The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables (Processed Food Industries) 5th Revised Edition

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"The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables (Processed Food Industries)" is a comprehensive resource for professionals, students, entrepreneur, startups and hobbyists interested in the field of food & vegetables processing and preservation. This book provides an in-depth look at the various methods and technologies used in the preservation of fruits and vegetables, ensuring their longevity and enhancing food security. It covers a broad spectrum of topics, from general procedures for fruit and vegetable preservation to specific techniques like chemical preservation, fermentation, and canning.

The book begins with an overview of the importance of food preservation and the role it plays in reducing waste, improving food availability, and maintaining the nutritional value of food. It then delves into general procedures for preserving fruits and vegetables, offering insights into the selection, preparation, and pre-treatment processes necessary for successful preservation.

Chemical preservation of foods is covered extensively, providing readers with knowledge on the additives and preservatives that inhibit the growth of microorganisms and prevent spoilage. Fermentation as a method of preservation is another key topic. The book explores the science of food preservation by fermentation, detailing the processes involved in creating fermented beverages and foods. Canning fruits and the preparation of syrups and brines for canning are thoroughly explained, showcasing the techniques for sealing in freshness and flavor. The book provides step-by-step instructions for canning various fruits, ensuring readers can safely and effectively preserve their produce. The fruit beverages, fermented beverages, jams, jellies, and marmalades is discussed in book. These sections offer recipes, tips, and tricks for creating high-quality products.

A significant portion of the book is dedicated to tomato products, chutneys, sauces, and pickles, illustrating the diverse ways in which tomatoes and other vegetables can be processed and preserved. The book provides practical guidance on creating a variety of tomato-based products, as well as flavorful chutneys, sauces, and pickles. The factory layouts, machinery, equipment and photographs with suppliers contact details are also given.

Finally, the book covers the preparation of vegetables for processing, including cleaning,

cutting, and blanching as well as the production of vegetable juices, sauces, and soups.

"The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables" is a valuable resource for anyone looking to delve into the world of food preservation. It combines scientific principles with practical advice, making it an essential guide for those in the processed food industries, as well as home preservers seeking to enhance their skills and knowledge.

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