, antioxidants, dietary fiber and various natural/herbal foods. Moreover, extrusion as HTST processing technology has helped out to develop new food products supplemented with functional ingredients. The major health related problem and combat of metabolic syndrome can be combat with help of application of these type nutraceuticals.

Conclusions: The present survey study concluded that the development of nutraceuticals using extrusion cooking is innovative step towards medicinal and health benefits.

Key words: Nutraceuticals, Dietary supplements, Biopharma, Extrusion, Development.