

How to Start Food Processing Business (Methods and Techniques of Food Preservation, Canning, Dehydration and Freezing, etc.)

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 of the methods 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 microorganisms. 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 upgradation 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.

For more details download PDF file.

Keywords: How to Start Food Processing Business, Food Processing Industry, Methods and Techniques of Food preservation, Canning, Dehydration, Freezing, Man Food, Science and Technology, Food Flavors, Food Colors, Food Spoilage, Refrigerated Storage Commodities, Food freezing, Influence of Freezing on Micro-organisms, Proteins, Enzymes, Fats, Vitamins, Parasites, Damage to Frozen Foods, Food Preservation by drying, Humidity, Meat Freeze-Dehydration, Micro-organisms, Canning, Fermentation and Pickling

Created At: 06 Jun, 2016