

A Review of Converting Industrial Food Waste into High-Value Extruded Snack Products

Rahul Anand¹ and Dr. Sanjeev Sharma²

Research Scholar, Department of Biotechnology¹

Research Guide, Department of Biotechnology²

Sunrise University, Alwar, Rajasthan, India

Abstract: *Producing fruit and vegetable by-products produces a lot of waste, which poses a disposal challenge for the food industry and may have adverse environmental implications if left unused. This waste contains bioactive materials such as flavonoids and lycopene, as well as nutrients including vitamins, minerals, and dietary fiber. In order to increase the nutritional value of snack foods, this study looks into the functional and nutritional qualities of by-products from the processing of fruits and vegetables. It also explores how these by-products may be used as noble components in food extrusion technology. This research also offers a method for producing a value-added component at a lesser cost, which would save the manufacturer money and lessen the quantity of waste that is now disposed of in an environmentally hazardous fashion. This study looks at the potential for adding fruit and vegetable by-products to extruded snack foods in order to increase the snack's fiber content and other beneficial components. The sectors that produce ingredients are always searching for cheaper, higher-value raw materials. Therefore, this study will also extend the viewpoints of the food industries and promote microfood entrepreneurs, Self Help Groups, and some other domestic food firms in terms of the value and development plans for food waste.*

Keywords: Extrusion technology, Fortified snack.