# Evaluation of the impact of Freezing Technology on Food Industry

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## 1 Introduction

There one thing all men have in common with the animals is the necessity for daily food. For the rich and the poor alike a certain amount of food is essential for survival.

*"The food industry is the complex, global collective of diverse businesses that together supply much of the food energy consumed by the world population. Only subsistence farmers, those who survive on what they grow, can be considered outside of the scope of the modern food industry". This industry includes Regulation, Manufacturing, Agriculture, Food Processing, Marketing, Wholesale and distribution and Retail"*. (Wikipedia, 2009)

## 2 Description

Frozen food seems like the ultimate modern convenience, and it has been around for millennia. The key to good quality freezing is to reach perfect temperature and airflow control. The use of Micro-frozen foods in the following four areas will change the world food industry and the human health.

- Improving the human health-The frozen food has a substantial loss of salt and the soluble protein due to ice damage leading to serious imbalance in diet, decreased immunity, obesity and even cancer. Where as the Micro-frozen food totally ensures food integrity of the body cells so that the nutritional content of food is retained to the maximum extent, so that people eat closer to nature.
- Maintenance of the original flavour of food and the freshness-Micro-frozen food products remain almost the original flavour and freshness. This is a revolutionary advance that will greatly change the food processing industry and catering industry, the mode of operation and also change people's eating habits.
- Forty percent cost reduction-The use of micro-technology deal with the micro-freeze frozen food, in comparison with conventional quick-freezing technology saves 40% of power consumption that the 100 units power consumption is reduced to 60 units.
- Free environmental pollution-The Micro-freeze liquid is an environment-friendly bio-liquid without any negative effects on food. The design of micro-freezing technology supports repeated recycling process, no pollutants produced. The application of biology in this technology in producing raw materials would significantly reduce output of garbage. (Alibaba, 2009)

## 3 Conclusion

- A major IT research project on innovation was initiated, that was headed by Charles Edquist(1997) are still investing considerable amounts on institutes for innovation and competitiveness in the food sector.. (The dynamics of innovation clusters, 2003)
- Web advertising technology has taken one step ahead the banner advertisements. a technology that has allowed more responses to live banners than to click through banners. (Food, Consumers and Food industry, 2001)
- High-Pressure shift freezing with the help of a is an ideal process to avoid freezing injury not just in food technology but in highly specific applications such as preservation of human organs for transplantation. (Novel Food Processing technologies, 2005)

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