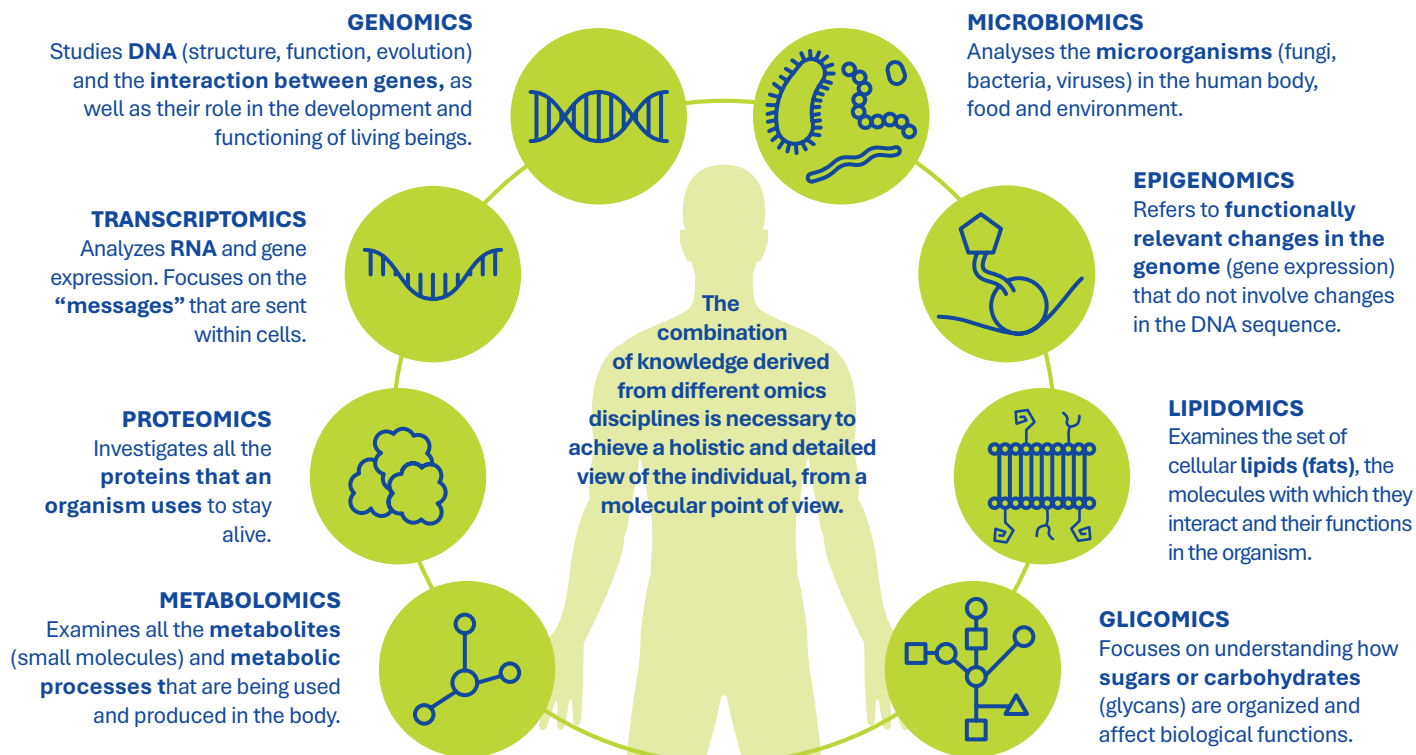


OMIC TECHNOLOGIES: REVOLUTIONIZING FOOD SCIENCE

Omics technologies are advanced tools that enable a more precise understanding of how ingredients, their sourcing and processing influence human health.



The omics sciences are playing a crucial role in the transformation toward **healthier, more sustainable and personalized agriculture and food production.**

APPLICATIONS

- Development of foods adapted to **individual nutritional needs**.
- Improved **detection and control of contaminants** and pathogens in food.
- Creation of **new and better combinations of proteins** and microorganisms (probiotics).
- Reduction of food waste and **optimization of natural resources**.

KEY INNOVATIONS

- Development of **fortified foods** with higher content of essential nutrients.
- Creation of **personalized supplements** based on individual genetic profiles.
- Increasing of **functional foods** by identifying health-promoting and disease-preventing ingredients.

BENEFITS

- **Improved health and well-being** through nutritionally optimized foods.
- **Increased variety of foods** with improved flavours and textures.
- **Clear and accurate information** about food content and benefits.
- **Healthy aging**

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