

Modern Technology of Food Processing & Agro Based Industries(Confectionery,Bakery,Breakfast Cereal Food,Dairy Products, Sea Food, Fruits & Vegetable Processing) with Project Profiles (3rd Revised Edition)

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Format: Paperback

ISBN: 9789381039823

Code: NI10

Pages: 688

Price: Rs. 1,775.00 **US\$** 150.00

Publisher: NIIR PROJECT CONSULTANCY SERVICES

Usually ships within **5** days

Developing competitive agro-industries is crucial for generating employment and income opportunities. It also contributes to enhancing the quality of, and the demand for, farm products. Agro-industries have the potential to provide employment for the rural population not only in farming, but also in off-farm activities such as handling, packaging, processing, transporting and marketing of food and agricultural products.

Food processing & agriculture based industry is important from the point of view of contribution to industrial production and employment generation. The food sector has emerged as a high-growth and high-profit sector due to its immense potential for value addition, particularly within the food processing industry. The agriculture processing sector has the vast potential in the development of an economy through its multiplier effect.

This handbook contains processes formulae, manufacturing method of various products, brief profiles of various projects which can be started and providing information regarding land area cost, project cost plant & machinery cost etc. It contains Photographs of Plant & Machinery with Supplier's Contact Details and Plant Layout and Process Flow Sheets.

The major contents of the book are Biotechnological Applications in Dairy Industry, Packaging of Orange Squash in Rigid Plastic Containers, Quality Assurance for Food Products, Canning of Vegetables, Cocoa Butter, Chewing Gums, Confectionery Manufacturing Process, Corn Flakes and Starch, Dairy Products, Dehydration of Fruit & Vegetables, Extruded Sugar Products, Fish Canning and Processing, Fruit Beverages, Fruit Juices, Squashes and Cordials, Honey, Ice Cream, Jam, Jellies & Marmalades, Pickles, Chutneys & Sauces, Preservation Fruits and Vegetables, Sugar Candy & Confectionery etc.

This publication is an outcome of contributions from project consultants, engineers and food technologists aimed at highlighting the manufacturing project details. It is expected that the information presented in this handbook will help everyone who wants to startup as entrepreneur.

Contents

1. Biotechnological Applications in Dairy Industry

Introduction

Application of Biotechnology, Starter Culter

Chesse Ripening

Microbial Rennet, Bio-Sweeteners, Milk Production By-Product Utilization

Lactose Free Milk

Additives, Therapeutic Value, Effluent Treatment, Milk Proteins

2. Packaging of Orange Squash in Rigid Plastic Containers

Introduction

Materials and Methods

Experimental Procedure, Analytical Methods

Results and Discussion

Summary and Conclusion

3. Present Status and Future Trends in the Development of Snack Food Industry in the Country

Type of Sack Foods

Shelf Stable Fried Products

Moist Fried Products, Popped or Puffed Cereals

Extruded Products, Ready to Eat Expanded Products

Traditional Sweets

Nutritional Aspects, Packaging Profiles

Marketing Needs

Future Needs of Research and Development

4. Quality Assurance for Food Products

All Metal Detectors and Separators

Safety Requires Intelligence

Safety and Service Guarantee

5. Canning of Vegetables

Canning of Broad Beans

Canning Schedule for Non-Acidic Vegetables

6. Chewing Gums

Formulation for Longer-Lasting Flavour and Sweetness

Special Order for Chewing Gum Manufacture

Candied Chewing Gum

Freezing, Comminuting and Heating

7. Cocoa Butter

Extracting Cocoa Butter with Carbon Dioxide

Flavour Enhancer for Cocoa

8. Confectionery Manufacturing Process

Hard Candies

Soft Candies

Cotton Candies

Chewing Gum and Bubble Gum

Industry in India

Toffee

Chocolates

9. Corn Flakes and Starch

Manufacturing Process of Corn Flakes

Wheat and Rice Flakes

Corn Starch

Manufacturing Process of Cereal Starch

10. Dairy Products

Process Description for Evaporated Milk

Dried Milk Powder

Skimmed Milk Powder

Butter

Ghee

Milk Paneer

Cheese

Prevention of Common Defects in Chesse

11. Dehydration of Fruit & Vegetables

Sun Drying

Process of Dehydration

Process for Vegetables

Packing and Storage

List of Plant & Machinery

Quality Control Tests

Rehydration Ratio Determination, BIS Specifications

12. Expended/Extruded Snack Foods

Introduction, Manufacturing Process

Basic Process for Cereal Puff Snack Making Plant

Prawn Cracker

Mincing Machine

Plant and Machinery

13. Extruded Sugar Products

Low Calorie Snack

High Protein Chocolate Snack

Expanded Confections

Special Packaging

Bonded to Ice Cream Cone

Ice Cream Cone, Fig.

14. Fish Canning and Processing

Uses and Applications

Handling of Raw Materials

Treatment of Fish Before Canning

Packing

Methods of Obtaining a Vacuum

Heat Processing

Labeling and Boxing

Detection of Non-Sterile Packs

Prevention of Bacteria Spoilage

Chemical Spoilage

List of Plant & Machinery

Dried Fish Meal

15. Fruit Beverages

Preparation and Preservation

Use of Fining Agents

Pasteurization

Preservation with Chemicals

Preservation by Addition of Sugar, Preservation by Freezing

Preservation by Carbonation, Preservation by Filtration

Squashes and Cordials

Dehydration of Ripe Banana

Canning Schedule for Fruits (Table)

16. Fruit Juices, Squashes and Cordials

Equipment for Fruit Juices

Extraction Equipment

Halving and Burning Machines

Plunger Type Press

Pressing

Fruit Beverages

Preparation and Preservation

Juice Extraction

17. Honey

Honey Product in Water Form

Method for Preserving

18. Hygienic Conditions in Bakery Plant

Equipment and Machinery

Hygiene During Processing

19. Ice Cream

Manufacturing Process

Common Formulations

Machinery & Equipment

Soft Ice Cream Freezer (With Pump) Fig.

20. Jam, Jellies & Marmalades

Jams

Plant Requirements

Manufacture

Analytical Control

Faults in Jam Making

Jellies

Cooking of Jelly

Some Typical Jams & Jellies

Marmalades

Jam Marmalade

21. Pickles, Chutneys & Sauces

Pickles

Raw Material for Pickle

Causes of Pickles Spoilage & Its Remedies

Chutneys

Various Recipes for Chutneys

Sauces

Recipes for Sauces

Miscellaneous Formulations for Pickles and Chutneys

22. Preservation Fruits and Vegetables

Manufacturing Process for Preserved Vegetables

Fruit for Bottling or Canning

Precautions for Bottling Fruits

Fruit Preservation with Chemical

Jams

Various Recipes for Jams

Method of Testing for Setting Point in Jams

Jellies

Marmalades

23. Products of Bakery Industries

Bread

Market Potential

Bread Manufacture

Automatic Process to Manufacture Bread

Recipes for Bread

Special Breads

Biscuits

Biscuit Raw Materials

Market Potential

Manufacturing Process

Few Points for Making Good Biscuits

Cookies

Equipment's for the Manufacture of Cookies

Fruit Fillings

Pie Crusts

Formulations & Procedures for Pie Crusts

Soda Crackers

Cakes

Common Faults in Cakes

Hard Rolls

Buns

Icings

24. Sugar Candy & Confectionery

Raw Materials for Confectionery

Flavour (For Confectionery)

Examining an Essence

Colours for Confectionery

Manufacture of Hard Candy

Lollypops Manufacture

Toffee and Caramel
Plant and Machinery Details

25. Project Profiles

Functional Food Based Bakery Products
Biscuits & Candy
Milk Powder (SMP, WMP and Dairy Whitener)
Wheat Flour Mill
Dairy Farming and Dairy Products
(Pasteurised Milk & Curd)
Packaged Drinking Water (Automatic)
Garlic Oil & Powder
Apple Chips
Vegetables and Fruit Juice Powder
Banana Powder
Tomato Paste (Tomato Concentrate)
Caramel Food Colorant
Health Drink (Cocoa Beverages in Granules Form)
Cashew Nut Processing
Vacuum Fried Vegetable Chips (Sweet Potato,
Beans and Beetroot)

26. Plant Layout and Process FlowSheets

27. Photographs of Plant & Machinery with Supplier's Contact Details

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Fri, 19 Jan 2018 22:51:37 +0530