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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 Project Consultancy Services (NPCS)

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