

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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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.

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