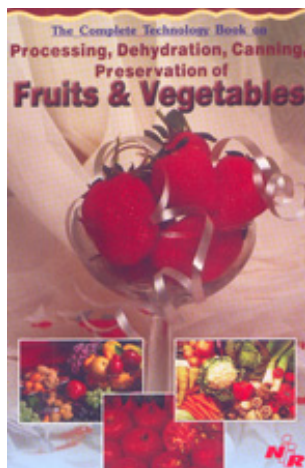


# The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables



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A Comprehensive book which deal with Processing, Dehydration, Canning, Preservation of various fruits and vegetables. Information on quality control and other parameters has been discussed in this book which is necessary for this type of project. Each chapter gives theoretical as well practical information to understand the basic principles and methodology. This book is very useful for new entrepreneurs, professionals, research institutions, libraries, for those who want to diversify in the field of fruits & vegetables, processing and canning.

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# About NIIR

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