Plant proteins: The ABCs; Use of peanut and cowpea flours in selected fried and baked foods; Use of field-pea flours as protein supplements in foods; Applications of vegetable food proteins in traditional foods; Uses of soybeans as foods in the West with emphasis on tofu and tempeh; Incorporation of cottonseed into foods for humans; Addition of soy proteins to meat products; Use of soil protein products in injected and absorbed whole muscle meats; Effects of dietary protein on skeletal integrity in young rats; Effects of protein sources on the utilization of trace minerals in humans; Protein-procyanidin interaction and nutritional quality of dry beans; Acceptability and tolerance of a corn-glandless cottonseed blended food by haitian children; Influence of animal and vegetable protein on serum cholesterol, lipoproteins, and experimental atherosclerosis; Mortality among seventh-day adventists in relation to dietary habits and lifestyle; Composition and functionality of protein, starch, and fiber from wet and dry processing of grain legumes; Processing and use of dry, edible, bean flour in foods; Winged bean as a source of protein: recent advances; Tropical seeds, legumes, fruits, and leaves as sources of protein; Protein of the sweet potato; Cucurbi seed protein and oil; Protein-nitrogen conservation in frsh stored Dioscorea Yams.

Fish Fermentation: Traditional to Modern Approaches is the first of its kind geared specifically for students interested in pursuing a career in Food Biotechnology and especially in Fish Processing Technology. There is information about fermented fish from Southeast Asia. Products from this region are highly salted and fermented until the fish flesh is transformed into simpler components and the fermentation process lasts for several months (three to nine months) and the fish flesh may liquefy or turn into a paste. Fermented fish products from the north eastern part of India share many common features with that from other Southeast Asian countries. Still some of the steps in the fermentation process are unique to the Northeast India. More over the scenario varies with the varieties of the fermented fish items. This book aims at bringing out not only the scientific basis of the fermentation process but also endeavors to cite the present market status of the fermented fish. With its balanced coverage of historical development, microbial diversity, nutritional aspects and contemporary application, the book provides the tools and basic knowledge necessary for success in this industry. Special sections on Probiotics and Fermented Fish, Starter Culture in Fish Fermentation are in great detail which is the outcome of various research works. This book is therefore, suitable for undergraduate, postgraduate as well as research students. The first chapter, Fermented Food Products in India depicts about various fermented food items available in India and international scenario is also highlighted. The second chapter, Traditional Fish Preservation Techniques gives an idea of traditional system of fish preservation in various parts of the world will surely help the students as well as the research students to carry out various projects in this field and in designing the protocol for standardization of fish preservation technique. The third chapter, Microbial Diversity describe about the world of microbes in the fermented fish products, their role in fermentation, desirable and associated types of microbes in fish fermentation, the spoilage group of microbes involved in fish fermentation, pathogenic microbes and possible health hazards, the beneficial group of microbes in the process and the relevant data of various research works. In the fourth chapter, Nutritional Aspects of Fermented Fish, the nutritional value of a variety of fermented fish products are highlighted, their role as an important protein supplement for many nutritional diseases is also projected. This chapter will give a basic idea of nutritional quality of fermented fish products. Chapter 5 and Chapter 6 are mainly aimed at introducing cutting edge technology in the field of fish fermentation which, in turn, is the result of the advent of modern biotechnological tools. This publication, produced by the Directorate-General for Research (DG Research) of the European Commission (EC), brings together some projects in the area of traditional food. The
The determination of food authenticity is a vital component of quality control. Its importance has been highlighted in recent years by high-profile cases in the global supply chain such as the European horsemeat and the Chinese melamine scandals, the latter of which led to six fatalities and the hospitalization of thousands of infants. As well as being a safety concern, authenticity is also a quality criterion for food and food ingredients. Consumers and retailers demand that the products they purchase and sell are what they purport to be. This book covers the most advanced techniques used for the authentication of a vast number of products around the world. The reader will be informed about the latest pertinent analytical techniques. Chapters focus on the novel techniques and markers that have emerged in recent years. An introductory section presents the concepts of food authentication, while the second section examines in detail the analytical techniques for the detection of fraud relating to geographical, botanical, species, and processing origin and production methods of food materials and ingredients. Finally, the third section looks at consumer attitudes towards food authenticity, the application of bioinformatics to this field, and the Editor's conclusions and future outlook.

Beyond being a reference for researchers working in food authentication, this book will serve as an essential resource for analytical scientists interested in the field and food scientists aiming to appreciate analytical approaches. This book will be a companion to under- and postgraduate students in their studies in food authentication, and will be useful to researchers in universities and research institutions.

Did you know? It's estimated that fermentation practices have been around since as early as 6000 BC, when wine was first being made in Caucasus and Mesopotamia. Today, there are roughly 5000 varieties of fermented foods and beverages prepared and consumed worldwide, which accounts for between five and forty percent of daily meals. Fermented Foods a This Encyclopedia of Biotechnology is a component of the global Encyclopedia of Life Support Systems (EOLSS), which is an integrated compendium of twenty one Encyclopedias. Biotechnology draws on the pure biological sciences (genetics, animal cell culture, molecular biology, microbiology, biochemistry, embryology, cell biology) and in many instances is also dependent on knowledge and methods from outside the sphere of biology (chemical engineering, bioprocess engineering, information technology, biorobotics). This 15-volume set contains several chapters, each of size 5000-30000 words, with perspectives, applications and extensive illustrations. It carries state-of-the-art knowledge in the field and is aimed, by virtue of the several applications, at the following five major target audiences: University and College Students, Educators, Professional Practitioners, Research Personnel and Policy Analysts, Managers, and Decision Makers and NGOs.

Traditional food knowledge (TFK) refers to a cultural tradition of sharing food, recipes and cooking skills and techniques and passing down that collective wisdom through generations. The value of this knowledge is hidden in a global food system offering an abundance of commercial convenience foods. This study defines TFK and explores its value to assert space for its recovery and renewal. Using Trevor Hancock's research on healthy communities and models, such as the Mandala of Health (1985), traditional food knowledge will be analyzed for its potential to contribute to individual and community ecosystem health. The role of traditional food knowledge is examined with respect to promoting biocultural diversity and improving the capacity for food production among citizens. Food diversity is an important component of human nutrition and can be an indicator for a bioculturally diverse region. Studies on
biocultural diversity recognize the close connection between cultural and biological diversity. Only recently have the losses in cultural heritage, such as traditional food knowledge garnered academic and policy attention. Traditional food knowledge can be one means of asserting cultural identity and can be a way to connect people to the natural world. Transmitting this knowledge is one important means of fostering sustainable livelihoods, ecosystem health and enhanced individual and community capacity. Traditional food knowledge can provide an individual with the capacity to prepare meals that are nutritious, safe and culturally relevant. This skill can support adaptation to altered food environments, such as is the case for immigrants and indigenous populations. The food system itself has rapidly changed with global industrialization, urbanization and cultural homogenization; and traditional food knowledge is no exception. The distinct expressions of taste and place are facing a continuity gap when traditional food knowledge is not passed forward, but rather sidelined as an abstract, historical concept. This study takes a qualitative case study approach exploring the concept of traditional food knowledge. The existing literature is compared to the lived experience of immigrants and their families in the Canadian suburban context, specifically in Mississauga, Ontario. This study explores the relevance and value of traditional food knowledge to Indonesian-Chinese New Canadians, their families and the wider community. Despite the colossal challenges posed by a global food industry, there are personal and community benefits to gaining or relearning traditional food knowledge. The community capacity increases with a greater number of skilled practitioners and educated consumers. Informal sharing of the cultural life skills engages people from various walks of life as they learn about, and from, each other. Governance that enables and sustains this type of community exchange will require changes to ensure equitable support for the opportunity for such informal learning and capacity building to occur among all citizens.

Issues in Global, Public, Community, and Institutional Health: 2013 Edition is a ScholarlyEditions™ book that delivers timely, authoritative, and comprehensive information about Additional Research. The editors have built Issues in Global, Public, Community, and Institutional Health: 2013 Edition on the vast information databases of ScholarlyNews™. You can expect the information about Additional Research in this book to be deeper than what you can access anywhere else, as well as consistently reliable, authoritative, informed, and relevant. The content of Issues in Global, Public, Community, and Institutional Health: 2013 Edition has been produced by the world’s leading scientists, engineers, analysts, research institutions, and companies. All of the content is from peer-reviewed sources, and all of it is written, assembled, and edited by the editors at ScholarlyEditions™ and available exclusively from us. You now have a source you can cite with authority, confidence, and credibility. More information is available at http://www.ScholarlyEditions.com/.

This book draws on world-wide experiences and valuable lessons to highlight community-ecosystem interactions and the role of traditional knowledge in sustaining biocultural resources through community-based adaptations. The book targets different audiences including researchers working on human-environment interactions and climate adaptation practices, biodiversity conservators, non-government organizations and policy makers involved in revitalizing traditional foods and community-based conservation and adaptation in diverse ecosystems. This volume is also a source book for educators advocating for and collaborating with indigenous and local peoples to promote location-specific adaptations to overcome the impacts of multiple biotic and abiotic stresses. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka. This title is co-published with NIPA.

The first major synthesis of African archaeobotany in decades, this book focuses on Paleolithic archaeobotany and the relationship between agriculture and social complexity. It explores the effects that plant life has had on humans as they evolved from primates through the complex
societies of Africa, including Egypt, the Buganda Kingdom, southern African polities, and other regions. With over 30 contributing scholars from 12 countries and extensive illustrations, this volume is an essential addition to our knowledge of humanity’s relationship with plants.

A food system comprises the entire range of actors and interlinked activities related to food production, processing, distribution, marketing and trade, preparation, consumption, and disposal. When a food system operates without compromising the needs of future generations, it is considered to be a “Sustainable Food System.” The present-day food systems in Sri Lanka are diverse, and the natural and physical environment, infrastructure, institutions, society and culture, and policies and regulations within which the food systems operate, as well as the technologies employed, have shaped their outcomes. Agricultural research is a key factor in terms of innovation and technological advances. Innovation has been the main driver of food systems’ transformation over the past few decades and will be critical to addressing the needs of a rapidly growing population in a context of climate change and scarcity of natural resources. In addition, agricultural research must help meet the rising demand for food at affordable prices. Comprising 17 chapters written by specialist(s) in their respective subject-areas, this Contributed Volume on “Agricultural Research for Sustainable Food Systems in Sri Lanka: A Historical Perspective” shares the scientific knowledge accumulated by the National Agricultural Research System of Sri Lanka, including universities, and offers recommendations on how to make food systems more sustainable in order to address the current needs of Sri Lankan society. It presents perspectives on four key thematic areas, namely: (i) Crop and animal production, management, and improvement, (ii) Agro-product processing technologies, (iii) Natural resource management, and (iv) Socio-economic development and agri-business management.

The State of the World's Biodiversity for Food and Agriculture presents the first global assessment of biodiversity for food and agriculture worldwide. Biodiversity for food and agriculture is the diversity of plants, animals and micro-organisms at genetic, species and ecosystem levels, present in and around crop, livestock, forest and aquatic production systems. It is essential to the structure, functions and processes of these systems, to livelihoods and food security, and to the supply of a wide range of ecosystem services. It has been managed or influenced by farmers, livestock keepers, forest dwellers, fish farmers and fisherfolk for hundreds of generations. Prepared through a participatory, country-driven process, the report draws on information from 91 country reports to provide a description of the roles and importance of biodiversity for food and agriculture, the drivers of change affecting it and its current status and trends. It describes the state of efforts to promote the sustainable use and conservation of biodiversity for food and agriculture, including through the development of supporting policies, legal frameworks, institutions and capacities. It concludes with a discussion of needs and challenges in the future management of biodiversity for food and agriculture. The report complements other global assessments prepared under the auspices of the Commission on Genetic Resources for Food and Agriculture, which have focused on the state of genetic resources within particular sectors of food and agriculture. Traditional foods, diets and food systems play an important role in people’s nutritional status. As the best products of traditional food systems, geographical indication (GI) foods have a great potential to contribute to healthy diets and curb non-communicable diseases. This paper presents five case studies around the world on the nutritional potential of registered GI foods and explores the link between the production processes and the nutritional composition of the final products. The nutritional characteristics of these foods can be largely attributed to their unique ingredients and production procedures, which are linked to their geographical origins. The paper also discusses the development of GI specifications to maintain and improve nutritional values, the role of GI foods in healthy diets, and the determination of food composition. Finally, suggestions on how to leverage GI foods for healthy diets are provided.
Bringing together a range of case studies from Ireland, Scotland, Sweden, Germany, Norway, Poland, Italy, Portugal, Spain, and Greece, this book compares and contrasts different models of food re-localization. The richness and complexity of the international case studies provide a broad understanding of the characteristics of the re-localization movement, while the analysis of knowledge forms and dynamics provides an innovative new theoretical approach. Each of the national teams work on the basis of an agreed common framework, resulting in a strongly coherent and comprehensive continental overview. This shows how the actors involved are pursuing their objectives in different regional and national contexts, re-embedding, socially and ecologically, the relation between food production, consumption and places.

This book explores the challenges facing food security, sustainability, sovereignty, and supply chains in the Arctic, with a specific focus on Indigenous Peoples. Offering multidisciplinary insights and with a particular focus on populations in the European High North region, the book highlights the importance of accessible and sustainable traditional foods for the dietary needs of local and Indigenous Peoples. It focuses on foods and natural products that are unique to this region and considers how they play a significant role towards food security and sovereignty. The book captures the tremendous complexity facing populations here as they strive to maintain sustainable food systems – both subsistent and commercial – and regain sovereignty over traditional food production policies. A range of issues are explored including food contamination risks, due to increasing human activities in the region, such as mining, to changing livelihoods and gender roles in the maintenance of traditional food security and sovereignty. The book also considers processing methods that combine indigenous and traditional knowledge to convert the traditional foods, that are harvested and hunted, into local foods. This book offers a broader understanding of food security and sovereignty and will be of interest to academics, scholars and policy makers working in food studies; geography and environmental studies; agricultural studies; sociology; anthropology; political science; health studies and biology.

From breakfast to dinner and everything in between, this title will work up adventurous readersí appetites with a flavorful look at food culture. Bright, colorful photos will entice readers as they learn about the role food plays in daily life as well as various celebrations, festivals, feasts, and holidays. Readers will also gain an understanding of how folklore, available ingredients, and cooking styles have worked to influence regional specialties and food culture over time. Engaging chapters present tales, traditions, and tasty dishes from around the world and approach eating styles and religious practices, such as fasting, in a straightforward, positive light. Smart sidebars highlight additional opportunities for exploring food culture, while a full-page spread offers ideas from the Letís Move! campaign for healthier holiday foods. This title will leave readers feeling hungry for their next food celebration! Bolded glossary terms, phonetic spellings, and an index are included. Checkerboard Library is an imprint of ABDO Publishing Company.

Purpose: To interview patients and partners involved or impacted by Yukon
Hospitals' 2019 Traditional Food Program (TFP) and use their stories to create art in the form of a character poster. The purpose of the poster is to highlight key partners and sample resources required for a TFP and foster curiosity, pride and reconciliation among Yukoners and other Canadians. A second phase project will involve creating a web-based poster with resource links available to the public for education purposes. Process: Informal interviews were completed during the fall of 2018 with Conservation Officer Services, Environmental Health Services, Outfitters, Resident Hunters, Local Butcher, and Yukon Hospitals' First Nations Health Programs, Food Services and Patients. Questions focused on the role of traditional food in their personal and/or professional role. Informal notes and photos were gathered and were given to a local artist to interpret the stories through a commissioned art piece. Supporting Information and Conclusions: The poster was finalized in December, 2018. Overall, project participants shared common beliefs about Yukon Hospitals' 2019 Traditional Food program including: 1. Shared understanding that Traditional Food is important and is part of First Nations culture 2. Shared respect for wild game, hunting, harvesting, processing, producing and serving traditional food. The residents of the Yukon appear to have fostered a strong culture centered on the value of traditional food u2013 it's important in many aspects of Yukoners lives from feeding patients to sustaining wild life for hunting. Recommendations and Significance to the Field of Dietetics: Healthcare facilities who serve indigenous populations have an obligation to remove barriers to health, healing and culture. Using art can be an effective tool to facilitate reconciliation and foster pride between patients and community partners.

This textbook provides both the theoretical and concrete foundations needed to fully develop, implement, and manage a Food Fraud Prevention Strategy. The scope of focus includes all types of fraud (from adulterant-substances to stolen goods to counterfeits) and all types of products (from ingredients through to finished goods at retail). There are now broad, harmonized, and thorough regulatory and standard certification requirements for the food manufacturers, suppliers, and retailers. These requirements create a need for a more focused and systematic approach to understanding the root cause, conducting vulnerability assessments, and organizing and implementing a Food Fraud Prevention Strategy. A major step in the harmonizing and sharing of best practices was the 2018 industry-wide standards and certification requirements in the Global Food Safety Initiative (GFSI) endorsed Food Safety Management Systems (e.g., BRC, FSSC, IFS, & SQF). Addressing food fraud is now NOT optional – requirements include implementing a Food Fraud Vulnerability Assessment and a Food Fraud Prevention Strategy for all types of fraud and for all products. The overall prevention strategy presented in this book begins with the basic requirements and expands through the criminology root cause analysis to the final resource-allocation decision-making based on the COSO principle of Enterprise Risk Management/ERM. The focus on the root cause expands from
detection and catching bad guys to the application of foundational criminology concepts that reduce the overall vulnerability. The concepts are integrated into a fully integrated and inter-connected management system that utilizes the Food Fraud Prevention Cycle (FFPC) that starts with a pre-filter or Food Fraud Initial Screening (FFIS). This is a comprehensive and all-encompassing textbook that takes an interdisciplinary approach to the most basic and most challenging questions of how to start, what to do, how much is enough, and how to measure success.

First Published in 2008. Routledge is an imprint of Taylor & Francis, an informa company.

This volume of the Trilogy of Traditional Foods, part of the ISEKI Food Series, describes important aspects of the production of foods and beverages from all over the globe. The intention of this volume is to provide readers with an appreciation of how products were initially made, and which factors have shaped their development over time. Some modern products have remained local, while others are commodities that appear in peoples’ cabinets all over the world. Modernization of Traditional Food Processes and Products is divided into two sections. The first section focuses on products originating in Europe, while the second section is a collection of products from the rest of the world. Each chapter describes the origin of a particular food or beverage and discusses the changes and the science that led to the modern products found on supermarket shelves. The international List of Contributors, which includes authors from China, Thailand, India, Argentina, New Zealand, and the United Kingdom, attests to the international collaboration for which the ISEKI Food Series is known. The volume is intended for both the practicing food professional and the interested reader.

In its statutory authority (National Science Foundation Act of 1950, as amended), the NSF is directed to both initiate and support basic scientific research. In its Ecology Program, one mode of initiating research is to encourage the development of new ideas through advisory workshops. The NSF is specifically directed to strengthen our nation’s research potential. In addition, stimulating new approaches to research will continue to be prominent in the coming years as federal attention is given to increasing the innovativeness and competitiveness of the U. S. in science and engineering. A decision to initiate a workshop does not arise de novo in the Ecology Program. Rather, it emerges from panel discussions, conversations with investigators at meetings or on the phone, and from discussions between program officers in the Division of Biotic Systems and Resources. This workshop was developed to provide advice to the NSF and the limnological community. Some NSF perceptions on future funding for ecological research on lake communities are presented here. Researchers often mentioned a paucity of innovative lake ecology at the community level. This perception was accompanied by a certain frustration since lakes probably have the best empirical data base of any natural environment and should continue to lead in the development of ecological concepts. Members of NSF advisory panels
sometimes expressed similar concerns during consideration of proposals for lake research.

Food Security Governance in the Arctic-Barents Region provides a multidisciplinary perspective on the major food security and safety challenges faced in the Arctic region. The authors address existing gaps in current knowledge of the coordination and implementation of legal framework and policy that affects the Arctic. The volume is unique in its focus on the Barents region, an area of northern Europe containing Norway, Sweden, Finland and Russia. The region has a population of approximately 5.2 million, including indigenous and non-indigenous peoples. The authors offer a balanced and systemic review of the role of traditional foods in this region, along with an overview of the regulatory tools and institutions that govern food security. Food security and safety in the Arctic-Barents region is connected to and impacted by transformations from both inside and outside the area. Climate change, globalization and human activities affect the availability, accessibility, and affordability of food. The result of these transformations has an impact on the food security and safety for both indigenous and non-indigenous individuals and communities. The authors, by highlighting these challenges, reveal the importance of having harmonized policies and legal tools in place in order to strengthen food security and safety in the Barents region. The book forms part of the main outcome of the Academy of Finland’s ongoing project on Human Security as a promotional tool for societal security in the Arctic: Addressing Multiple Vulnerability to its Population with Specific Reference to the Barents Region (HuSArctic). Researchers, policy makers, and other stakeholders will find the book to be an important contribution to the promotion of policies and strategies on food security.

European Research on Traditional Foods

Project Examples

Just as the Canada's rich past resists any singular narrative, there is no such thing as a singular Canadian food tradition. This new book explores Canada's diverse food cultures and the varied relationships that Canadians have had historically with food practices in the context of community, region, nation and beyond. Based on findings from menus, cookbooks, government documents, advertisements, media sources, oral histories, memoirs, and archival collections, Edible Histories offers a veritable feast of original research on Canada's food history and its relationship to culture and politics. This exciting collection explores a wide variety of topics, including urban restaurant culture, ethnic cuisines, and the controversial history of margarine in Canada. It also covers a broad time-span, from early contact between European settlers and First Nations through the end of the twentieth century. Edible Histories intertwines information of Canada's 'foodways' – the practices and traditions associated with food and food preparation – and stories of immigration, politics, gender, economics, science, medicine and religion. Sophisticated, culturally sensitive, and accessible, Edible Histories will appeal to students, historians, and foodies alike.

Named a 2013 PROSE Award Winner in Nursing and Allied Health Sciences
Written by one of the leading researchers in First Nations and Inuit Health, this is the only entry-level text to address the current state of knowledge in the field of aboriginal health. The book places aboriginal health in Canada within its historical and philosophical context as it addresses social and clinical approaches to major health issues facing this population. It discusses the distinctive features of aboriginal health and healing as opposed to traditional Western medicine and why it should be studied as a discrete field. Using the thread of cultural safety throughout, the text introduces students to health concerns facing the aboriginal population in general, with a special focus on the needs of women and children. The text provides a framework for professionals to approach aboriginal clients in a way that will both respect their worldviews and retain their own professional epistemology. Chapters are consistently formatted to include chapter objectives, case studies, critical thinking exercises, key concepts and terms, and recommended websites. The text adheres to the CASN/ANAC/CAN framework for teaching cultural competence and safety in regard to aboriginal health, and meets the needs of a curriculum that is highly recommended and will likely be required in the near future. Included with the text are an instructor’s manual, study guide, and sample exams. Key Features: Comprises the only entry-level text about aboriginal health in Canada Integrates, historical, social, and clinical information along with concrete examples and relevant case studies Written by a leading researcher in First Nations and Inuit Health Adheres to the CASN/ANAC/CAN framework for teaching cultural competence and safety regarding aboriginal health

This fascinating volume examines the impact that rapid urbanization has had upon diets and food systems throughout Western Europe over the past two centuries. Bringing together studies from across the continent, it stresses the fundamental links between key changes in European social history and food systems, food cultures and food politics. Contributors respond to a number of important questions, including: when and how did local food production cease to be sufficient for the city and when did improved transport conditions and liberal commercial relations replace local by supra-regional food supplies? How far did the food industry contribute to improved living conditions in cities? What influence did urban consumers have? Food and the City in Europe since 1800 also examines issues of food hygiene and health impacts in cities, looks at various food innovations and how 'new' foods often first gained acceptance in cities, and explores how eating fashions have changed over the centuries.

This book draws on world-wide experiences and valuable lessons to highlight community-ecosystem interactions and the role of traditional knowledge in sustaining biocultural resources through community-based adaptations. The book targets different audiences including researchers working on human-environment interactions and climate adaptation practices, biodiversity conservators, non-government organizations and policy makers involved in revitalizing traditional foods and community-based conservation and adaptation in diverse ecosystems.
This volume is also a source book for educators advocating for and collaborating with indigenous and local peoples to promote location-specific adaptations to overcome the impacts of multiple biotic and abiotic stresses. This book does not claim to offer a definitive prescription for sustainable agriculture and is not an exhaustive study. It puts forth a collection of concrete examples showing how genetic resources are maintained and used by small farmers for food security in the Southern Caucasus. These examples show that the livelihoods and prospects of rural people can be improved and consolidated in a sustainable manner to face important environmental, social and economic challenges without sacrificing the prosperity of future generations. The book would like to stimulate further debate, research and policies in the hope that bridges can be built between the sustainable use of biodiversity and genetic resources, traditional practices and ways of life, and the new technologies, demands and challenges of today’s society.

The Global Dialogue on the Role of Food and Agriculture in the Post-2020 Global Biodiversity Framework was convened virtually by the Food and Agriculture Organization of the United Nations (FAO) and the Secretariat of the Convention on Biological Diversity (CBD) on 6 and 7 July 2021. This is the summary report of the meeting.

Food is an extraordinary expression of culture; the assortment of flavours, smells, colours and appearance match the diversity of the cultures from which they come and provide very visible evidence of the migration of populations and of the growing multiculturalism of many countries. Adam Lindgreen and Martin K. Hingley draw on research into European, Latin American and (Near and Far) Eastern markets to provide a comprehensive collection of original, cutting-edge research on the opportunities that the changing landscapes of ethnic, religious and cultural populations present for businesses and marketers. The New Cultures of Food uses the perspective of food culture to explore the role of food as a social agent and attitudes to new foodstuffs amongst indigenous populations and to indigenous food amongst immigrant communities. Opportunities and routes to market for exploiting growing demand for ethnic food are also investigated. This is an important book for food and consumer businesses, policy makers and researchers seeking to understand changing global markets and the significance of food as an indicator of social and religious attitude, diet and ethnic identity.

This book explores the main methods, models, and approaches of food consumer science applied to six countries of the Western Balkans, illustrating each of these methods with concrete case studies. Research conducted between 2008 and 2011 in the course of the FOCUS-BALKANS project forms an excellent database for exploring recent changes and trends in food consumption.

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