

## NOVEL FOODS: SUSTAINABLE FOOD PROCESS

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### ABSTRACT

Novel food consumption in this challenging world has grown its demand. The growing food industry has been working to produce sustainable foods by converging food safety and security in precedence additional concerned by producing various type of foods by examining the health effect benefits to consumers and its nutritional value and toxicological behaviour. Consumption strategies eliminating the undesirable food components use fewer food additives including food preservatives by replacing them through the use of new advanced technologies such as (HPP) high-pressure processing, (HHP)high hydrostatic pressure and (PEF) Pulsed electrical field and heat pasteurization are efficient methods of food production process based on food safety consumer health protection. The aim of this study is to enlighten the various novel foods and techniques used for the processing and production of sustainable and functional foods.

**Keywords:** Novel foods, functional food, advanced technologies, sustainable, food security.