

# BIOLOGICAL SYSTEMS ENGINEERING: FOOD AND BIOPROCESS ENGINEERING

Food and bioprocess engineers develop and manage equipment and systems that process and distribute food and other biologically based materials. They are required by the food industry to help develop processes that add value to food products. These processing technologies are designed to improve the storage life and marketability of food products, reduce their transportation costs, handle processing wastes, and develop alternative uses for biological materials. (For example, newspaper and soy flour are used to make the construction material Environ<sup>TM</sup>, and corn stalks can be used to make chemical absorbent pads.)

The food industry makes up one of the largest segments of our nation's economy and continues to enjoy steady growth due to the ever-changing needs of consumers and increased awareness of nutritional and environmental issues. Food and bioprocess engineers play a vital role in meeting this need. From potato chips to microwavable entrees, food and bioprocess engineers continue to develop processes to convert raw materials from the farm to food products for the dining room table.