Food preservation is through common preservation techniques such as salting, drying, canning, smoking and other. Where, the main problem with the thermal processing method is loss of colour, flavor, vitamins and other nutrients in food products. The food industry is currently interested to use some of novel production and processing technologies that may result in economical and improved quality products. Innovation in food technology goes in parallel with consumer demand for healthy food and safer while improving the quality and shelf life. Novel technologies like microwave heating, the new techniques such as high-pressure processing (HPP), innovations to packaging materials (Active packaging techniques extend the possibility of keeping food quality at its best during storage), and use of preservatives (chemical additives) in food has expanded a great deal in recent years, such as natural anti-microbial preservatives and antioxidants). Also, some of the future methods of food preservation are irradiation, although, these methods are currently in use, they are expected to expand and develop further. The development of novel nano-technological tools and other bioactive ingredients will also contribute to the development of value added food products.

**Biography**
Gamal Fouad Mohamed has completed his PhD in Food Science in 1997. He is a member in several projects and Lecturer in Training Courses for evaluation of food quality assurance. He won three prizes for the best scientific research and published 36 research papers in international journals in the field of Food Science and Technology.