

Modern Technology on Food Preservation (2nd Edition)

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About the Book

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 (Antimycotics)
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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