The Complete Technology Book on Alcoholic and Non-Alcoholic Beverages (2nd Revised Edition)-(Fruit Juices, Sugarcane Juice, Whisky, Beer, Microbrewery, Rum and Wine)

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About the Book

Alcoholic Beverage contains more than a minimal amount of ethyl alcohol or ethanol. They are classified into three general classes called beer, wine, and spirit. Non-Alcoholic Beverages are considered as the non-alcoholic version of alcoholic beverages. Non-alcoholic beverages include drinks that contains less than 0.5% alcohol. Changing tastes and preferences of consumers and inclination toward consumption of convenience food and beverages have led to the rise in demand for non-alcoholic beverages in the last few years.
The global beverage market looks good with opportunities for alcoholic and non-alcoholic beverages. It is expected to reach in $trillion and is forecast to grow at a CAGR of 3.0%. The major drivers for the growth of this market are growing urbanization, and disposable income. The non-alcoholic segment is expected to show above average growth. Consumer preferences, growing population, and health awareness are the major drivers.
Within global beverage industry, beer is expected to remain the largest segment by value. Acceptance of alcohol consumption by consumers, population base of the young generation, and increasing per capita income are the major driving forces that spur growth for this segment over the forecast period. The rapidly invading global culture is also ensuring a rising numbers of Beer Cafés and Microbreweries across the World.
The major contents of the book are Grape Juice Processing, Apple Juice, Tropical Fruit Juices, Chemistry and Technology of Citrus Juices and By Products, Beer, Whisky, Rum, Table Wines, Carbonation and Filling, Flavouring and Emulsions, Microbrewery, Manufacturing Process, Process Flow Diagrams, Addresses of Plant &Machinery Suppliers and Photographs of Machineries.
It will be a standard reference book for Professionals, Entrepreneurs, Agriculturists, Agriculture Universities, Food Technologists, those studying and researching in this important area and others interested in the field of Alcoholic and Non-Alcoholic Beverages Products Manufacturing.

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