



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
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Fruits are botanically diverse, perishable, seasonal and predominantly regional in production. They come in many varieties, shapes and size, 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 distills 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 Each 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 book for scientists, product developers, students and all professionals with an interest in this field.

Natural foods such as fruits and vegetables are among the most important foods of mankind as they are not only nutritive but are also indispensable for the maintenance of the health. India is the second largest producer of fruits and vegetables in the world. Fertile soils, a dry climate, clean water and abundant sunlight help the hard working farmers to produce a bountiful harvest. Although there are many similarities between fruits and vegetables, there is one important difference that affects the way that these two types of crop are processed like fruits are more acidic than vegetables. Food processing is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Canning is a method of preserving food in which the food is processed and sealed in an airtight container. Food preservation is the process of treating and handling food to stop or greatly slow down spoilage (loss of quality, edibility or nutritive value) caused or accelerated by micro organisms. One of the oldest methods of food preservation is by drying, which reduces water activity sufficiently to prevent or delay bacterial growth. Drying also reduces weight, making food more portable. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Fruits and vegetable processing in India is almost equally divided between the organized and unorganized sector, with the organized sector holding 48% of the share. The present book covers the processing techniques of various types of fruits, vegetables and other food products. This book also contains photographs of equipments and machineries used in fruits, vegetables and food processing along with canning and preservation. This book is an invaluable resource for new entrepreneurs, food technologists, industrialists etc.

Acting as chemical messengers for olfactory cells, food flavor materials are organic compounds that give off a strong, typically pleasant smells. Handbook of Fruit and Vegetable Flavors explores the flavor science and technology of fruits and vegetables, spices, and oils by first introducing specific flavors and their commercialization, then detailing the technical aspects, including biology, biotechnology, chemistry, physiochemistry, processing, analysis, extraction, commodities, and requirements for application as food additives. With chapter authors representing more than ten different countries, this handy reference provides a comprehensive view of this evolving science.

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, siz

The first handbook of its kind, giving in one volume, detailed information on both the analysis and quality control of fruit and vegetable products. Authoritative, need-based and up-to-date, the book has been principally designed to meet the day-to-day requirements. Starting from the analysis of

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common constituents, the book covers methods of analysis of specific raw materials and containers used in processing measurement of different quality attributes, sensory evaluation, microbiological and microanalytical examinations, determination of thermal process time, and examination of specific fruit and vegetable products. The last few chapters are devoted to statistical quality control, preparation of standard solutions and tables required for day-to-day use. Sufficient theoretical information is included in each chapter before the methods are described. Each method is self-contained, easy to follow, time-tested and complete in all respects. Wherever needed, reference values or standards-PFA, ISI or FAO/WHO Codex Alimentarius are given. With its comprehensive coverage and up-to-date information, the book would be useful to public analysts, factory personnel, processors, research workers, and students of food science, food technology, agriculture and home science.

Different phases of fruit development and utilization have been treated in many textbooks, reviews, and a host of scientific and professional papers. This seems, however, to be the first attempt to bring together case histories of so many different fruits and to present a balanced account of the whole period from set to harvest. Postharvest physiology, which has been in the centre of the picture in many former books, is at the bored line of the subject matter of this book, and has not been fully covered, except in a few cases. For this reason, two separate chapters deal with physiological and pathological aspects of fruit life after harvest.

A colorful and playful fruit guidebook for kids ages 4 and up. Put your Food Explorer hats on and join our fruit characters in search of delicious as we discover 108 fruits using our five senses. Learn fun facts from farm to table, nutrition info, fruit seasonality, tasty recipes, and so much more! Even a picky eater can't resist!

The Handbook of Postharvest Technology presents methods in the manufacture and supply of grains, fruits, vegetables, and spices. It details the physiology, structure, composition, and characteristics of grains and crops. The text covers postharvest technology through processing, handling, drying and milling to storage, packaging, and distribution. Additionally, it examines cooling and preservation techniques used to maintain the quality and the decrease spoilage and withering of agricultural products.

Pests of Fruit Crops: A Colour Handbook, Second Edition provides an up-to-date illustrated account of the various pests of fruit crops throughout Europe, many of which (or their close relatives) are also present in non-European countries. In fact, several pose problems on fruit crops worldwide. This authoritative book focuses on insect and mite pes

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