

# Food Processing & Agro Based Industries

## Description:

The Agribusiness sector in India has achieved remarkable successes over the last three and a half decades. This sector has evolved from traditional subsistence level farming to commercial agriculture producing high value and processed products. Agro processing is now regarded as the most promising and sunrise sector of the Indian economy in view of its large potential for growth and likely socio economic impact specifically on employment and income generation. The agro industry is an important and vital part of the manufacturing sector in developing countries and the means for building industrial capacities. The food processing sector is a highly fragmented industry has the potential to be the driver of economic growth and enhance rural incomes. It has several segments like dairy, grain processing, fruits and vegetable processing, fisheries, consumer foods include packaged foods, meat & poultry processing, beverages and packaged drinking water. India has a strong and dynamic food processing sector playing a vital role in diversifying the agricultural sector, improving value addition opportunities and creating surplus food for agro-food products. As a matter of fact unprocessed foods are very much susceptible to spoilage on storage. The agro industry mainly comprises of the post-harvest activities of processing and preserving agricultural products for intermediate or final consumption. The right post harvest practices such as good processing techniques, and proper packaging, transportation and storage (of even processed foods) can play a significant role in reducing spoilage and extending shelf life. India, having an advantage of a strong agricultural base has tremendous potential to tap favourably and become a preferred sourcing destination for food products globally.

Some of the fundamentals of the book are biotechnological applications in dairy industry, packaging of orange squash in rigid plastic containers, quality assurance for food products, canning of vegetables, canning of broad beans, canning schedule for non acidic vegetables, confectionery manufacturing process, chewing gum and bubble gum, corn flakes and starch, dried milk powder skimmed milk powder, basic process for cereal puff snack making plant, preservation by addition of sugar, preservation by freezing, hygienic conditions in bakery plant, ice cream, fish canning and processing, etc.

This unique book is a vast single compilation on food processing with agro based projects. The book contains sections like confectionery, bakery, canning and preservation, packaging, fruits and vegetable products, agro based projects with processes, formulae, machinery and raw materials sources, utilization of Waste or By-Products etc. It is hoped that this book will be an invaluable resource to its readers who are new to this sector and will also find useful for new entrepreneurs, existing industries, food technologists, technical institutions etc.

**Keywords:** Biotechnological, Application, Biotechnology, Starter, Culture, Cheese, Ripening, Microbial, Rennet, Bio-Sweeteners, Lactose, Free, Milk, Therapeutic, Value, Effluent, Treatment, Orange, Squash, Rigid, Plastic, Containers, Analytical, Methods, Snack, Food, Industry, Shelf, Stable, Fried, Puffed, Cereals, Vegetables, Chewing, Gums, Cocoa, Butter, Corn, Flakes, Dehydration, Fruit, Expanded/Extruded, Snack, Extruded, Sugar, Fish, Canning, Honey, Hygienic, Conditions, Bakery, Ice Cream, Jam, Jellies

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