Fruits & vegetables are an important nutritional requirement of human beings as these foods not only meet the quantitative needs to some extent but also supply vitamins & minerals which improve the quality of the diet & maintain health. Fruit, vegetables & oil seeds processing is one of the pillars of the food & edible oil industry. India is the second largest producer of both fruits and vegetables. Fruits and vegetables are the reservoir of vital nutrients. Being highly perishable, 20 to 40% of the total production of fruits and vegetables goes waste from the time of harvesting till they reach the consumers. It is, therefore, necessary to make them available for consumption throughout the year in processed or preserved form and to save the sizeable amount of losses. At present, about 2% of the total produce is processed in India mainly for domestic consumption. Fruits and vegetables have great potential for value addition and diversification to give a boost to food industry, create employment opportunities and give better returns to the farmers. Oil seeds also play an important role in the food sector & daily life. Edible oils constitute an important component of Indian households. Domestic edible oil consumption in India is increasing. Self sufficiency in edible oils today stands at in recent years, availabilities of non conventional oil, rice bran oil, soybean oil, palmolein oil and cottonseed have increased. Oils are essential components of all plants. However, commercial oil production facilities only utilize plants that accumulate large amounts of oil and are readily available In order to improve the nutritional status of the people & also to exploit the export potential of processed products there is need to increase the productivity of processed food in the country. Currently, India accounts for 7.0% of world oilseeds output; 7.0% of world oil meal production; 6.0% of world oil meal export; 6.0% of world veg. oil production; 14% of world veg. oil import; and 10 % of the world edible oil consumption.

Some of the fundamentals of the book are preservation of pineapple, mango and papaya chunks by hurdle technology, effect of boiling on beta-carotene content of forest green leafy vegetables consumed by tribals of south India, process development for production of pure apple juice in natural colour of choice, physical refining of rice bran and soybean oils, anti nutrients and protein digestibility of fababean and ricebean as affected by soaking, dehulling and germination, quality changes in banana (musa acuminata) wines on adding pectolase and passion fruit, essential oil composition of fresh and osmotically dehydrated galgal peels, development of cold grinding process, packaging and storage of cumin powder, bakery products and confections, etc.

This book deals completely on the basic principles & methodology of fruits, vegetables, corn & oilseed processing & its preservation. This will be very resourceful to readers especially to technocrats, engineers, upcoming entrepreneurs, scientists, food technologists etc.

Contents
CONTENTS
Chapter 1 : Preservation of Pineapple, Mango and Papaya Chunks by Hurdle Technology
Chapter 2 : Process Development for Production of Pure Apple Juice in Natural Colour of Choice
Chapter 3 : Anthocyanins from Indian Varieties of Grapes
Chapter 4 : Processing Effect on Colour and Vitamins of Green Leafy Vegetables
Chapter 5 : Dissipation of Alphametherin Residues in/on Brinjal and Tomato During Storage and Processing Conditions
Chapter 6 : Effect of Boiling on Beta-carotene Content of Forest Green Leafy Vegetables Consumed by Tribals of South India
Chapter 7 : Physical and Functional Properties of Mucilages from Yellow Mustard (Sinapis alba L.) and Different Varieties of Fenugreek (Trigonella foenum-graecum L.) Seeds
Chapter 8 : Quality Parameters of Selected Mango Cultivars
Chapter 9 : Effect of Stage of Apple Pomace Collection and the Treatment on the Physico-chemical and Sensory Qualities of Pomace Papad (Fruit cloth)
Chapter 10 : Physical Refining of Rice Bran and Soybean Oils
Chapter 11 : Physico-chemical Status of Major Milk Constituents and Minerals at Various Stages of Shrikhand Preparation
Chapter 12 : Studies on the Development of Instant ‘Dahi Bhalla’-An Indian Traditional Snack Preparation
Chapter 13 : Quality Characteristics of Freeze Dried Indian White Squid (Loligo duvauceli Orbigny)
Chapter 14 : Antinutrients and Protein Digestibility of Fababean and Ricebean as Affected by Soaking, Dehulling and Germination
Chapter 15 : Nutritional Evaluation of Sorghum Flour on Supplementation with Whey Proteins
Chapter 16 : Nutritional Evaluation of Soy Fortified Biscuits
Chapter 17 : Functional Properties of Defatted Cashew Kernel Flour
Chapter 18 : Glucoamylase Production by Aspergillus Niger in Solid State Fermentation with Paddy Husk as Support
Chapter 19 : Effect of Storage on Physico-chemical & Nutritional Characteristics of Carrot-Beetroot and Carrot-Black Carrot Juice
Chapter 20 : Osmotic Dehydration Characteristics of Button Mushrooms
Chapter 21 : Quality Changes in Banana (Musa acuminata) Wines on Adding Pectolase and Passion Fruit
Chapter 22 : Concentration of Clarified Orange Juice by Reverse Osmosis
Chapter 23 : Studies on the Volatiles of Cardamom
Biscuits from Greengram Dhal
Chapter 50 : Vitamin A Fortification of Cottage Cheese
Chapter 51 : Biochemical Composition of Cashew
(Anacardium occidentale L.) Kernel Testa
Chapter 52 : Microbiological Quality of Milk, Vegetables
and Fruit Juices
Chapter 53 : Bacteriological Examination of Pasteurized Milk
and Milk Products, Sold in Harare, Zimbabwe
Chapter 54 : Effect of Different Thermal Treatments on
Vitamin C and Microbial Sterility of Canned
Drumstick (Moringa oleifera)
Chapter 55 : Solar Tunnel Drying of Red Chillis
(Capsicum annum L.)
Chapter 56 : Studies on Nitrogen Extractability of Defatted
Sunflower Meal
Chapter 57 : Development of Cold Grinding Process,
Packaging and Storage of Cumin Powder
Chapter 58 : Determination of Residual Hexane and
Microbiological Status in De-oiled Soybean Meal
Chapter 59 : Oligosaccharide Levels of Processed
Redgram (Cajanus cajan L.)
Chapter 50 : Impact of Drying on Quality of Betel Leaf
(Piper betle L.)
Chapter 51 : Chemical Composition, Anti-nutritional
Factors and Shelf-life of Oyster Mushroom
(Pleurotus ostreatus)
Chapter 52 : Effect of Milk Protein Modification on
Physico-chemical Changes During Ripening
of Cheddar Cheese
Chapter 53 : Simple Tests for Differentiating Raw-Old and
New and Steamed Rice in a Mixture
Chapter 54 : Effect of Chhana and Paneer Whey on the
Manufacturing Time and Loaf Volume of Bread
Chapter 55 : Glucose Lowering Effects of Pre-cooked
Instant Preparations Containing Alfalfa Seeds in
Non-insulin Dependent Diabetic Subjects
Chapter 56 : Modelling of Visual Shelf-life of Pearl Millet
(Pennisetum glaucum) Dough (Fura)
Chapter 57 : Effect of Blanching on Pickled Bitter Gourd
(Momordica charantia)
Chapter 58 : Testing of A Convection Type Cylindrical Dryer
for Production of Instant Soy dosa Mix
Chapter 59 : Antinutrient Profile and Chemical Composition
of Custard Powder Produced in Nigeria
Chapter 60 : Evaluation of Performance of Shea Fat as
a Shortening in Breadmaking
Chapter 61 : Microbiological and Biochemical Changes
During Fermentation of Kanji
Chapter 62 : Bakery Products and Confections
Chapter 63 : Adverse Reactions to Food Additives
and Colours
Chapter 64 : Inhibitory Action of Cinnamon on Listeria
Monocytogenes in Meat and Cheese
Chapter 75: Competitive Growth of Aeromonas Hydrophila in Meat
Chapter 76: Preliminary Physico-chemical and Microbial Evaluation of an Exudate from a Neem Tree (Azadirachta Indica Juss.) in Mysore, South India

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.


NPCS also publishes varies process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.