

Department of Food Science & Technology

Bhaskar Publishing model Hybrid Transformative Journal. The health and growth of the root system has deep implications for our future. Special emphasis is given to fundamental and applied research findings that have potential for enhancing product quality, extend shelf life of fresh and processed food products and improve process efficiency.

Food Science

Striga, a parasitic weed, regularly destroys sorghum harvests in huge areas of Africa. This year, for the first time, all nominees put forth by Cornell won awards. But the rig only costs a few thousand dollars to build, as opposed to half a million, making the technology scalable to perform high-throughput measurements of thousands of specimens, which is needed to develop new crop plants for farmers.

Adapting roots to a hotter planet could ease pressure on food supply: Supercomputer

Food science and nutrition courses—including FDSN 508 Food Product Development—offer students a hands-on experience with visits to institutions like Charlie Baggs Culinary Innovations Center.

Related Books

- [Study of the opportunities available for lecturers in further education to enable them to equip them](#)
- [Encouraging community development - a training guide for local workers](#)
- [Value driven product planning and systems engineering](#)
- [Law and social change in Mediterranean Europe and Latin America - a handbook of legal and social ind](#)
- [Stuttering, its prevention - the opinions of certain authorities derived from the report of a weeks](#)