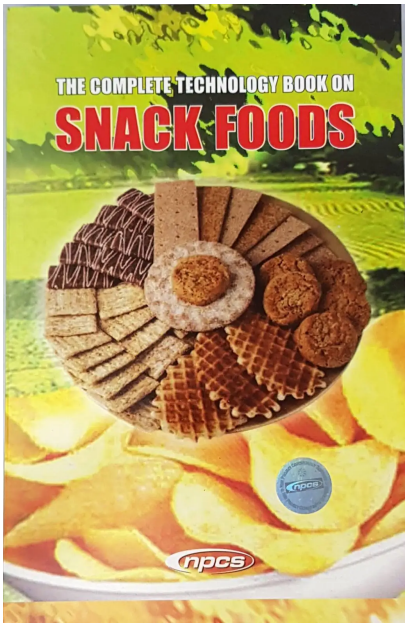
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The Complete Technology Book on Snack Foods (2nd Revised Edition)

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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.

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About Niir

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