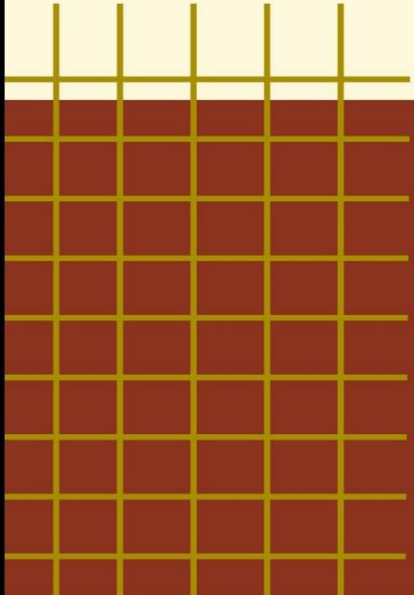




**CHEMICAL FORMULATION
OF
FORTIFIED FOODS FOR OPTIMAL NUTRITION**



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CHEMICAL FORMULATION OF FORTIFIED FOODS FOR OPTIMAL NUTRITION

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PREFACE

In a world that is continuously changing, our knowledge of nutrition and how it affects human health has increased dramatically. Food was originally only used as a source of nourishment, but it is now understood to be an effective tool for enhancing public health and wellbeing. The authors of **Chemical Formulation of Fortified Foods for Optimal Nutrition** are eagerly anticipating this book. The intended readership of this edited book is undergraduates. We sincerely hope that this book will meet the growing need for more thorough, scholarly, and up-to-date information on a wide range of food and nutrition-related topics. With complete academic interest, we have infused the essence of devotion, dedication, and determination into this book, Food and Nutrition, along with the desire to give students up-to-date information. This book's goal is to impart comprehensive information and fundamental understanding of the subject in the most efficient and advantageous way possible.

The students' level of understanding in the subject is always prioritised, which leads to the simplification of difficult ideas. The entire book is easy to read while still being incredibly educational. For every topic, a thorough exercise is provided to help students get ready for exams.

In this included following chapters are:

1. Innovations in Food Fortification Technologies
2. Nutritional Impact and Public Health Implication
3. Health Benefits and Nutritional Impact
4. Nutritional Impact and Public Health Implication
5. Food Fortification: Innovation to Nutrient Enrichment
6. Food Fortification-Concept and Reason
7. Applications of Agro-Wastes Based Edible Films and Coatings to Improve the Shelf Life of Fortified Foods
8. Chemical Analysis Methods for Fortified Foods
9. Introduction to Food Fortification
10. Health Benefits and Nutritional Impacts
11. Chemical Analysis Methods for Fortified Foods

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