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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.

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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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