

Fundamentals Of Tropical Fruit Processing With Special Reference To Beta Carotene Retention In Fluid Mango Products Schriftenreihe Des Lehrstuhls Lebensmittel Pflanzlicher Herkunft

An in-depth look at new and emerging technologies for non-alcoholic beverage manufacturing The non-alcoholic beverage market is the fastest growing segment of the functional food industry worldwide. Consistent with beverage consumption trends generally, the demand among consumers of these products is for high-nutrient drinks made from natural, healthy ingredients, free of synthetic preservatives and artificial flavor and color enhancers. Such drinks require specialized knowledge of exotic ingredients, novel processing techniques, and various functional ingredients. The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non-alcoholic beverage manufacture. Topics covered include juices made from pome fruits, citrus fruits, prunus fruits, vegetables, exotic fruits, berries, juice blends and non-alcoholic beverages, including grain-based beverages, soups and functional beverages. Waste and by-products generated in juice and non-alcoholic beverage sector are also addressed. Offers fresh insight and analysis of the latest developments in non-alcoholic beverage manufacture from leading international experts Covers all product segments of the non-alcoholic beverage market, including juices, vegetable blends, grain-based drinks, and alternative beverages Details novel thermal and non-thermal technologies that ensure high-quality nutrient retention while extending product shelf life Written with the full support of The Institute of Food Science and Technology (IFST), the leading qualifying body for food professionals in Europe Innovative Technologies in Beverage Processing is a valuable reference/working resource for food scientists and engineers working in the non-alcoholic beverage industry, as well as academic researchers in industrial food processing and nutrition.

This book reflects an in depth study of high academic standards dealing in a coherent and lucid way the most comprehensive and advances in application of enzymes in food processing. This indispensable treatise is the product of combined efforts of leading experts of excellent academic credentials in the area of food technology and biotechnology. This unique volume gives a holistic view about the interventions of enzymes in food processing i.e. " Handles different enzymes used in food processing at one platform. " Discusses the methods of enzyme immobilization and application of immobilized enzymes in food processing. " Describes the use of enzymes as food analytical tools including biosensors " Illustrates the knowledge about novel strategies in enzyme designing. " Numerous tables and figures throughout the volume provide illustrative material to support the detailed information The present volume is an excellent resource of information especially for food scientists/technologists, biotechnologists, biochemical engineers, biochemists, organic chemists, graduate and research students.

These volumes are an exhaustive source of information on the control and regulation of flowering. They present data on the factors controlling flower induction and how they may be affected by climate and chemical treatments. For each plant, specific information is provided on all aspects of flower development, including sex expression, requirements for flowering initiation and development, photoperiod, light density, vernalization, and other temperature effects and interactions. Individual species are described from the standpoint of juvenility and maturation, morphology, induction and morphogenesis to anthesis. All information is presented alphabetically for easy reference

This book is based on the compilation of lecture notes on nuclear techniques in agriculture and biology, prepared and updated for students of PG School, IARI, New Delhi during the past 16 years. The book contains three parts, namely, Fundamentals of Nuclear Science (covering the basic features), Applications (comprising essential application with focus on agriculture) and Appendices (consisting of bibliography, nuclear terms, radioactive decay charts, select constants and abbreviations used). Salient Features • Language is lucid and informal. • Unique in terms of its contents and 88 illustrations and 11 photographs that simplify and encourage the readers in understanding the approach and theory. • Recent developments in Nuclear Magnetic Resonance have been discussed. • Provides a comprehensive view of the potentialities of nuclear science and its application. • Contains clarity and high level of precision in presenting the subject matter. • A detailed bibliography for further reading. • Detail contents at the beginning facilitate quick revision. • Can be used either as a textbook or for supplementary reading in colleges, universities and research institutions dealing with applications of nuclear techniques. • Would be of immense help to the academic community at large. In short, the flawless presentation on various aspects of nuclear applications is expected to enrich biologists and agricultural scientists to easily understand not only the basic concepts but also essentials on the application of the nuclear energy in a variety of ways for research and in agriculture.

Fruit and fruit products, in all their many varieties and variations, are major world commodities and part of the economic life blood of many countries, particularly in the developing world. The perception of the healthy nature of fruit is a major reason for its increased consumption in the developed world, and many consumers today find a wider selection of fruit varieties, available at all times of the year, than ever before. This volume, however, is not so much concerned with fresh fruit as those principal areas of processing to which it may be subjected. Fruit processing arose as a means of utilising a short-lived product and preserving its essential nutritional qualities as far as possible. A chapter on the nutritional aspects of fruit is included in this work to reflect the importance of this topic to most consumers. After a general introduction, the chapter on fruit storage is the only contribution which deals with a process from which fruit emerges in essentially the same physical condition. Beyond that the book sets out to cover most of the major areas in which fruit may be processed into forms which bear varying semblances to the original raw material.

One of the main concerns of the food industry is the need for high-quality fresh fruits and fruit products with good sensory quality, long shelf life, and high nutritional value. To meet these demands, new processing technologies are under investigation and development. Advances in Fruit Processing Technologies incorporates fundamentals in food pro

Acarology - the study of mites and ticks, is a subdiscipline of Zoology, and is many times considered in the field of Entomology (the study of insects). Mites and ticks are distributed throughout the world and inhabit almost every ecosystem (both terrestrial and aquatic) including grassland soils. More than 55,000 species of mites and ticks are already described. Mites and ticks directly affects humans as pests of different crops, fruit plants, vegetable crops and field crops; as parasites of human beings, veterinary animals, poultry and pets; pests of stored grains and other products; mushrooms and cheese; and as parasites of honeybees. Mite infestations are responsible for economic losses worth billions of dollars in terms of reduced crop yields and lowered quality of produce. Many species of mites serve as vectors of various plant diseases; some species of ticks cause losses through blood feeding and by transmitting many diseases among man and animals. House-dust mite allergies, and tick bite allergies are also common in many parts of the world. Present Book, "Fundamentals of Applied Acarology," is written keeping in view non-availability of any standard text dealing in different aspects of acarology at one place. Separate chapters in this book are devoted to Importance of Acarology, Historical account, acarine technology, morphology and anatomy of Acari; Feeding, Development and Reproduction. Molecular developments in relation to mites and ticks are also discussed. Role of mites and ticks in Quarantines of plants and animals; forensic/criminal investigations; and importance of accidental acarophagy are discussed in detail. Safe usage of pesticides based on their mode of action (IRAC's Groups), development of acaricide resistance and measures to mitigate it are discussed. Mite pests of fruit trees, vegetable plants, and floricultural plants; field crops; mite problems in greenhouses/polyhouses; and mite problems encountered under organic cultivation of plants; and their management through minimum

usage of pesticides are emphasized. Role of different predaceous mites in controlling plant pests like thrips, aphids and scale insects is elaborately discussed. Biological control of phytophagous mites is discussed in detail. Different animal parasitic mites and ticks are discussed from veterinary and medical point of view. At the end of each chapter, many important references for further reading; and Electronic References (ER) in the form of youtube links and other weblinks are given to understand fully how these tiny creatures look like; behave, feed and reproduce; nature of damage they cause to plants and animals; and measures to mitigate them. Weblinks will stimulate interest in the readers for more information about different mites and ticks. The knowledge contained in the book may prove as best material for "General and Applied Acarology" course for graduate and post-graduate levels, teachers and researchers in entomology, pest control advisors, professional entomologists, pesticide industry managers, policy planners, and others having interest in mites and ticks./div

Horticultural Reviews presents state-of-the-art reviews on topics in horticultural science and technology covering both basic and applied research. Topics covered include the horticulture of fruits, vegetables, nut crops, and ornamentals. These review articles, written by world authorities, bridge the gap between the specialized researcher and the broader community of horticultural scientists and teachers.

The processing of food is no longer simple or straightforward, but is now a highly inter-disciplinary science. A number of new techniques have developed to extend shelf-life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. Since 1999 when the first edition of this book was published, it has facilitated readers' understanding of the methods, technology, and science involved in the manipulation of conventional and newer sophisticated food preservation methods. The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin, presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation. Each chapter compiles the mode of food preservation, basic terminologies, and sequential steps of treatments, including types of equipment required. In addition, chapters present how preservation method affects the products, reaction kinetics and selected prediction models related to food stability, what conditions need be applied for best quality and safety, and applications of these preservation methods in different food products. This book emphasizes practical, cost-effective, and safe strategies for implementing preservation techniques for wide varieties of food products. Features: Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes, such as fermentation, antimicrobials, antioxidants, pH-lowering, and nitrite Explains comprehensive preservation by controlling of water, structure and atmosphere, such as water activity, glass transition, state diagram, drying, smoking, edible coating, encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy, such as microwave, ultrasound, ohmic heating, light, irradiation, pulsed electric field, high pressure, and magnetic field Revised, updated, and expanded with 18 new chapters, the Handbook of Food Preservation, Third Edition, remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists, technologists, and engineers.

This Publication presents information about the latest developments in fruit processing. Volume 2 covers the important processed fruit and nut commodities and discusses the process technologies applied to them. The reader will find representative examples for each major fruit category, including: pome fruits, drupe fruits, grapes and other berries, citrus and other tropical and subtropical fruits, oil fruits, and nuts. The global character of the fruit industry is confirmed by the participation of contributing authors from six countries; each of the authors has first-hand academic research, or industrial experience related to their topics. We have made a concerted effort to provide the reader with comprehensive and current information on a wide variety of fruits and processes.

While large-scale juice processing is the subject of many textbooks, this publication aims at the gap in information regarding juice processing at the small-and medium-scale agro-industry level. It presents technical and economic information designed to address issues affecting medium-size juice processors in developing countries.

Since the publication of the first edition of this text, ever-increasing coatings research has led to many developments in the field. Updated and completely revised with the latest discoveries, Edible Coatings and Films to Improve Food Quality, Second Edition is a critical resource for all those involved in buying, selling, regulating, developing, or using coatings to improve the quality and safety of foods. Topics discussed in this volume include: The materials used in edible coatings and films The chemical and physical properties of coatings and how the coating or film ingredients affect these properties How coatings and films present barriers to gases and water vapors How coatings and films can improve appearance, or conversely, result in discoloration and cause other visual defects, as well as how to avoid these problems The use of coatings and films on fresh fruit and vegetables, fresh-cut produce, and processed foods How to apply coatings to various commodities How coatings can function as carriers of useful additives, including color, antioxidants, and flavorings Regulation of coatings and coating ingredients by various governing bodies The information contained in this volume is destined to encourage further advances in this field for food and pharmaceutical products. Aggressive research into these products can help to reduce plastic waste, improve applications, lead to greater efficacy, and make regulatory decisions easier in a global climate—ultimately resulting in economical, heightened quality of food and pharmaceutical products.

Food biotechnology is the application of modern biotechnological techniques to the manufacture and processing of food, for example through fermentation of food (which is the oldest biotechnological process) and food additives, as well as plant and animal cell cultures. New developments in fermentation and enzyme technological processes, molecular thermodynamics, genetic engineering, protein engineering, metabolic engineering, bioengineering, and processes involving monoclonal antibodies, nanobiotechnology and quorum sensing have introduced exciting new dimensions to food biotechnology, a burgeoning field that transcends many scientific disciplines. Fundamentals of Food Biotechnology, 2nd edition is based on the author's 25 years of experience teaching on a food biotechnology course at McGill University in Canada. The book will appeal to

professional food scientists as well as graduate and advanced undergraduate students by addressing the latest exciting food biotechnology research in areas such as genetically modified foods (GMOs), bioenergy, bioplastics, functional foods/nutraceuticals, nanobiotechnology, quorum sensing and quenching. In addition, cloning techniques for bacterial and yeast enzymes are included in a "New Trends and Tools" section and selected references, questions and answers appear at the end of each chapter. This new edition has been comprehensively rewritten and restructured to reflect the new technologies, products and trends that have emerged since the original book. Many new aspects highlight the short and longer term commercial potential of food biotechnology.

Principles of Tropical Horticulture leads the reader through a background of environmental influences and plant physiology to an understanding of production and post-harvest systems, environmental adaptation techniques and marketing strategies. Focusing on the principles behind production practices and their scientific basis, rather than detailed biological traits of each crop, this text outlines successes and failures in practices to date and sets out how the quantity and quality of horticultural produce can improve in the future. Case studies are frequently used and chapters cover the production of vegetables, fruit and ornamental crops, including temperate zone crops adapted to grow in the tropics.

This research work plays an important role in transforming current conventional methodology in fruit quality definition and evaluation into scientific and technological objectives and implementation. Conventional definition in evaluating fruit quality is based on its physical attributes such as colour, size, shape and percentage of physical defects. While the conventional practice is dominating fruit industry, the efforts to transform this conventional definition towards a more valuable and scientific interpretation has been put forth by various research groups worldwide. For every presented variable, evaluating or quantifying methodologies will be introduced and promoted by scientific societies. Similarly to fruit quality evaluation, several methodologies have been introduced, based on its physical or intrinsic definition. Despite many efforts that have been carried out in this research area, gaps still exist for the new research to take place especially in the area related to development of low cost measuring system, miniature and mobile system, online monitoring system with rapid time of measurement and high accuracy and precision measurement algorithm. Hence, this book is written particularly to explore the ability of visible and near infrared spectroscopy in quantitatively determining fruit intrinsic qualities with in-depth case studies on two prominent tropical fruits, Sala mango and B10 carambola.

Emphasizing the products rather than the processes this is the first book to encompass quality changes during processing and storage of fruit in the food industry. It presents the influence on a fruit product's quality in relation to the different processing methods, from freezing to high temperature techniques. It also discusses the origin of deterioration, kinetics of negative reactions, and methods for inhibition and control of the same.

Pineapple is the third most important tropical fruit in the world, with production occurring throughout the tropics. The demand for low acid fresh pineapples and its processed products is one of the fastest growing markets, especially in Europe and North America. This book provides an in depth and contemporary coverage of knowledge and practices in the value chain of this popular fruit, from production through to consumption. The chapters explore all the most recent developments in areas such as breeding, novel processing technologies, postharvest physiology and storage, packaging, nutritional quality and safety aspects. An outstanding team of authors from across the globe have contributed to make this the definitive pineapple handbook. Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition is the ultimate guide for scientists in the food industries specializing in fruit processing, packaging and manufacturing. It is also a useful resource for educators and students of food technology and food sciences as well as research centers and regulatory agencies around the world.

The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

The Encyclopedia of Food and Health provides users with a solid bridge of current and accurate information spanning food production and processing, from distribution and consumption to health effects. The Encyclopedia comprises five volumes, each containing comprehensive, thorough coverage, and a writing style that is succinct and straightforward. Users will find this to be a meticulously organized resource of the best available summary and conclusions on each topic. Written from a truly international perspective, and covering of all areas of food science and health in over 550 articles, with extensive cross-referencing and further reading at the end of each chapter, this updated encyclopedia is an invaluable resource for both research and educational needs. Identifies the essential nutrients and how to avoid their deficiencies Explores the use of diet to reduce disease risk and optimize health Compiles methods for detection and quantitation of food constituents, food additives and nutrients, and contaminants Contains coverage of all areas of food science and health in nearly 700 articles, with extensive cross-referencing and further reading at the end of each chapter

The new edition of this highly acclaimed reference provides comprehensive and current information on a wide variety of fruits and processes. Revised and updated by an international team of contributors, the second edition includes the latest advances in processing technology, scientific research, and regulatory requirements. Expanded coverage inclu

The remarkable growth of food technology in industry has been matched by an equal development of related educational programs in food science in colleges and universities in many countries. A vast and growing body of reference books is now available to professionals in the field. They have at their fingertips the current state of the art and knowledge in the various areas of specialization embraced by the food industry. For example, excellent reference books are available in the general area of food freezing. The Freezing Preservation of Foods by Tressler et al. is a four volume reference work which covers the subject in detail. Fundamentals of Food Freezing is a book written as a textbook. It represents the accumulated art and knowledge in the field of food freezing and draws upon the four volumes of The Freezing Preservation of Foods and the current literature in reference. This new textbook is designed as a unit of instruction in

food freezing. As such, it is presented in 16 chapters. The total effect we have attempted to develop is a rounded overall presentation for the student. It is a pleasure to acknowledge the contributions of our many col laborators in preparing this text. These collaborators are identified in the list of contributors; to each, we are most deeply obliged. However, the undersigned are responsible for errors of omission or commission.

Reflecting current trends in alternative food processing and preservation, this reference explores the most recent applications in pulsed electric field (PEF) and high-pressure technologies, food microbiology, and modern thermal and nonthermal operations to prevent the occurrence of food-borne pathogens, extend the shelf-life of foods, and improve

This manual contains basic information on post-harvest handling and marketing operations and storage of fresh and processed fruit and vegetables. It includes practical examples of preservation techniques and highlights technological aspects which can prevent biochemical and physicochemical reactions and microbial growth (the main causes of quality losses in fruits and vegetables). The suggested methodologies combine technologies such as mild heat treatment, water activity reduction, lowering of the pH and use of anti-microbial substances, These relatively new technologies have been successfully applied to various tropical and non-tropical fruits in different countries of Latin America, and are recommended for use in other fruit-producing countries around the world.

Overview of the problems: Tropical fruits: the social, political, and economic Issues; Quality assurance: a total approach; An economic evaluation of postharvest tropical fruit research: some preliminary results; Regulations and quarantine in international trade; Session summary; Marketing of tropical fruits: Prospects for marketing tropical fruits in Asia; Trends and changes in the european market for tropical fruits and their impact on technological requirements; Postharvest handling of avocado, mango, and lychee for export from south Africa; The market for tropical fruits in Japan; Diagnosing the causes of outturn problems in imported tropical fruits; Harvesting, processing, and transportation: When to harvest-maturity standards versus harvesting indices (abstract only); Fruit packing house operations to improve returns; Fruit handling systems in developing countries; Impact and vibration damage to fruit during handling and transportation; Minimal processing of tropical fruits; Session summary; Postharvest diseases and disorders: Control of postharvest diseases of tropical fruits: challenges for the 21 st. century: Infection processes of colletotrichum species in subtropical and tropical fruits; Preharvest fungicidal sprays for postharvest disease control in fruits; A review of biological control of postharvest diseases of subtropical fruits; Sulfur dioxide fumigation in postharvest handling of fresh longan and lychee for export; Session summary; Storage and ripening: Tropical fruit physiology and storage potential; Biochemical and molecular approaches to fruit ripening and senescence; Calcium an fruit storage potential; Postharvest water relations in horticultural crops: principles and problems; Modified and controlled atmosphere storage of tropical fruits; New developments in modified atmosphere packaging and surface coatings for fruits; Preharvest effects on postharvest quality of subtropical and tropical fruits; Session summary; Disinfestation of tropical fruits: Quarantine disinfestation of tropical fruits: non-chemical options; Heat disinfestation of mangoes: effect on fruit quality and disease control; Preharvest fruit fly control: strategies for the tropics; Disinfestation: effect of non-chemical treatments on market quality of fruit; Proposed standardisation of protocols for quarantine treatment of fruit; Session summary; Contributed poster papers: Overview issues: Postharvest studies on some tropical and subtropical fruits in Pakistan; Potential of value-added fruit products in Papua New Guinea; The economic potential of interventions to reduce postharvest losses of tropical fruits and nuts in Papua New Guinea; Aspects of marketing tropical fruits in temperate climates; A multivariate factor analysis of consumer preference on banana attributes; Maturity assessment: Determination of maturity indices for Sri Lankan embul bananas; Development of maturity indices for longan; Maturation and harvesting criteria for avocado (abstract only); Disinfestation and primary processing: Postharvest handling and quarantine of tropical fruit in the Jiangmen region of Guangdong, China; Effects of gamma irradiation and hot-water treatment on the shelf life and quality of Thai Mango cv. rad; Effect of irradiation and storage temperature on the shelf life and quality of Thai lichee; Insect quarantine treatments and fruit ripening; Microwaves as a quarantine treatment to disinfest commodities of pests; Effect of pH and sugar concentration on apple cider quality; Osmotic dehydration of membrane-coated pineapple; Anti-fruit-fly activity of extracts of black pepper and other edible plants; The potential use of insecticidal atmospheres for mango, avocado, and papaya fruits; Preliminary investigation of microorganisms antagonistic to colletotrichum gloeosporioides obtained from rambutan; Electron beam irradiation combined with hot-water immersion treatment for banana preservation (abstract only); Fruit fly problem and disinfestation research in Malaysia (abstract only); Storage and ripening: Internal quality analysis of watermelons by and acoustic technique and its application in Japan; Feasibility studies into NIR technique for measurement of internal quality of some tropical fruits; Distribution of mineral in Alphonso mango during ripening; Effect of calcium on physicochemical changes in Alphonso mango during ripening and storage; A low-cost cool chamber: an innovative technology for developing countries; Effect of low temperatures on storage life and quality of carambola (*Averrhoa carambola* L.)cv. B17; Incidence of chilling injury in *Salacca zalacca*; Internal carbon dioxide and ethylene of avocado fruit (*Persea americana* Mill.) measured by equilibrium technique; Effects of plantation and postharvest management factors on shelf life of 'Williams' banana; Optimisation of indigenous ripening systems for bananas in the Philippines; Fundamental studies on respiration rates and storage properties of some tropical fruits grown on Okinawa; Reducing decay and extending shelf life of bell-peppers and mangoes by modified atmosphere packaging; Modified atmosphere storage of bananas at chilling temperatures; Storage of fresh pineapples; The effect of sucrose ester coating on ambient temperature storage of several fruits; Effects of different precooling methods and times on the storage quality of carambola variety B10; Effect of maturity, damage, and humidity on the ripening of plantain and cooking banana; Modified atmosphere packaging by perforated polymeric film and its effect on physical properties of mango fruit; Productivity and postharvest behaviour of black sapote in the Israeli Negev desert (abstract only); Storage and ripening of Kenyan mangoes (Abstracts only); The storage of sapodilla (*Manilkara achras* L.) at 10, 15, and 20 o. C (abstract only); Factors influencing the ripening of 'chancee' and 'monthong' durians (abstract only); Effects of ethylene application on fruit postharvest characteristics of *cucumis metuliferus* Mey. (abstract only); Postharvest diseases and disorders: Mango postharvest disease control: effect of rain at harvest, fungicide treatments, and fruit brushing on fruit appearance; Sour rot disease on citrus fruits: importance and control; Hot-water control of anthracnose on mango varieties arumanis, golek and manalagi; Efficacy of propiconazole against fungi causing postharvest disease on eksotika papaya; Freckle disease of banana; *Phytophthora* fruit rot of durian (*Durio zibethinus* L.); Postharvest fruit rot of banana caused by *colletotrichum musae* (Berg. & Curt.)Arx. and its control; Application of *candida guilliermondii* in commercial citrus waxes for biocontrol of *penicillium* on grapefruit; *Phomopsis* fruit rot of mango and its control; Management of 'jelly-seed' in mango (*Mangifera indica* L.) cv. Tommy Atkins (abstract only); Session summaries-contributed poster papers: Workshop reports: Controlled atmospheres/modified atmospheres; Postharvest physiology; Disinfestation; Diseases; Biocontrol of diseases; Molecular biology; Trade and marketing; Education and training; Research network on tropical fruit trees in Asia.

"Written by four experts actively researching alternatives to conventional thermal methods in food preservation. Presents information on traditional and emerging nonthermal food processing technologies in a convenient, single-source volume--offering an incisive view of the latest experimental results, state-of-the-art applications, and new developments in food preservation technology. Furnishes a thorough review of nonthermal techniques such as high hydrostatic pressure, pulsed electric fields, oscillating magnetic fields, light pulses, ionizing irradiation, the use of chemicals and bacteriocins as preservation aids, and combined methods/hurdle technology."

• use of fewer additives containing sodium, spices, artificial colors and flavors, and "energy" • continued use of fruits in cereals, salads, cakes, pies, and other combinations, as a source of minerals, vitamins, fiber, and natural flavors and colors An important recent innovation is low-moisture processing, in which fruit, with no added sugar, preservative, or carrier, is converted into convenient dehydrated forms.

Development of this technology has been stimulated by high transportation rates, improvements in technology, and revolutionary new packages. In addition to raisins, prunes, and dehydrated apples, pears, peaches, and apricots, bananas are available in flakes, slices, and granules; pineapple and other tropical fruits also are available in new forms. Another low-moisture product is apple fiber solids, consisting of cell wall material (cellulose, hemicellulose, lignin, and pectin) and apple sugars. Low-moisture forms of other fruits are becoming more common. Commercial Fruit Processing is a companion volume to Commercial Vegetable Processing, also edited by B. S. Luh and J. G. Woodroof; both are being updated and revised simultaneously. Grateful acknowledgments and thanks go to contributors who wrote in their own area of expertise on commercial fruit processing. Credit also goes to more than a dozen commercial companies and individuals who supplied photographs, charts, tables, and data from commercial operations. Thanks also to Ann Autry who typed, corrected, and edited the manuscript; and to Naomi C. Woodroof, my wife, for assisting in research.

Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing. This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties. In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies. Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins. This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

Tropical and subtropical countries have become well aware of the fact, that they must make better use of their fruits. In spite of the favourable climatic conditions for the production of varieties of delicious fruits in such countries, continuously high temperatures shorten the shelf-life of most fruits and fruit products. A tropical climate provides ideal conditions for rapid growth of spoilage microorganisms and for chemical reactions. Most of such reactions in fruits and fruit products are deteriorative in nature causing high respiration rates, texture softening and spoilage of fruit. This causes loss of colour, flavour and vitamins, and browning of fruit products. Even though a fruit product has been rendered microbiologically stable, these chemical reactions continue to occur in storage, and they occur much more rapidly in a tropical climate. The processing of fruits and soft drinks is a predominant food industry in tropical and subtropical countries. Some of the large companies in such industries are partly foreign owned. They seem to be efficiently operated with adequate capital, good management, and technological competence, all of which are usually imported from the parent company. However, most of small and medium companies are locally owned, and are deficient in technology and management ability. The products are generally fair. It is rare to find a trained quality assurance manager in these companies. Processing of good fruit products, especially for export, requires sound fruit processing lines as well as good management that achieves internationally accepted standards of quality.

Fundamentals of Tropical Fruit Processing with Special Reference to β -carotene [beta-carotene] Retention in Fluid Mango Products Fundamentals of Food Biotechnology John Wiley & Sons

Praise for Commodity Fundamentals "Commodity Fundamentals is THE book for investors looking to enter the commodity markets. This informative guide is a welcome addition on the subject and is a must-read for commodity investors." -Jim Atkinson, President, Guinness Atkinson Funds "Ronald Spurga's Commodity Fundamentals is an illuminating and very useful guide for the subject. A welcome addition to any business library." -Robert F. Himmelberg, PhD, Dean, Fordham's Graduate School of Business Administration "A straightforward introduction crafted for the individual on the mechanics of commodity trading. The author efficiently negotiates the often confusing yet very topical commodity trading world for the individual." -Terence A. Mullervy, Finance Director, Glencore UK Ltd. Commodity Fundamentals provides you with the in-depth insights needed to make commodities trading a profitable, integral component of your overall trading activities. Written by Ronald Spurga, a Vice President of ABN AMRO Bank and longtime veteran of the investment banking wars, this straightforward guide arms you with the information you need to succeed in the highly profitable commodity marketplace-whether you are a trading veteran, a relative newcomer, or anywhere in between.

In food processing, thermal operations are the most common and conventional methods for obtaining and treating different products. This book covers basics and advances in thermal processing of food. These include drying processes, evaporation, blanching, deep fat frying, crystallization, extraction, and ohmic heating, in terms of food engineering and process design aspect. It further describes theoretical aspects, the basics of rate kinetics, and their application for the analysis of food quality indices including practical-oriented issues related to food technology. Traditional and new extraction techniques are also covered. Key features: Presents engineering focus on thermal food processing technologies. Discusses sub-classification for recent trends and relevant industry information/examples. Different current research-oriented results are included as a key parameter. Covers advances in drying, evaporation, blanching, crystallization, and ohmic heating. Includes mathematical modeling and numerical simulations. Food Processing: Advances in Thermal Technologies is aimed at graduate students and professionals in food engineering, food technology, and biological systems engineering

Vegetables are an important article of commerce both in developed and developing economies. Many studies point to importance of vegetables in our diet. Handbook of Vegetables and Vegetable Processing serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field. The book can be considered as a companion to Y. H. Hui's popular Handbook of Fruits and Fruit Processing (2006). Handbook of Vegetables and Vegetable Processing is contemporary in scope, with in-depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing, preservation, packaging, and nutrition and food safety. Coverage includes chapters on the biology, horticultural biochemistry, microbiology, nutrient and bioactive properties of vegetables and

their significant commercialization by the food industry worldwide. Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation. World-renowned editors and authors have contributed to this essential handbook on vegetables and their production, technology, storage, processing, packaging, safety and commercial product development. Special Features: Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives and textured vegetable proteins Unparalleled expertise on important topics from more than 50 respected authors

[Copyright: 1c244161202f183b0372bafcf17f47a](#)