



21st

FOOD OF 21ST CENTURY

—FOOD AND RESOURCE TECHNOLOGY ENVIRONMENT

21世纪的食品 ——食品与资源 技术 环境

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Foreword

In this golden autumn, the 4th International Conference of Food Science and Technology has been organized in beautiful Wuxi thanks to the combined efforts of Wuxi University of Light Industry, University of California-Davis, Fuzhou University and the National Association of Food Industry of China. It is a great personal honor to host this international conference at my University and I would like to take this opportunity to express my sincere appreciation to the participants who traveled from the United States, Canada, Mexico, Brazil, UK, Ireland, Yugoslavia, Japan, Korea, Thailand, France, Russia, Hong Kong and Taiwan.

In the 20th Century great developments in science and technology improved the lives of most people by increasing the availability, variety and safety of the foods consumed. In the 21st Century, people continue to demand abundant, fresh, convenient and safe food to maintain a better quality of life. Strategic research should be undertaken on the growing shortage of food resources caused by the rapid growth of populations and the limitations of our natural environment in order to allow undernourished people to live a better life in the 21st Century.

As we begin a new century, food scientists and technologists from different countries are meeting in Wuxi to exchange and advance the strategic development of food science in the 21st Century. Over 130 papers are included in this book covering topics of: food resources and products; food biotechnology; advanced processing and packaging; and food and the environment. These papers express the current ideas and technologies in food science and technology from the dual perspectives of academia and industry.

The publishing of this book is a success in itself, and it is my belief that its influence will far exceed the investment and define its true value. Again, I warmly welcome you to my University for academic activities and international collaborations and encourage you to share your experiences and this book with your colleagues upon your return home.



Dr. Tao Wenyi
President
Wuxi University of Light Industry

4th International Conference of Food Science and Technology

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