

DEPARTMENT OF HOME SCIENCE

FDNT222

Credits 2(2 + 0)

BASICS OF FOOD PRESERVATION

Theory

Importance and scope of Food Preservation. Food spoilage - Types and causes for food spoilages. Principles and methods of food preservation - Fermentation, drying, dehydration, use of low and high temperatures, modified atmosphere, high concentration of sugar and salt, irradiation and other techniques. Food additives - classification, nature, characteristics of food additives, their role in preservation. Effect of processing and preservation on nutritive value of food. Packaging - Role of packaging, types - Basic and modern packaging materials - effect on nutritive value. Importance of quality control and quality standards for processed products - HACCP, ISO, GMP etc., Specifications and standards for Domestic and international Trade.

Utilization of by-products from food processing industries. Waste disposal from food processing industries.

References

1. Food Microbiology Frazier V C & Westhoff D C 1977. Tata McGraw Publishing Company, New Delhi.
2. Food Preservation and Processing Kala N & Sood S 1996. Kalayni, Ludhiana
3. Fruit and Vegetable Preservation, Principles and Practice Srinivastava R P & Kumar S 1992. International Book Distributing Company, Lucknow
4. Food Processing and Preservation Subbalakshmi G & Shobha A Udipi 2001. New Age International Publishers New Delhi.
5. Preservation of Fruits and Vegetables Giridharilal Siddappa G S & Tandon G L 1998. ICAR Publications, New Delhi
6. Principles of Food Science Part II, Physical Principles of Food Preservation Karel M Fennema O R and Lund D B Marcel Dekker Incorporated,. USA

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