



Commerical Vegetable Processing

By By : Bob Shiun Luh

Medtec, New Delhi, 2013. Soft cover. Condition: New. Second. The perishable nature of the fresh produce of vegetables for human consumption underlines the significance of the technique of processing. The second edition of Commercial Vegetable Processing, edited by two food scientists from the University of California and the University of Georgia, contains, illustrated contributions from the internationally renowned professionals. They are ne synthesis of both theory and practice. The contributions cover the general Principles and methods; microorganisms in relation to vegetable processing; tin, glass and plastic containers; vegetable dehydration; pickling and fermenting of vegetables; grades and standards; quality control; sanitation and waste management; composition and nutritive value of raw and processed vegetables; storage life and quality retention; nutrition labeling; computerized process control (general principles); and computers in food processing. In view of its authoritative text, it should be a useful book for all those engaged in vegetable processing industries.



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