

Entrepreneur India

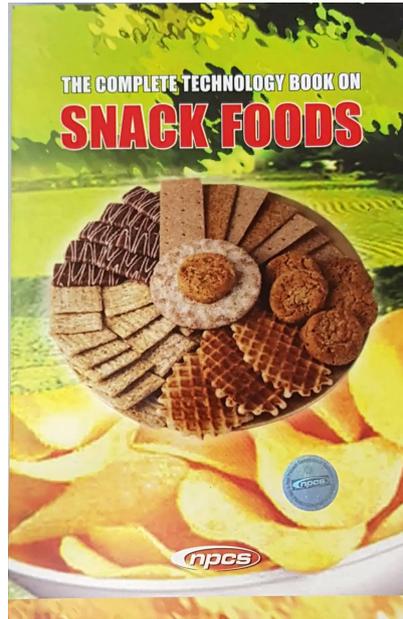
106-E, Kamla Nagar, New Delhi-110007, India.

Tel: 91-11-23843955, +91 9097075054

Mobile: +91-9097075054

Email: npcs.ei@gmail.com, info@entrepreneurindia.co

Website: www.entrepreneurIndia.co



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

Code	NI57
Format	paperback
Indian Price	₹1475
US Price	\$150
Pages	544
ISBN	9789381039243
Publisher	NIIR PROJECT CONSULTANCY SERVICES

Description

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.

Content

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 Frying 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 Attitude 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

About Niir

NIIR Project Consultancy Services (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. Its various services are: Pre-feasibility study, New Project Identification, Project Feasibility and Market Study,

Identification of Profitable Industrial Project Opportunities, Preparation of Project Profiles and Pre-Investment and Pre-Feasibility Studies, Market Surveys and Studies, Preparation of Techno-Economic Feasibility Reports, Identification and Selection of Plant and Machinery, Manufacturing Process and/or Equipment required, General Guidance, Technical and Commercial Counseling for setting up new industrial projects and industry. NPCS also publishes various technology books, directories, databases, detailed project reports, market survey reports on various industries and profit making business. Besides being used by manufacturers, industrialists, and entrepreneurs, our publications are also used by Indian and overseas professionals including project engineers, information services bureaus, consultants and consultancy firms as one of the inputs in their research.