

# Fruits, Vegetables & Food Processing with Canning & Preservation

## Description:

Components of the Food Industry, Allied Industries, Interrelated Operations, Need Government, Microbiological Standards, QA Program, Objectives, Raw Material, In-process, Finished Product, Emulsifier and Emulsions, Fermentations of Sugar, Cheese, Vinegar Making, Permitted and Prohibited, Sorbic Acid, Antibiotics, Chemical Additives, Artificial Flavoring, Air Circulation, Gas Atmospheres, Frozen Storage, Noncom positional Influences, Sterilization etc.

Natural foods such as fruits and vegetables are among the most important foods of mankind as they are not only nutritive but are also indispensable of the maintenance of the health. India is the second largest producer of fruits and vegetables in the world. Fertile soils, a dry climate, clean water and abundant sunlight help the hard working farmers to produce a bountiful harvest. Although there are many similarities between fruits and vegetables, there is one important difference that affects the way that these two types of crop are processed like fruits are more acidic than vegetables.

**For more details download PDF file.**

**Keywords:** Modern Technology on Food Preservation, Book on Food Preservation, Business plan of dehydration vegetable, Food Freezing, Food Preservation Business in India, Fruits and vegetables preservation business India, Food preservation business plan, Food Preservation by Canning, Food Preservation by drying, Food Preservation by Fermentation and Pickling, Food Preservation by Smoking Process, Food Preservation Using Ozone, Food Preservation How to Dehydrate Fruits and Vegetables, Food Preservatives?, Fo

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