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Τεχνολογίας Τροφίμων**

**5th International Congress  
on Food Technology**

**“Προστασία Καταναλωτή  
μέσω της Βελτίωσης  
Διεργασιών Τροφίμων  
& της Καινοτομίας στον  
Πραγματικό Κόσμο”**

**“Consumer Protection  
through Food Process  
Improvement  
& Innovation in the  
Real World”**

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## Preface

The 5th International Congress on Food Technology aimed to take stock of the present state of knowledge on food process improvement & innovation as well as safety issues related to them to ensure consumer protection. Furthermore, it aimed to disseminate this information more widely among researchers in the field. It was organized around main themes such as: Advances in Food Science & Technology, Food Engineering, Food Technologies, Food Chemistry, Food Microbiology, Food Safety & Quality, Food Additives & Contaminants, Food, Nutrition & Health, Food Biotechnology, Food Wastes and Food Legislation. These themes are reflected in the chapters of these proceedings. Invited leading researchers in these fields prepared and presented papers for sessions on the theme relevant to their expertise.

Nowadays, consumers demand safe, high quality, nutritious and convenient food products. Of course, cost is another part influencing buying and choice. To achieve all these, a thorough understanding of both food science and engineering techniques available is required. During this event participants had an opportunity to learn more about a variety of food preservation processes, food quality, safety and legislation under development at universities, companies, government and other research labs.

New technologies may influence food production in the future; some will be acceptable to consumers, while others may be technologically sound but unacceptable to consumers. This is especially applied to emerging technologies for food production, processing and preservation and the underlying scientific and engineering principles. Hence, there is a need for a better understanding of food acceptance by the consumer, especially in terms of nutritional and sensory attributes of foods. This is especially valid in cases where new product development involves novel functionality or the interaction between food and packaging materials.

The food and drink industry is one of the most important industrial sectors, a major employer and exporter in the EU. European Food Industry has an annual turnover of € 815 billion, comprises some 280000 companies, transforms over 70 % of the EU's agricultural production and employs more than 4 million people across the enlarged EU. The sector covers a market of 450 million consumers throughout the EU, which is the world's second exporter and the largest global importer of agricultural products, with a positive trade balance of € 5.8 billion and overall growth of about 2 %.

The food industry is seeking to build on this strength by enhancing its overall technology level, cost-efficiency, environmental and especially consumer friendliness. Conventional and established food processing and preservation methods are continuously optimised and improved, while the recent launch of a number of exciting emerging and novel technologies could dramatically revolutionise the manufacture and handling of affordable, healthy, high-quality and convenient food products. The safety has always been a major focus but, despite a number of food scandals of the recent past with resulting loss of consumer confidence, the European food supply has never been safer.

The 5<sup>th</sup> International Congress on Food Technology provided an open forum where academics and stakeholders from across all over the world proposed knowledge-based solutions by presenting and discussing recent research findings, developments and trends in the production, preservation and supply of wholesome and high-quality foods. The congress gave scientists and practitioners an opportunity to meet colleagues and share ideas that may shape food research and engineering for years to come. Furthermore, the congress had been an opportunity for participants to exchange of information and personal contact, to explore new paths for innovation, to exchange information on new processes and equipment, to exchange views and know-how, to promote the quality and competitiveness of food products.

The editor wishes to acknowledge the considerable advice and help he received from colleagues and especially all participants.

Thank you!

Thessaloniki, March 2007

Evangelos S. Lazos  
Chairman of Scientific Committee