

What are food science and food technology?

From Wikipedia, the free encyclopedia:

Food science is the science of nature devoted to the study of [food](#); it is often confused with "food technology". The [Institute of Food Technologists](#) defines food science as "the discipline in which the engineering, biological, and physical sciences are used to study the nature of foods, the causes of deterioration, the principles underlying [food processing](#), and the improvement of foods for the consuming public".^[1] The textbook [Food Science](#) defines food science in simpler terms as "the application of basic sciences and engineering to study the physical, chemical, and biochemical nature of foods and the principles of food processing".^[2]

Activities of **food technologists** include the development of new food products, design of processes to produce these foods, choice of packaging materials, [shelf-life](#) studies, sensory evaluation of products using [survey panels](#) or potential consumers, as well as microbiological and chemical testing.^[3] **Food scientists** may study more fundamental phenomena that are directly linked to the production of food products and its properties.

Food science brings together multiple scientific disciplines. It incorporates concepts from fields such as [chemistry](#), [physics](#), [physiology](#), [microbiology](#), [biochemistry](#)... **Food technology** incorporates concepts from [chemical engineering](#), for example.

1. Heldman, Dennis R. "IFT and the Food Science Profession." [Food Technology](#) October 2006. p. 11.
2. Potter, Norman N.; Hotchkiss, Joseph H. (1998). [Food Science](#) Food science texts series (5th ed.). Springer. [ISBN 9780834212657](#).
3. "[Food Science Activity Guides](#)". IFT.org. Retrieved February 2, 2015.