

Fruit and Vegetable Preservation

Principles and Practices

Revised and Enlarged Third Edition

R.P. Srivastava
Sanjeev Kumar



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Principles and Practices

Third Revised and Enlarged Edition

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This is a comprehensive book useful for the students and teachers of horticulture, food technology and home science, and a handy guide for extension workers and home scale preservation for interested individuals as well. It deals with the products prepared from various fruits and vegetables, including potatoes and mushrooms, on scientific lines as well as on home scale. For the latter, matter of direct practical value has been presented.

Information on quality characteristics of fruits and vegetables for processing, quality control, water for fruit and vegetable processing industries, enzymes, colours, additives, flavours, plastics, browning, toxins, adulterations, etc. has also been given.

Each chapter gives theoretical as well as practical information to understand the basic principles and methodology. The book contains 30 chapters in text and 16 appendices.

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