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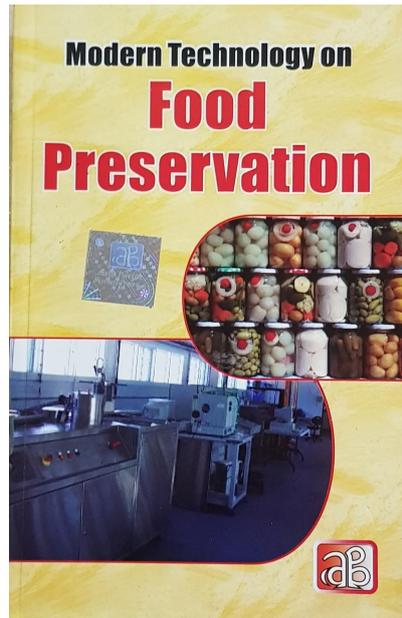
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Modern Technology on Food Preservation (2nd Edition)

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Description

Food Preservation has become an integral part of the food processing industry. There are various methods of food preservation; drying, canning, freezing, food processing etc. Food processing is one the method of food preservation which is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food processing industry. Canning is one of the various methods of food preservation in which the food is processed and then sealed in an airtight container. This process prevents microorganisms from entering and proliferating inside. Dehydration is the process of removing water or moisture from a food product. Food dehydration is safe because water is removed from the food. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases seasonal availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by deactivating spoilage and pathogenic micro organisms. Nanotechnology exhibits great potential for the food industry. New methods for processing nanostructures are being developed having novel properties that were not previously possible. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year. The purpose of this book is to present the elements of the technology of food preservation. It deals with the products prepared from various fruits and vegetables commercially. Relevant information on enzymes, colours, additives, flavours, adulteration, etc., has been given. This book also contains photographs of equipments and machineries used in food preservation. This book will be very useful for new entrepreneurs, food technologists, industrialists, libraries etc.

Content

1. Introduction of Food Technology
Source of Man's Food
Impact of Science and Technology

2. Acceptable Food to Eat
Nature's Seal of Quality
Food Flavors
Food Colors
Our Senses Can Fail Us
Excessive Heating Impairs Foods,

Moderate Heating May Improve Foods

Food Spoilage

Must Deter Natural Processes

Safe Food for Man

Food Poisoning

Food Intoxications

Food Infections

Sanitation and Health

3. The Refrigerated Storage of Perishable

Commodities

Temperature of Objects

Temperature Measurements

Metabolism a Function of Temperature

Energy Deficit of Ice

Creating Energy Deficits Mechanically

Keeping Fresh Foods Edible

Animals Foods

Plant Food

Temperature of Cold Storage Rooms

Humidity of Storage Chamber

Heat Evolved by Living Tissues

Specific Heat of Foods

Calculation of Refrigeration Load

Cold Injury of Fruits and Vegetables

Ammonia Injury to Refrigerated Fruits and Vegetables

Waxing Foods to Prevent Shrinkage

Effect of Cold Storage on Quality

Preserving Foods in a Micro-Environment

Packaging Materials Tests Which May Be Performed

Formed Container Tests

Disorders of Stored Foods

4. Principles of Food freezing

Development of a Frozen Food Industry

The Freezing Point of Foods

Per Cent Water Frozen vs. Temperature of Food
and Its Quality

Size of Ice Crystals Formed

Volume Changes During Freezing

Refrigeration Requirements in Freezing Foods

Establishing the Refrigeration Requirements to Freeze Food
Freezing in Air
Freezing by Indirect Contact with Refrigerants
Direct Immersion Freezing
Freezerburn
Packaging requirements for Frozen Foods
Influence of Freezing on Micro-organisms
Influence of Freezing on Proteins
Influence of Freezing on Enzymes
Influence of Freezing on Fats
Influence of Freezing on Vitamins
Influence of Freezing on Parasites
Thawing Damage to Frozen Foods

5. Principles of Food Preservation by drying

Drying a Natural Process
Dehydration-Artificial Drying
Dehydration vs. Sun Drying
Why Dried Foods
Dehydration Permits Food Preservation
Humidity-Water Vapor Content of Air
Air-The Drying Medium
Adiabatic Driers
Heat Transfer Through a Solid Surface
Criteria of Success in Dehydrated Foods
Freeze-Dehydration (Freeze Drying)
Triple Point of Water
Temperature Changes in Meat Freeze-Dehydration
Influence of Dehydration on Nutritive Value of Food
Influence of Drying on Micro-organisms
Influence of Drying on Enzyme Activity
Influence of Drying on Pigments in Foods
Dehydration of Fruits
Dehydration of Vegetables
Dehydration of Meat
Dehydration of Fish
Dehydration of Milk
Dehydration of Eggs
Packing of Dehydrated Foods
Influence of Drying on Food Acceptance

6. Principles of Food Preservation by Canning

The Art of "Appertizing"

Temperature vs. Pressure of Boiling Water

Spoilage of Food Caused by Micro-organisms

Evolution of Containers for Canning

Important Food Groups

Micro-organisms Associated with the Food Groups

Sources of Spoilage Organisms

Heat Resistance of Micro-organisms

Important in Canning

Factors Influencing the Heat Resistance of Spores

Influence of Food Ingredients on Heat Resistance of Spores

Heat Resistance of Enzymes in Food

Heat Penetration into Food Containers and Contents

General Method for Calculating the Process Time for Canned Foods

Inoculated Pack Studies

Adequacy of Heat Processes

Spoilage of Canned Foods

Microbial Spoilage

Failure of Glass Containers

Surface Markings on Broken Glass

Vacuum-pressure Relations in Canning Process

Storage of Canned Foods

External Corrosion of Cans

Coding the Pack

Influence of Canning on the Quality of Food

Colour

Flavor and Texture

Protein

Fat and Oil

Carbohydrates

Vitamins

Misconceptions Relating to Canned Foods

Improvements in Canning Technology

7. Principles of Food Preservation by Fermentation and Pickling

Life with Micro-organisms

Fermentation of Carbohydrates

Industrially Important Organisms in Food
Preservation
Order of Fermentation
Types of Fermentations of Sugar
Fermentation Controls
Sources of Salt
Wine and Beer
Salted-Fermented Foods
Deterioration of Fermented and Pickled Products
Nutritional Value of Pickled Products
Future Trends

8. Preservation of Food as Sugar Concentrates

Concentrated but moist
High solids high acid foods
Jelly
Jam
Fruit Butter
Marmalade
Pectin and gel formation
Invert Sugar
Jelly Making
Other Fruit Preserves
Candied and Glacé Fruits
Maraschino Cherries
Sweetened Condensed Milk
Future Trends

9. Preservation of Foods with Chemical additives

Introduction
Definition of Chemical Additive
Importance of Chemical Additives
Legitimate Uses in Food Processing
Undesirable Uses of Additives
Safety of a Food Additive
Functional Chemical Additive Applications
Historical Significance
Specific Uses of Chemical Additives
Additives Permitted and Prohibited in the
United States

- Chemical and Use
- Food Regulation and Compliance
- Miller Pesticide Amendment of 1954
- 1958 Food Additives Amendment
- 1960 Color Additives Amendment
- Chemical Preservatives
- Preservatives (Antimycotics)
- Specified Uses and Amounts
- Preservatives (general)
- Specified Use
- Microbial Antagonists
- Antibiotics
- Quality Improving Agents
- Other Chemical Additives
- Artificial Flavoring
- Artificial Coloring
- Other Agents
- Chemical Additives and the Future

10. Preservation of Food with Ionizing Radiations

- A Place for Radiation Stabilized Foods
- Discovery of Radioactivity
- Alpha, Beta and Gamma Radiations
- Dosimetry
- Dose Distribution
- Induced Radio-Activity in Treated Food
- Mode of Action of Ionizing Radiations
- Radiation Effects on Micro-organisms
- Radiation Effects on Proteins
- Radiation Effects on Enzyme Systems
- Effects of Radiation on Amino Acids
- Effects of Radiation on Vitamins
- Radiation Effects on Carbohydrates
- Radiation Effects on Lipids
- Radiation Effect on Pigments
- Radiation Effect on Parasites and Insects
- Packaging of Radiation Stabilized Foods
- General Methods for establishing Radiation
- Stabilization Process for Foods
- The Food Product-Micro-organism Destruction
- Dose Requirements for the Radiation Sterilization

of Foods

Technological aspects of the Radiation Pasteurization of Foods

Radiation Resistant Organisms

Factors Influencing the Survival of Micro-organisms from a Radiation Process

The Influence of the Type of Radiation on the Inactivation of Micro-organisms

The Influence of Dose Rate on the Inactivation of Micro-organisms

The Influence of Environmental Conditions on the Survival of Micro-organisms from a Radiation Process

Combination Processes

Conditions after Irradiation Affecting Survival and Recovery of Micro-Organisms

The Food Product-Enzyme Destruction

Process for Radiation Sprout Inhibited White Potatoes

Process for Insect De-infestation of White Flour by Irradiation

The Process for Food Stabilization

Process-Heat Inactivation of Enzymes plus Radiation Destruction of Micro-organisms

Process and Product Specifications

Process for Radiation-Pasteurized Plant Tissues (Fruits)

Process for Radiation-Pasteurized Animal Flesh (Sliced Bacon)

Process for Radiation-Sterilized Meat (Chicken), Fish and Vegetables

Non-Heat Method for Controlling Enzymes in Meat

Design of Radiation Processing Food Plants

Wholesomeness of Radiation Stabilized Foods

Some Public Health aspects of the Microbiology of Irradiated Foods

Acceptability of Radiation Stabilized Foods

Quality Control with Radiation Stabilized Foods

Ionizing Radiations as a Unit Operation in the Food Industry

11. Preservation of Semi-moist Foods

- Introduction
- Canned white bread
- Storage stability
- Sponge and Dough
- Filling and Proofing
- Processing
- Finished Product
- Fungistatic and fungicidal agents
- Sorbic acid
- Polyethylene
- Semi-moist Pet Foods
- Process for Semi-moist Pet Foods
- Marbled, Textured Product
- Water Activity
- Production of Semi-moist Products Growing
- Semi-moist Human Foods
- Coarse Ground Beef and Beef Cubes
- Other Products being developed

12. Principles and Preservation of Bakery

Products

Introduction

Principles of Baking

Dough

Influence of Flour Proteins

Flour Improvers

Other Components of Flour

Yeast Raised Dough Products

Heat Generated During Mixing Doughs

Heat of Hydration

Cooling Requirements

Continuous Bread Making Process

Typical Formulations for Yeast Raised

Bakery Products

Baking Schedules

Baking Reactions

Chemically Leavened Bakery Products

Leavening Acids

Baking Powders

Elements of Cookie Technology

Cookie Flour

Sugar
Shortening
Eggs
Ammonia
Water
Baking Acids
Soda
Miscellaneous Ingredients
Mixing and Baking
Quality Cookie Chart
Elements of Cake Technology
General Rules for Formulating Cakes
Cake Formulations
Principles of Processing Cakes
Baking
Refrigerated Doughs
Preservation of Bakery Products
Fresh Bakery Products
Freezing of Bakery Products
Packaging
Storage Life of Frozen Bread
Cookies and Cakes
Nutrient Losses in Bakery Products
Packaged Fresh Bread
Packaged Fresh Cookies, Crackers, Bakery Goods,
Cake Mixes
The Future

13. Storage Stability of Preserved Foods

Introduction
Relationships of Product Qualities and Storage
conditions
Objective Tests of Quality of Stored Foods
Objective Odor Measurements
Mechanical Texturemeter
Long-term Storage of Preserved Foods
Temperature of Storage
Nutrients
Containers for Long-Term Storage
Storage Costs
Storage Stability of Selected Frozen Foods

Result

The Future

14. Food Preservation Using Ozone

Introduction

Physicochemical Properties of Ozone

Use of Ozone in Storage and Packing Facilities

Extension of Storage Life with Ozone

Ozonation to Sanitize packing Line Process Water

The Commercial Production of Ozone

Importance of Ozone in Fishing Industry

Future Perspectives

15. Food Preservation by Smoking Process

Introduction

Types of Smoking

The Difference between Curing and Smoking

Meat Curing and Smoking

Types of Smokers

16. Thermal Food Preservation

Introduction

Effect of Preservation Temperatures

Effect of Processing on Nutrients in Foods

Thermal Preservation Methods

17. Machinery & Equipments (Photographs)

Directory Section

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

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