

## **SEMESTER-II (Pool-A)**

### **COURSE NAME : FOOD PROCESSING AND PRESERVATION (CHOI-A04)**

**Number of Credit: - 02**

**Maximum marks: 50**

#### **Unit I**

##### **Introduction to food preservation.**

- Concept, importance of food preservation.
- Common terms used in food preservation.

#### **Unit II**

##### **Classification and Principles of Preservation**

- Classification of food on the basis of their characteristics.
- Principles of preservation.

#### **Unit-III**

##### **Preservation by using Preservatives**

- Definition and Concept
- Types of preservatives- Natural and Artificial
- Mode of action of different preservatives

#### **Unit-IV**

##### **Preservation by drying**

- Concept, history, Types of drying and dryers.
- Treatments prior to drying

#### **Unit- V**

##### **Preservation by use of high temperature & Low Temperature**

- Concept and importance
- Various methods used-Pasteurization, Boiling, Canning

- Types of preservation methods -High temperature, Low temperature
- -Effect of high temperature and low temperature on microbial content of food
- Different equipment's used for preservation by low temperature

### **References Books:**

- Food Science by Norman N Potter and Joseph H. Hotchkiss, CBS Publishers and Distributors.
- Advanced Textbook on Food and Nutrition by Dr. M. Swaminathan Vol: I & II, The Bangalore Printing and Publishing Co. Ltd.
- Food Facts and Principles Many N. S. & Shadakshasawamy M. New Age International Publishers.
- Food Chemistry by O. R. Fennema McGraw Hill.
- Principles of Food Chemistry by J M DeMan AVI.
- Food Chemistry by L H Meyer AVI, New York.