



Handbook of Fruit Science and Technology

**Production, Composition,
Storage, and Processing**

edited by

D.K. Salunkhe

S.S. Kadam

Handbook Of Fruit Science And Technology

Norman F. Haard, Benjamin K. Simpson



Handbook Of Fruit Science And Technology:

Handbook of Fruit Science and Technology D. K. Salunkhe, S.S. Kadam, 1995-08-18 This work offers comprehensive current coverage of preharvest and postharvest handling and production of fruits grown in tropical subtropical and temperate regions throughout the world It discusses over 60 major and minor crops and details developments in fruit handling and disease control storage practices packaging for fruit protection size

Hand Book of Fruit Science and Technology : Production, Composition, Storage, and Processing D.K. Salunkhe, Kadam. S.S., 2005 *Handbook of Fruit and Vegetable Flavors* Y. H. Hui, Feng Chen, Leo M. L. Nollet, Raquel P. F. Guiné, Olga Martín-Belloso, M. Isabel Mínguez-Mosquera, Gopinadhan Paliyath, Fernando L. P. Pessoa, Jean-Luc Le Quéré, Jiwan S. Sidhu, Nirmal K. Sinha, Peggy Stanfield, 2010-12-01

HANDBOOK of Fruit and Vegetable Flavors A global PERSPECTIVE on the latest SCIENCE TECHNOLOGY and APPLICATIONS The demand for new flavors continues to rise Today's consumers want interesting healthy pleasurable and exciting taste experiences creating new challenges for today's food and flavor scientists Fortunately they can turn to this comprehensive reference on the flavor science and technology of fruits vegetables spices and oils for guidance on everything from basic science to new technologies to commercialization *Handbook of Fruit and Vegetable Flavors* is divided into two sections The first section dedicated to fruit flavor is organized into five parts Part I Biology Chemistry and Physiochemistry Part II Biotechnology Part III Analytic Methodology and Chemical Characterizations Part IV Flavors for Fruit Commodities Part V Flavors of Selected Dried Fruits The second section dedicated to vegetable flavor is divided into two parts covering biology chemistry physiochemistry and biotechnology in the first part and flavor for vegetable commodities in the second part Both the fruit flavor and vegetable flavor sections provide detailed coverage of such important topics as processing extraction flavor biosynthesis and genetic engineering Moreover readers will find important details on regulations and requirements governing flavor additives as well as sanitation and safety in flavor manufacturing Each of the chapters has been written by one or more leading experts in food and flavor science The authors represent more than ten countries giving food and flavor scientists a unique global perspective on the latest flavor science technology and applications

Handbook of Fruits and Fruit Processing Y. H. Hui, József Barta, M. Pilar Cano, Todd W. Gusek, Jiwan S. Sidhu, Nirmal K. Sinha, 2008-02-28 The processing of fruits continues to undergo rapid change In the *Handbook of Fruits and Fruit Processing* Dr Y H Hui and his editorial team have assembled over forty respected academicians and industry professionals to create an indispensable resource on the scientific principles and technological methods for processing fruits of all types The book describes the processing of fruits from four perspectives a scientific basis manufacturing and engineering principles production techniques and processing of individual fruits A scientific knowledge of the horticulture biology chemistry and nutrition of fruits forms the foundation A presentation of technological and engineering principles involved in processing fruits is a prelude to their commercial production As examples the manufacture of several categories

of fruit products is discussed. The final part of the book discusses individual fruits covering their harvest to a finished product in a retail market. As a professional reference book replete with the latest research or as a practical textbook filled with example after example of commodity applications, the Handbook of Fruits and Fruit Processing is the current comprehensive yet compact resource ideal for the fruit industry.

Postharvest Technology of Fruits and Vegetables: General concepts and principles L. R. Verma, V. K. Joshi, 2000. This book covers various methods of extending the postharvest life of fruits and vegetables viz storage, packaging, canning, chemical, low temperatures, preservation, irradiation, fermentation, waste management.

Science and Technology of Fruit Wine Production Maria R. Kosseva, V.K. Joshi, P.S. Panesar, 2016-11-01. Science and Technology of Fruit Wine Production includes introductory chapters on the production of wine from fruits other than grapes including their composition, chemistry, role, quality of raw material, medicinal values, quality factors, bioreactor technology, production optimization, standardization, preservation, and evaluation of different wines, specialty wines, and brandies. Wine and its related products have been consumed since ancient times not only for stimulatory and healthful properties but also as an important adjunct to the human diet by increasing satisfaction and contributing to the relaxation necessary for proper digestion and absorption of food. Most wines are produced from grapes throughout the world; however, fruits other than grapes including apple, plum, peach, pear, berries, cherries, currants, apricot, and many others can also be profitably utilized in the production of wines. The major problems in wine production, however, arise from the difficulty in extracting the sugar from the pulp of some of the fruits or finding that the juices obtained lack in the requisite sugar contents, have higher acidity, more anthocyanins, or have poor fermentability. The book demonstrates that the application of enzymes in juice extraction, bioreactor technology, and biological deacidification (MLF bacteria or deacidifying yeast like *Schizosaccharomyces pombe* and others) in wine production from non-grape fruits needs serious consideration. Focuses on producing non-grape wines, highlighting their flavor, taste, and other quality attributes including their antioxidant properties. Provides a single volume resource that consolidates the research findings and developed technology employed to make wines from non-grape fruits. Explores options for reducing post-harvest losses which are especially high in developing countries. Stimulates research and development efforts in non-grape wines.

Food Processing Handbook James G. Brennan, Alistair S. Grandison, 2012-05-07. The second edition of the Food Processing Handbook presents a comprehensive review of technologies, procedures, and innovations in food processing, stressing topics vital to the food industry today and pinpointing the trends in future research and development. Focusing on the technology involved, this handbook describes the principles and the equipment used, as well as the changes (physical, chemical, microbiological, and organoleptic) that occur during food preservation. In so doing, the text covers in detail such techniques as post-harvest handling, thermal processing, evaporation, and dehydration, freezing, irradiation, high pressure processing, emerging technologies, and packaging. Separation and conversion operations widely used in the food industry are also covered, as are the processes of baking, extrusion, and frying.

In addition it addresses current concerns about the safety of processed foods including HACCP systems traceability and hygienic design of plant and control of food processes as well as the impact of processing on the environment water and waste treatment lean manufacturing and the roles of nanotechnology and fermentation in food processing This two volume set is a must have for scientists and engineers involved in food manufacture research and development in both industry and academia as well as students of food related topics at undergraduate and postgraduate levels From Reviews on the First Edition This work should become a standard text for students of food technology and is worthy of a place on the bookshelf of anybody involved in the production of foods Journal of Dairy Technology August 2008 This work will serve well as an excellent course resource or reference as it has well written explanations for those new to the field and detailed equations for those needing greater depth CHOICE September 2006 Handbook of Food Preservation M. Shafiur Rahman, 2007-07-16 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 The ever increasing number of food products and preservation techniques cr *Handbook of Fruits and Fruit Processing* Nirmal K. Sinha, Jiwan Sidhu, Jozsef Barta, James Wu, M. Pilar Cano, 2012-06-20 HANDBOOK OF FRUITS AND FRUIT PROCESSING SECOND EDITION Fruits are botanically diverse perishable seasonal and predominantly regional in production They come in many varieties shapes sizes colors flavors and textures and are an important part of a healthy diet and the global economy Besides vitamins minerals fibers and other nutrients fruits contain phenolic compounds that have pharmacological potential Consumed as a part of a regular diet these naturally occurring plant constituents are believed to provide a wide range of physiological benefits through their antioxidant anti allergic anti carcinogenic and anti inflammatory properties Handbook of Fruits and Fruit Processing distils the latest developments and research efforts in this field that are aimed at improving production methods post harvest storage and processing safety quality and developing new processes and products This revised and updated second edition expands and improves upon the coverage of the original book Some highlights include chapters on the physiology and classification of fruits horticultural biochemistry microbiology and food safety including HACCP safety and the regulation of fruits in the global market sensory and flavor characteristics nutrition naturally present bioactive phenolics postharvest physiology storage transportation and packaging processing and preservation technologies Information on the major fruits includes tropical and super fruits frozen fruits canned fruit jelly jam and preserves fruit juices dried fruits and wines The 35 chapters are organized into five parts Part I Fruit physiology biochemistry microbiology nutrition and health Part II Postharvest handling and preservation of fruits Part III Product manufacturing and packaging Part IV Processing plant waste management safety and regulations Part V Production quality and processing aspects of major fruits and fruit products Every chapter has been contributed by professionals from around the globe representing academia government institutions and industry The book is designed to be a valuable source and

reference for scientists product developers students and all professionals with an interest in this field **Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition** Y. H. Hui,E. Özgül Evranuz,2012-05-17

Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors Handbook of Plant Based Fermented Food and Beverage Technology Second Edition is an up to date reference exploring the history microorganisms quality assurance and manufacture of fermented food products derived from plant sources The book begins by describing fermented food flavors manufacturing and biopreservation It then supplies a detailed exploration of a range of topics including Soy beverages and sauce soymilk and tofu Fruits and fruit products including wine capers apple cider and juice mangos olive fruit and noni fruits Vegetables and vegetable products including red beet juice eggplant olives pickles sauerkraut and jalape o peppers Cereals and cereal products including fermented bread sourdough bread rice noodles boza Chinese steamed buns whiskey and beer Specialty products such as balsamic vinegar palm wine cacha a brick tea shalgam coconut milk and oil coffee and probiotic nondairy beverages Ingredients such as proteolytic bacteria enzymes and probiotics Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries the book is an essential reference distilling the most critical information on this food sector **Handbook of Fermented Food and Beverage Technology Two Volume Set** Y. H. Hui,E. Özgül Evranuz,2012-05-21

Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int Safe Handling of Foods Jeffrey M.

Farber,Ewen C. Todd,2000-03-03 A discussion of all aspects of safe food handling encompassing the production of all varieties of foods by the processing and foodservice industries where risk factors are likely to occur and what can be done to prepare food safely It examines categories of foods places where food is served and groups of food consumers The text also lists sources of food safety information available on the Internet Food Processing Operations Modeling Joseph M.

Irudayaraj,2001-02-27 A comprehensive survey of thermal processing and modelling techniques in food process engineering It combines theory and practice to solve actual problems in the food processing industry emphasizing heat and mass transfer fluid flow electromagnetics stochastic processes and neural network analysis in food systems There are specific case stu

Seafood Enzymes Norman F. Haard,Benjamin K. Simpson,2000-02-25 Reviews specific enzymes and enzyme groups studied in recent years delves into the relationship between enzymes and seafood quality covers the application of enzymes as seafood processing aids and focuses on the recovery of useful enzymes as by products from seafood waste Details the

control of enzyme activity in seafood products **Applied Dairy Microbiology** Elmer H. Marth, James Steele, 2001-05-22 This thoroughly revised and updated reference provides comprehensive coverage of the latest developments and scientific advances in dairy microbiology emphasizing probiotics fermented dairy products disease prevention and public health and regulatory control standards for dairy foods Containing more than 2350 bibliographic citations tables dr **Handbook of Food Science, Technology, and Engineering** Yiu H. Hui, 2006 Food Chemistry, Third Edition Owen R. Fennema, 1996-06-19 Offers up to the minute coverage of the chemical properties of major and minor food constituents dairy products and food tissues of plant and animal origin in a logically organized step by step presentation ranging from simple to more complex systems Third Edition furnishes completely new chapters on proteins dispersions enzymes vitamins minerals animal tissue toxicants and pigments *Green Tea* Yukihiro Hara, 2001-02-02 A comprehensive overview of the inherent properties chemical and biochemical functions actions for lowering the risks of cardiovascular and infectious diseases and cancers and underlying mechanisms of tea polyphenols It reveals the bioantimutagenic potency of epigallocatechin gallate EGCg found in green tea **Physical Principles of Food Preservation** Marcus Karel, Daryl B. Lund, 2003-06-20 This reference examines the properties conditions and theoretical principles governing the safety and efficacy of various food preservation storage and packaging techniques The book analyzes methods to predict and optimize the nutrition texture and quality of food compounds while reducing operating cost and waste The Second Edition contains new chapters and discussions on non thermal processes the mechanisms of heat transfer including conduction convection radiation and dielectric and microwave heating the kinetic parameters of food process operations freezing technology using illustrative examples recent breakthroughs in cryochemistry and cryobiology and more **Food Process Design** Zacharias B. Maroulis, George D. Saravacos, 2003-05-09 Utilizes simplified computer strategies to analyze develop and optimize industrial food processes Discusses the integration and economic evaluation of the entire processing plant including effective use of water energy and raw materials process profitability and wastewater reduction Offers detailed numerical examples for major food processes including heating cooling evaporation dehydration and thermal processing

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