

# Modern Technology on Food Preservation (2nd Edition)

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Food Preservation has become an integral part of the food processing industry. There are various methods of food preservation; drying, canning, freezing, food processing etc. Food processing is one the method of food preservation which is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food processing industry. Canning is one of the various methods of food preservation in which the food is processed and then sealed in an airtight container. This process prevents microorganisms from entering and proliferating inside. Dehydration is the process of removing water or moisture from a food product. Food dehydration is safe because water is removed from the food. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases seasonal availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by deactivating spoilage and pathogenic micro organisms. Nanotechnology exhibits great potential for the food industry. New methods for processing nanostructures are being developed having novel properties that were not previously possible. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year. The purpose of this book is to present the elements of the technology of food preservation. It deals with the products prepared from various fruits and vegetables commercially. Relevant information on enzymes, colours, additives, flavours, adulteration, etc., has been given. This book also contains photographs of equipments and machineries used in food preservation. This book will be very useful for new entrepreneurs, food technologists, industrialists, libraries etc.

## Contents

### 1. Introduction of Food Technology

Source of Man's Food

Impact of Science and Technology

### 2. Acceptable Food to Eat

Nature's Seal of Quality

Food Flavors

Food Colors

Our Senses Can Fail Us

Excessive Heating Impairs Foods,  
Moderate Heating May Improve Foods  
Food Spoilage  
Must Deter Natural Processes  
Safe Food for Man  
Food Poisoning  
Food Intoxications  
Food Infections  
Sanitation and Health

### 3. The Refrigerated Storage of Perishable Commodities

Temperature of Objects  
Temperature Measurements  
Metabolism a Function of Temperature  
Energy Deficit of Ice  
Creating Energy Deficits Mechanically  
Keeping Fresh Foods Edible  
Animals Foods  
Plant Food  
Temperature of Cold Storage Rooms  
Humidity of Storage Chamber  
Heat Evolved by Living Tissues  
Specific Heat of Foods  
Calculation of Refrigeration Load  
Cold Injury of Fruits and Vegetables  
Ammonia Injury to Refrigerated Fruits and Vegetables  
Waxing Foods to Prevent Shrinkage  
Effect of Cold Storage on Quality  
Preserving Foods in a Micro-Environment  
Packaging Materials Tests Which May Be Performed  
Formed Container Tests  
Disorders of Stored Foods

### 4. Principles of Food freezing

Development of a Frozen Food Industry  
The Freezing Point of Foods  
Per Cent Water Frozen vs. Temperature of Food  
and Its Quality  
Size of Ice Crystals Formed  
Volume Changes During Freezing  
Refrigeration Requirements in Freezing Foods  
Establishing the Refrigeration Requirements to  
Freeze Food  
Freezing in Air  
Freezing by Indirect Contact with Refrigerants  
Direct Immersion Freezing  
Freezerburn  
Packaging requirements for Frozen Foods  
Influence of Freezing on Micro-organisms  
Influence of Freezing on Proteins  
Influence of Freezing on Enzymes  
Influence of Freezing on Fats

Influence of Freezing on Vitamins  
Influence of Freezing on Parasites  
Thawing Damage to Frozen Foods

## 5. Principles of 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  
Air-The Drying Medium  
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 Micro-organisms  
Influence of Drying on Enzyme Activity  
Influence of Drying on Pigments in Foods  
Dehydration of Fruits  
Dehydration of Vegetables  
Dehydration of Meat  
Dehydration of Fish  
Dehydration of Milk  
Dehydration of Eggs  
Packing of Dehydrated Foods  
Influence of Drying on Food Acceptance

## 6. Principles of Food Preservation by Canning

The Art of "Appertizing"  
Temperature vs. Pressure of Boiling Water  
Spoilage of Food Caused by Micro-organisms  
Evolution of Containers for Canning  
Important Food Groups  
Micro-organisms Associated with the Food Groups  
Sources of Spoilage Organisms  
Heat Resistance of Micro-organisms  
Important in Canning  
Factors Influencing the Heat Resistance of Spores  
Influence of Food Ingredients on Heat Resistance of Spores  
Heat Resistance of Enzymes in Food  
Heat Penetration into Food Containers and Contents  
General Method for Calculating the Process Time for Canned Foods  
Inoculated Pack Studies  
Adequacy of Heat Processes  
Spoilage of Canned Foods  
Microbial Spoilage  
Failure of Glass Containers

Surface Markings on Broken Glass  
Vacuum-pressure Relations in Canning Process  
Storage of Canned Foods  
External Corrosion of Cans  
Coding the Pack  
Influence of Canning on the Quality of Food  
Colour  
Flavor and Texture  
Protein  
Fat and Oil  
Carbohydrates  
Vitamins  
Misconceptions Relating to Canned Foods  
Improvements in Canning Technology

## 7. Principles of Food Preservation by Fermentation and Pickling

Life with Micro-organisms  
Fermentation of Carbohydrates  
Industrially Important Organisms in Food  
Preservation  
Order of Fermentation  
Types of Fermentations of Sugar  
Fermentation Controls  
Sources of Salt  
Wine and Beer  
Salted-Fermented Foods  
Deterioration of Fermented and Pickled Products  
Nutritional Value of Pickled Products  
Future Trends

## 8. Preservation of Food as Sugar Concentrates

Concentrated but moist  
High solids high acid foods  
Jelly  
Jam  
Fruit Butter  
Marmalade  
Pectin and gel formation  
Invert Sugar  
Jelly Making  
Other Fruit Preserves  
Candied and Glac d Fruits  
Maraschino Cherries  
Sweetened Condensed Milk  
Future Trends

## 9. Preservation of Foods with Chemical additives

Introduction  
Definition of Chemical Additive  
Importance of Chemical Additives  
Legitimate Uses in Food Processing

- Undesirable Uses of Additives
- Safety of a Food Additive
- Functional Chemical Additive Applications
- Historical Significance
- Specific Uses of Chemical Additives
- Additives Permitted and Prohibited in the United States
- Chemical and Use
- Food Regulation and Compliance
- Miller Pesticide Amendment of 1954
- 1958 Food Additives Amendment
- 1960 Color Additives Amendment
- Chemical Preservatives
- Preservatives (Antimicrobials)
- Specified Uses and Amounts
- Preservatives (general)
- Specified Use
- Microbial Antagonists
- Antibiotics
- Quality Improving Agents
- Other Chemical Additives
- Artificial Flavoring
- Artificial Coloring
- Other Agents
- Chemical Additives and the Future

## 10. Preservation of Food with Ionizing Radiations

- A Place for Radiation Stabilized Foods
- Discovery of Radioactivity
- Alpha, Beta and Gamma Radiations
- Dosimetry
- Dose Distribution
- Induced Radio-Activity in Treated Food
- Mode of Action of Ionizing Radiations
- Radiation Effects on Micro-organisms
- Radiation Effects on Proteins
- Radiation Effects on Enzyme Systems
- Effects of Radiation on Amino Acids
- Effects of Radiation on Vitamins
- Radiation Effects on Carbohydrates
- Radiation Effects on Lipids
- Radiation Effect on Pigments
- Radiation Effect on Parasites and Insects
- Packaging of Radiation Stabilized Foods
- General Methods for establishing Radiation Stabilization Process for Foods
- The Food Product-Micro-organism Destruction
- Dose Requirements for the Radiation Sterilization of Foods
- Technological aspects of the Radiation Pasteurization of Foods
- Radiation Resistant Organisms
- Factors Influencing the Survival of Micro-organisms

from a Radiation Process  
The Influence of the Type of Radiation on the  
Inactivation of Micro-organisms  
The Influence of Dose Rate on the Inactivation of  
Micro-organisms  
The Influence of Environmental Conditions on the  
Survival of Micro-organisms from a  
Radiation Process  
Combination Processes  
Conditions after Irradiation Affecting Survival and  
Recovery of Micro-Organisms  
The Food Product-Enzyme Destruction  
Process for Radiation Sprout Inhibited White Potatoes  
Process for Insect De-infestation of White Flour by  
Irradiation  
The Process for Food Stabilization  
Process-Heat Inactivation of Enzymes plus  
Radiation Destruction of Micro-organisms  
Process and Product Specifications  
Process for Radiation-Pasteurized Plant Tissues  
(Fruits)  
Process for Radiation-Pasteurized Animal Flesh  
(Sliced Bacon)  
Process for Radiation-Sterilized Meat (Chicken),  
Fish and Vegetables  
Non-Heat Method for Controlling Enzymes in Meat  
Design of Radiation Processing Food Plants  
Wholesomeness of Radiation Stabilized Foods  
Some Public Health aspects of the Microbiology of  
Irradiated Foods  
Acceptability of Radiation Stabilized Foods  
Quality Control with Radiation Stabilized Foods  
Ionizing Radiations as a Unit Operation in the  
Food Industry

## 11. Preservation of Semi-moist Foods

Introduction  
Canned white bread  
Storage stability  
Sponge and Dough  
Filling and Proofing  
Processing  
Finished Product  
Fungistatic and fungicidal agents  
Sorbic acid  
Polyethylene  
Semi-moist Pet Foods  
Process for Semi-moist Pet Foods  
Marbled, Textured Product  
Water Activity  
Production of Semi-moist Products Growing  
Semi-moist Human Foods  
Coarse Ground Beef and Beef Cubes

Other Products being developed

## 12. Principles and Preservation of Bakery

Products

Introduction

Principles of Baking

Dough

Influence of Flour Proteins

Flour Improvers

Other Components of Flour

Yeast Raised Dough Products

Heat Generated During Mixing Doughs

Heat of Hydration

Cooling Requirements

Continuous Bread Making Process

Typical Formulations for Yeast Raised

Bakery Products

Baking Schedules

Baking Reactions

Chemically Leavened Bakery Products

Leavening Acids

Baking Powders

Elements of Cookie Technology

Cookie Flour

Sugar

Shortening

Eggs

Ammonia

Water

Baking Acids

Soda

Miscellaneous Ingredients

Mixing and Baking

Quality Cookie Chart

Elements of Cake Technology

General Rules for Formulating Cakes

Cake Formulations

Principles of Processing Cakes

Baking

Refrigerated Doughs

Preservation of Bakery Products

Fresh Bakery Products

Freezing of Bakery Products

Packaging

Storage Life of Frozen Bread

Cookies and Cakes

Nutrient Losses in Bakery Products

Packaged Fresh Bread

Packaged Fresh Cookies, Crackers, Bakery Goods,

Cake Mixes

The Future

## 13. Storage Stability of Preserved Foods

Introduction  
Relationships of Product Qualities and Storage  
conditions  
Objective Tests of Quality of Stored Foods  
Objective Odor Measurements  
Mechanical Texturemeter  
Long-term Storage of Preserved Foods  
Temperature of Storage  
Nutrients  
Containers for Long-Term Storage  
Storage Costs  
Storage Stability of Selected Frozen Foods  
Result  
The Future  
14. Food Preservation Using Ozone

Introduction  
Physicochemical Properties of Ozone  
Use of Ozone in Storage and Packing Facilities  
Extension of Storage Life with Ozone  
Ozonation to Sanitize packing Line Process Water  
The Commercial Production of Ozone  
Importance of Ozone in Fishing Industry  
Future Perspectives

#### 15. Food Preservation by Smoking Process

Introduction  
Types of Smoking  
The Difference between Curing and Smoking  
Meat Curing and Smoking  
Types of Smokers

#### 16. Thermal Food Preservation

Introduction  
Effect of Preservation Temperatures  
Effect of Processing on Nutrients in Foods  
Thermal Preservation Methods

#### 17. Machinery & Equipments (Photographs)

Directory Section

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