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The Complete Technology Book on Snack Foods (2nd Revised Edition)

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About the Book

Snacking is becoming a way of life with many people. In some countries the average eating frequency is around 6 to 7 occasions per day. There are plenty of marketing niches and slots to be filled in the Snack food areas. Snack is a type of food not normally eaten as a main meal such as breakfast, lunch or dinner but to mitigate hunger between these meals. Snack may also be consumed between meals purely for the enjoyment of its taste. Traditionally snacks were prepared from leftovers or ingredients easily available at home and included sandwiches, nuts, fruits etc. They have become more appealing than prepared foods and contain tempting, flavourful ingredients.

This book attempts to provide the processes for the manufacture of various Snack food items which has tremendous domestic and export market. It covers a variety of subjects from snack food emphasizing the evolving nature of snacks in our diet. Whether you are new to the field or you are pro facing broader responsibilities, Snack Food Processing provides valuable information gained through first-hand experience. It provides a clear, comprehensive overview of the Snack Food Processing which contains definitive content on developing, preparing, and processing various types of snack foods. The initial content is regarding snack food ingredients and the work progresses to discuss various types of snacks with processes in subsequent chapters, detailing their development, production and consumption, raw material requirement and flow chart. Detailed discussion on technical functions that includes product development followed by quality control and nutritional supplementation has also been included. Some chapter covers packaging, extrusion and other technologies of snack food manufacturing process. Special content on machinery equipment photographs along with supplier details has also been included.

It is for people who want a technical based practical review on how snack foods are made. We hope that this book will meet every individual need who has thrust to explore technology on snack food processing. New entrants into the field will be able to confidently communicate with suppliers and associates. Managers and quality control personnel will gain a better idea on where to start in solving problems when they arise.

Contents

PART – I SNACK FOOD INGREDIENTS
1. Popcorn and Other Cereal Products
Popcorn
Other Corn Ingredients
Wheat-based Ingredients
Rice
Rye
Sorghum
2. Fats, Oils, Emulsifiers and Antioxidants
Natural Fats and Oils
Processing Vegetable Oils
Analytical Tests Applied to Shortenings
Specifications and Quality Assurance
Frying Fats
Emulsifiers
Antioxidants
3. Sweeteners
Invert Syrups
Molasses
Brown Sugar
Other Sweeteners
4. Dairy Products
Fluid Milk Products
Concentrated Milk Products
Dried Milk Products
Cheese
5. Salt
Manufacture of Salt
Salt with Additives
Storage and Packing
Salt Requirements for Snacks
6. Water
Public Health Service Drinking Water Standards
Analyses of Water
Water Treatment
7. Nuts and Fruits
Nuts
Fruits
8. Vegetable Ingredients
Potatoes
Onions
Other Plant Products
9. Flavours and Colours
Flavours
Colours

PART – II PRODUCT AND PROCESSES
10. Potato Chips
Potato Chips Processing

Quality Factors
Storage Stability
11. Meat-based Snacks
Popped Pork Rinds
Pickled Snacks
12. Snacks-based on Popcorn
Factors affecting the quality of Popcorn
Popping Procedures
Caramel Corn and Other Popcorn Snacks
13. Puffed Snacks
Formulation and Procedures
Addition of Flavours and Colours
14. Corn Chips and Simulated Potato Chips
Corn Chips
Simulated Potato Chips
15. Baked Snacks
Salty-savory Baked Snacks
Sweet Baked Snacks
16. Nut-based Snacks
Peanuts
Other Nuts
Sugared and Spiced Nuts

PART – III EQUIPMENTS
17. Extruding Equipments
Extruder Function
Using Extruders to make Snacks
Extruder Design and Operation
Commercially Available Extruding Equipments
Complete Plants
Special Processes
18. Equipments for Frying, Baking and Drying
Heat Transfer Mechanism
Ovens
Electronic Ovens
Driers
Toasting Ovens
Frying
Specialized Snack Fying Equipment
19. Specialized Equipment for Popcorn Processing
Poppers
Sifters
Coaters
Caramel Corn Plants
20. Specialized Equipment for Potato Chip
Processing
Receiving and Cleaning Potatoes
Peelers
Slicers
Slice Washers and Conditioners
Fryers

Vacuum Finishing of Potato Chips
Microwave Drying
Addition of Salt and Seasonings
Sorting Potato Chips by Size
Protecting the Environment
21. Packaging Materials
Type of Containers
Special Feature for Some Snack Packages
Testing Films
Legal Considerations
22. Packaging Equipments
Folding Cartons
Preformed Pouches
Form-Fill Seal Equipment
Inner-lined Containers and Rotoseal Machines
Automatic Case Packaging for Flexible Bags
Milk Carton Types
Packaging Nut Meats
23. Miscellaneous Equipments
Nut Processing Equipment
Oil, Powder and Granule Applicators
Transfer and Storage Equipment
Weighing
PART – IV TECHNICAL FUNCTIONS
24. Product Development
Introduction
Mission and Objectives
Administration of Product Development
Systemalizing New Product Development
Conducting Development Work
Packaging Development
25. Quality Control
Quality Control or Quality Assurance
The Mission of Quality Control
The Extent of the Concern of Quality Control
The Position of Quantity Control in the Organisation
Function of Quality Control Department
Promoting a Quality Conscious Attutude in other Departments
Keeping Records
Establishing Standards and Specifications
Sampling
Sanitation
Supervision of On-line Inspector
HACCP Studies
Recalls
Compliance
Utilization of Outside Laboratories
26. Nutritional Supplementation
Recommended Daily Allowances
Vitamins
Minerals

Proteins
Other Nutrients
27. Potato Chips And Tortilla Chips
28. French Fries
29. Papad And Namkin
30. Banana Chips
31. Extruded Puffed Snacks
32. High Energy Snack Food
Machinery & Equipments

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