Next generation flavourings will nomore chemicals additives but the compounded food ingredients of preventive medicianal value.

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Abstract

Benchmark for safe and healthy food in next generation will be no longer the current matrices containing reduced amount of salt, sugar and fat, however it would be a holistic approach that accounts its capability to play role against radicalized cells and pH of blood balancing while maintaining the balanced nutritional requirements expected to supply through food.

All regulatory appraoches available across the globe these days have failed completely to capture incidential hazzards that food ingredients have received from farm to fork. Emerging technological advancements and latest disruptions employed in food manufacturing and supply are already found far beyond the scope of risks based food safety evaluation methods HACCP of this period.Those incapability of accounting food safety hazzards by currently practiced food safety enhancements system has already lost the public trust on its capability to maintain adequate food safety through out the supply chain.

Increased consumer awarness about the inability of current regulatory practices, people are moving towards authentic to primitive authentic cuisine. Based on the current scientific findings, consumers are backing towards traditional traditional ayurvedic and health food practices to keep them healthy and energetic. People are eager to eat food as a preventive medicine and the compounded food ingredients obtained naturally from organic sources are replacing the current food flavouring and taste enhancing ingredients, as the main breakthrough of next generation advancements in food innovation.

This session is focus to uncover how food ingredients used for traditional healing practices and healthy eating incombination with healthy life style is disrupting existing supply chain and the attentions of the next generations. It will also highlight the price due to current reckless way of building food taste and appeal through flavourings, sauces, seasonings need to by future generation with prediction on how how it will be kicked out from current supply supply chain by the next generations.



Working as a Corporate Technical Manager with Flavorcan International Inc. Over 22 years of experience in Disruptive Innovation. On the bench experience as, Innovative Food Scientist and Lean Six Sigma Change Leader in the agri-food ingredients industry. Every year engages to create more than 300 custom designed innovative food flavorings. Most creations are offered to the largest food manufacturers to meet their next generation changing market needs.

Worked in establishing flavour spray drying facilities (largest in North America), advanced analytical labs equipped with GC-MS – artificial nose, Innovation labs and also has established custom designed ERP business intelligence to implement real time lean manufacturing facilities. Wrote FSSC 22000 Manuals, Sensory Evaluation Gold Standard to evaluate food flavors and implemented lean six sigma and mind mapping in experimental development activities and just in time manufacturing.

A senior member of American Society of Quality (ASQ), Institute of Food Technologists (IFT) and British Society of Flavourists (BSF). Holds post-graduation in Quality by Design, a Food Science Graduate, and Lean Six-Sigma Master Black Belt. Maintaining several professional certifications including ASQ Certified Six Sigma Black Belt, ASQ Certified Quality Engineer, IFT Certified Food Scientist, BSF Certified Flavourist, and OACETT Applied Science Technologist, Certified Pharmaceutical Analyst and SR&ED Practitioners title.