

The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables (Processed Food Industries)4th Revised Edition

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Fruits and vegetables are processed into a variety of products such as juices and concentrates, pulp, canned and dehydrated products, jams and jellies, pickles and chutneys etc. The extent of processing of fruits and vegetables varies from one country to another. The technology for preservation also varies with type of products and targeted market. Owing to the perishable nature of the fresh produce, international trade in vegetables is mostly confined to the processed forms.

India is the second largest producer of fruits & vegetables in the world with an annual production of million tonnes. It accounts for about 15 per cent of the world's production of vegetables. Due to the short shelf life of these crops, as much as 30-35% of fruits and vegetables perish during harvest, storage, grading, transport, packaging and distribution. Hence, there is a need for processing technology of fruits and vegetables to cater the domestic demand.

The major contents of the book are procedures for fruit and vegetable preservation, chemical preservation of foods, food preservation by fermentation, preservation by drying, canning fruits, syrups and brines for canning, fruit beverages, fermented beverages, jams, jellies and marmalades, tomato products, chutneys, sauces and pickles, vegetables preparation for processing, vegetable juices, sauces and soups, vegetable dehydration, freezing of vegetables etc. The book also contains sample plant layout and photographs of machinery with supplier's contact details.

A total guide to manufacturing and entrepreneurial success in one of today's most food processing industry. This book is one-stop guide to one of the fastest growing sectors of the food processing industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of food processing products. It serves up a feast of how-to information, from concept to purchasing equipment.

Contents

CONTENTS

1.General Properties of Fruits and Vegetables; Chemical Composition

And Nutritional Aspects; Structural Features
General Properties
Chemical Composition
Activities Of Living Systems
Stability Of Nutrients
Structural Features
2. General Procedures for Fruit and Vegetable Preservation
Fresh Storage
Harvest maturity
Harvest method
Handling systems
Pre-cooling
Chemicals
Coatings
Controlled environment transport
Preservation By Reduction of Water
Content : Drying / Dehydration And
Concentration
Preservation By Drying / Dehydration
Heat And Mass Transfer
Drying Techniques
Fruit And Vegetable Natural Drying - Sun And Solar Drying
Of Preservatives
Osmotic Dehydration
Sun Drying
Shade Drying
Identification of Suitable Designs of Solar
Dryers for Different Applications
Construction of Solar Dryers
Construction Methods And Materials
Technical Criteria
Socio-economic Criteria
Summary
Sun / Solar Drying Tray
Dryers
Preservation By Concentration
Aspects of Preservation by Concentration
Reduced Weight and Volume by Concentration
Changes From Concentration
Chemical Preservation
Lactic Acid
Acetic Acid
Other acidulants
Commonly Used Lipophilic Acid
Food Preservatives
Gaseous Chemical Food Preservatives
Chlorine
General Rules For Chemical Preservation
Factors which Determine/Influence
The Action of Chemical Food Preservatives
Factors Related To Micro-organisms
Miscellaneous Factors
Preservation of vegetables by acidification

Natural Acidification
Factors influencing the texture of
fermented vegetables
Preservation With Sugar
Heat Preservation / Heat Processing
Determining Heat Treatment / Thermal
Processing Steps
Sequence of operations employed in
heat preservation of foods (fruit and
vegetables, etc.)
Technological Principles of Pasteurization
Thermopenetration
Food Irradiation
3. Chemical Preservation of Foods
What Are Food Additives?
Importance of Chemical Additives
Legitimate Uses In Food Processing
Undesirable Uses of Additives
Safety of Food Additive
Functional Chemical Additive Applications
Historical Significance
Additives Permitted and Prohibited
In the United States
Chemical Preservatives
Microbial Antagonists
Other Chemical Additives
Artificial Flavoring
Artificial Coloring
Other Agents
Buffers and Neutralizing Agents
Preservatives (sequestrants)
Nutrients
Stabilizers
Chemical Additives and The Future
4. Food Preservation By Canning
Temperature Vs Pressure
Spoilage of Food Caused By Microorganisms
Heat Resistance of Microorganisms
Important in Canning
Factors Influencing the Heat
Resistance of Spores
Categories of Foods for Canning
Important Food Groups
Microorganisms Associated With the
Food Groups
Influence of Food Ingredients on
Heat Resistance of Spores
Heat Resistance of Enzymes in Food
Heat Penetration into Food Containers and Contents
Conduction Heating Foods
Measuring the Heat Penetration into Canned Foods
General Method For Calculating
The Process Time for Canned Foods

Inoculated Pack Studies
Adequacy of Heat Processes
Spoilage of Canned Foods
Microbial Spoilage
Storage Of Canned Foods
External Corrosion of Cans
Coding the Pack
Influence of Canning on the Quality of Food
Color
Flavor and Texture
Protein
Fat and Oil
Carbohydrates
Vitamins
Misconceptions Relating to Canned Foods
5. Food Preservation by Fermentation
Life with Microorganisms
Fermentation of Carbohydrates
Order of Fermentation
Types of Fermentations of Sugar
Fermentation Controls
Wine
Preservation
Sterilization Filtration
Beer
Cold Pasteurization
Vinegar Fermentation
Principles of Vinegar Fermentation
Vinegar Making
Preparation of Yeast Starter
Alcoholic Fermentation
Acetic Fermentation
Cheese
Kinds of Cheese
Cottage Cheese
Swiss Cheese
Blue Cheeses
Camembert
Hazard Analysis in Cheeses
Mycotoxins and Cheese
6. Food Preservation by Drying
Drying-A Natural Process
Dehydration-Artificial Drying
Dehydration Vs. Sun Drying
Why Dried Foods ?
Dehydration Permits Food Preservation
Humidity-Water Vapor Content of Air
Adiabatic Driers
Heat Transfer Through A Solid Surface
Criteria of Success In Dehydrated Foods
Freeze-Dehydration (Freeze Drying)
Triple Point of Water
Temperature Changes in Meat

Freeze-dehydration
Influence of Dehydration on Nutritive
Value of Food
Influence of Drying on Microorganisms
Influence of Drying on Enzyme Activity
Influence of Drying on Pigments in Foods
Dehydration of Fruits
Dehydration of Vegetables
Dehydration of Animal Products
Dehydration of Fish
Dehydration of Milk
Dehydration of Eggs
Packaging of Dehydrated Foods
Influence of Drying on Food Acceptance
Trends in Drying Foods
Vegetables
Fruit
Meat, Fish and Eggs
Milk
Coffee and Tea
Grain Drying
7. Canning Fruits
Apple
Apricot
Banana
Black Berries
Cherries
Fig
Grape
Grape Fruit
Greengage
Guava
Jack-fruit
Litchi
Loquat
Mango
Orange
Papaya
Peach
Pear
Pineapple
Plum
Berry Fruits
8. Syrups And Brines For Canning
Sugar Syrups
Preparation
Testing Syrup Strength
Temperature Corrections
Syrup Calculations
Brines
9. Fruit Beverages
Squashes And Cordials
Orange Squash

Grape Fruit Squash
Lemon Squash
Lime Squash
Lime Juice Cordial
Citrus Fruit Barley Waters
Jack Fruit Nectar
Jaman Squash or Syrup
Mango Squash
Passion Fruit Squash
Peach Squash
Phalsa Squash
Pineapple Squash
Plum Squash
Water Melon Squash
Other Fruit Squashes
Juices
Syrups
Carbonated Beverages
Fruit Juice Concentrates
Tamarind Juice Concentrate
10. Fermented Beverages
Grape Wine
Fermentation
Packing
Champagne
Port
Muscat
Tokay
Sherry
Cider
Perry
Orange Wine
Berry Wines
11. Jams, Jellies and Marmalades
Jams
Fresh Fruits
Frozen Fruits
Fruits Preserved by Heat Treatment
Sulphitation For Storing
Preparing The Fruit For Jam-Making
Adition of Sugar
Addition of Acid, Colour and Flavour
Boiling Under Vacuum
Storage
Controlled Manufacture
Soluble Solids
Refractometer Method
Total Soluble Solids
Invert Sugar
Sulphur Dioxide
Acidity
Regulating pH of The Material
Insoluble Solids

Estimation of Pectin
Jellies
Fruits For Jelly
Selection of Fruits
Preparation of Fruits
Extraction of Pectin
Straining And Clarification
Fibril Theory
Spencer's Theory
Olsen's Theory
Hinton's Theory
Test
Controlling The pH of Jellies
Some Typical Jams And Jellies
Marmalades
Jelly Marmalades
Jam Marmalade
12. Tomato Products
Tomato Juice
Tomato Puree
Tomato Paste
Tomato Cocktail
Tomato Ketchup
Chilli Sauce
Tomato Sauce
Tomato Soup
Microbiology
13. Chutneys, Sauces and Pickles
Chutneys
Cooking Process
Bottling
Equipment
Recipes
Apple Chutney
Apricot Chutney
Bamboo Chutney
Mango Chutney
Sliced Mango Chutney
Peach Chutney
Plum Chutney
Tomato Chutney
Thin Sauces
Soya Sauce
Worcestershire Sauce
Mushroom Ketchup (Sauce)
Walnut Ketchup (Sauce)
Thick Sauces
Soups And Soup Mixes
Pickles
Pickling Process
Fermentation In Brine
Various Pickles
Oil Pickles

14. Vegetables Preparation For Processing
Basic Steps In Preprocessing
Preprocessing Of Tomatoes
Blanching
Irradiation of Vegetables
Removing Potatoes from Storage to Processing
Peeling
15. Vegetable Juices, Sauces, And Soups
Vegetable Juices
General Preparation Procedure
Rhubarb Juices And Beverages
Juices From Sauerkraut and other
Fermented Vegetables
Low- Acid Vegetable Juices
Tomato Juice Blends
Concentrated Tomato Juice
Composition, Color, and texture
of Tomato Juice Products
Vegetable Sauces
Dried Sauce Mixes
Vegetables In Soups
Canned Soups Containing Vegetable
Pulps, Emulsions, and Powders
Dry Soup Mixtures
16. Vegetable Dehydration
General Considerations
Unit Loading
Heat Damage
Enzyme Inactivation
Sulfuring
Rehydration
Selection of a Drying Method
Costs of Dehydration
Supplying Heat to Driers
Solar Drying
Types of Driers
Tunnel Driers
Continuous Conveyor Driers
Pneumatic Conveying Driers
Belt-trough Driers
Bin Driers
Spray Driers
Drum Driers
Freeze Driers
Freeze-drying Process
Properties Of Freeze-dried Foods
Packaging and Storage of Dehydrated
Vegetables
Quality Control
Asparagus
Beets
Cabbage
Carrots

Celery
Corn
Garlic
Green Beans
Horseradish
Mushrooms
Onions
Parsley
Peas
Peppers
Pumpkin and Squash
Sweet Potatoes
Tomatoes
17. Freezing of Vegetables
Suitability of Vegetables For Freezing
Overview of Freeze Preservation Procedures
Harvesting
Processing Operations Before Freezing
Freezing Methods
Packaging
Stability and Quality of Frozen Vegetables
Handling, Storage, and Distribution
of Frozen Foods
Asparagus
Beans, Green
Beans, Lima
Carrots
Cauliflower
Celery
Corn
Mushrooms
Okra
Onions
Peas, Green
Peppers, Bell
Pimientos
Potatoes
Storage Before Processing
Peeling, Trimming, and Cutting
Blanching
Frying
Freezing and Packaging
Other Products
Squash
Tomatoes
Vegetables-in-sauce
Vegetable Mixtures
18. Sample Plant Layout
19. Photographs of Machinery with Supplier's Contact Details

About NIIR

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