



Modern Technology of Tomato Processing and Dehydration (Ketchup, Juice, Paste, Puree, Soup and Drying)

By EIRI Board

Engineers India Research Institute, Delhi, 2013. Soft cover. Book Condition: New. The book Modern Technology of Tomato Processing and Dehydration (Ketchup, Juice, Paste, Puree, Soup and Drying) covers Tomato, Impact of Introduction of Hybrid Tomato, Poly House Technology in Vegetable Production, Canning and Bottling of Fruits and Vegetables, Fruits and vegetables Drying/Dehydration and Concentration, Processing Technologies of Tomato and other Vegetables, Technology of Tomato Products, Processing of Peeled Tomatoes, Processing of Dried Tomatoes, Flow Sheet for Tomato Juice Processing, Flow sheet for Processing of Tomato Ketchup or Sauce, Tomato Juice Processing Line, Processing and Storage of Orange Fruited Tomato Cultivars into Puree, Tomato Paste Technology, Technology of Tomato Puree, Tomato Ketchup, Juice & Bottling Technology, Soups and Soup Mixes, Tomato Juice Processing Line, Processing and Preservation of Tomatoes, Effect of Storage on the Colour and Sensory Attribute of Tomato Puree, Value Addition of Fruits and Vegetable by Mechanical Washing, Dehydration of Tomatoes (Tomato Powder), Packaging and Storage, Condensed Tomato Soup, Products from Tomato Pulp, Manufacturing Tomato Sauces and Ketchup, Project Profile on Tomato Pulp/Puree, Food Processing Unit, Tomato Powder, Tomato Products (Project Profile), Pineapple Tomato, Fruit Juice and Other Products Bottling Plant.



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