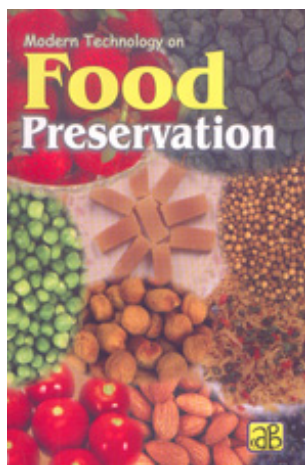


Modern Technology On Food Preservation



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The people in the world required trillions pounds of food, one mouthful at a time, during the period from one food harvest to the next. All of man's foods are perishable commodities, they begin to deteriorate shortly after harvest, gather or slaughter. 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 as well as on home scale. Relevant information on enzymes, colours, additives, flavours, adulteration, etc., has been given. The book will be very useful for new entrepreneurs, food technologists, industrialists, libraries etc.

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About NIIR

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