

Processing, Dehydration, Canning, Preservation of Fruits & Vegetables

The Complete Technology Book on
Processing, Dehydration,
Canning, Preservation of
Fruits & Vegetables



Information about the Book

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Fruits and vegetables are important sources of vitamins, minerals and dietary fibre. The consumption of fruits and vegetables has increased significantly as consumers have become more health-conscious. Whilst most fruit and vegetables should be eaten fresh, processed fruit and vegetables can be acceptable alternatives. Fruit and vegetables have many similarities with respect to their compositions, methods of cultivation and harvesting, storage properties and processing. Processing (canning, Dehydration & Preservation) increases the shelf life of fruits and vegetables.

Fruits and vegetables are processed into a variety of products such as juices and concentrates, pulp, canned and dehydrated products, jams and jellies, pickles and chutneys etc. The extent of processing of fruits and vegetables varies from one country to another. The technology for preservation also varies with type of products and targeted market. Owing to the perishable nature of the fresh produce, international trade in vegetables is mostly confined to the processed forms. India is the second largest producer of fruits & vegetables in the world with an annual production of million tonnes. It accounts for about 15 per cent of the world's production of vegetables.

Due to the short shelf life of these crops, as much as 30-35% of fruits and vegetables perish during harvest, storage, grading, transport, packaging and distribution. Hence, there is a need for processing technology of fruits and vegetables to cater the domestic demand. The major contents of the book are procedures for fruit and vegetable preservation, chemical preservation of foods, food preservation by fermentation, preservation by drying, canning fruits, syrups and brines for canning, fruit beverages, fermented beverages, jams, jellies and marmalades, tomato products, chutneys, sauces and pickles, vegetables preparation for processing, vegetable juices,

sauces and soups, vegetable dehydration, freezing of vegetables etc. The book also contains photographs of Production Line & Machinery.

It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of fruits and vegetables processing.

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NIIR PROJECT CONSULTANCY SERVICES

An ISO 9001:2008 Company

Who are we?

- One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services
- We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad

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- Project Identification
- Detailed Project Reports/Pre-feasibility Reports
- Market Research Reports
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- Databases on CD-ROM
- Laboratory Testing Services
- Turnkey Project Consultancy/Solutions
- Entrepreneur India (An Industrial Monthly Journal)

How are we different ?

- We have two decades long experience in project consultancy and market research field
- We empower our customers with the prerequisite know-how to take sound business decisions
- We help catalyze business growth by providing distinctive and profound market analysis
- We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors
- We use authentic & reliable sources to ensure business precision

Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

Who do we serve?

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- Corporates
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- Individual Entrepreneurs
- NRI's
- Foreign Investors
- Non-profit Organizations, NBFC's
- Educational Institutions
- Embassies & Consulates
- Consultancies
- Industry / trade associations

Sectors We Cover

- Ayurvedic And Herbal Medicines, Herbal Cosmetics
- Alcoholic And Non Alcoholic Beverages, Drinks
- Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin
- Activated Carbon & Activated Charcoal
- Aluminium And Aluminium Extrusion Profiles & Sections,
- Bio-fertilizers And Biotechnology
- Breakfast Snacks And Cereal Food
- Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling

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- Bamboo And Cane Based Projects
- Building Materials And Construction Projects
- Biodegradable & Bioplastic Based Projects
- Chemicals (Organic And Inorganic)
- Confectionery, Bakery/Baking And Other Food
- Cereal Processing
- Coconut And Coconut Based Products
- Cold Storage For Fruits & Vegetables
- Coal & Coal Byproduct

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- Ginger & Ginger Based Projects
- Herbs And Medicinal Cultivation And Jatropha (Biofuel)
- Hotel & Hospitality Projects
- Hospital Based Projects
- Herbal Based Projects
- Inks, Stationery And Export Industries

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- Infrastructure Projects
- Jute & Jute Based Products
- Leather And Leather Based Projects
- Leisure & Entertainment Based Projects
- Livestock Farming Of Birds & Animals
- Minerals And Minerals
- Maize Processing(Wet Milling) & Maize Based Projects
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- Organic Farming, Neem Products Etc.

Sectors We Cover *Cont...*

- Paints, Pigments, Varnish & Lacquer
- Paper And Paper Board, Paper Recycling Projects
- Printing Inks
- Packaging Based Projects
- Perfumes, Cosmetics And Flavours
- Power Generation Based Projects & Renewable Energy Based Projects
- Pharmaceuticals And Drugs
- Plantations, Farming And Cultivations
- Plastic Film, Plastic Waste And Plastic Compounds
- Plastic, PVC, PET, HDPE, LDPE Etc.

Sectors We Cover *Cont...*

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- Printing And Packaging
- Real Estate, Leisure And Hospitality
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- Soaps And Detergents
- Stationary Products
- Spices And Snacks Food
- Steel & Steel Products
- Textile Auxiliary And Chemicals

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- Township & Residential Complex
- Textiles And Readymade Garments
- Waste Management & Recycling
- Wood & Wood Products
- Water Industry(Packaged Drinking Water & Mineral Water)
- Wire & Cable

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