

HANDBOOK OF **FRUITS AND FRUIT PROCESSING**

SECOND EDITION

Edited by
**Nirmal Sinha, Jiwan Sidhu, József Barta,
James Wu and M. Pilar Cano**



 **WILEY-BLACKWELL**

Handbook Of Fruits And Fruit Processing

Joyce I. Boye



Handbook Of Fruits And Fruit Processing:

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 [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 Fruits and Fruit Processing Y. H. (Ed.). HUI,2006 *Handbook of Fruits and Fruit Processing* Y. H. Hui,2008 **Handbook of Fruits and Fruit Processing** Y. H. Hui,2006-01-18 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

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 siz *Fruit Processing* D. Arthey,P.R. Ashurst,2012-12-06 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 Handbook of Vegetables and Vegetable Processing Nirmal K. Sinha,Y. H. Hui,E. Özgül Evranuz,Muhammad Siddiq,Jasim Ahmed,2010-12-21 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 Handbook on Fruits, Vegetables & Food Processing with Canning & Preservation (3rd Edition) NPCS Board,2012-02-09 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 of 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 *Handbook of Indices of Food Quality and Authenticity* R S Singhal,Pushpa R. Kulkarni,D V Reg,1997-07 The area of food adulteration is one of increasing concern for all those in the food industry This book compares and evaluates indices currently used to assess food authenticity

Advances in Fruit Processing Technologies Sueli Rodrigues,Fabiano Andre Narciso Fernandes,2012-05-18 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 processing as well as the advances made in recent years to improve final product quality With contributions from a panel of international researchers who present a blend of classical and emerging technologies the book explores Ozone ultrasound irradiation pulsed electric field vacuum frying and high pressure processing Ultraviolet and membrane processing Enzymatic maceration freeze concentration and refrigeration The effect of processing on sensory characteristics and nutritional value New trends in modified atmosphere packaging The use of fruit juices as a vehicle for probiotic microorganisms Prebiotic oligosaccharides as an alternative for dairy products Incorporating a series of case studies on the application of various technologies the book reviews their advantages limitations successes and failures The contributors also examine the implications of food processing technologies on waste production energy use and resource requirements This comprehensive survey of methods for optimizing fruit quality is an ideal resource for those in the fruit and vegetable industry looking for innovations that can improve efficiency reduce waste and cut costs *Handbook of Fermented Meat and Poultry* Fidel Toldrá,Iciar Astiasaran,Joseph Sebranek,Regine Talon,2014-12-31 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages *Handbook of Fermented Meat and Poultry* Second Edition provides readers with a full overview

of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality Finally readers will find the main types of worldwide fermented meat products typically produced in different areas with the description of their main characteristics

Handbook of Mineral Elements in Food Miguel de la

Guardia, Salvador Garrigues, 2015-05-06 Mineral elements are found in foods and drink of all different types from drinking water through to mothers milk The search for mineral elements has shown that many trace and ultratrace level elements presented in food are required for a healthy life By identifying and analysing these elements it is possible to evaluate them for their specific health giving properties and conversely to isolate their less desirable properties with a view to reducing or removing them altogether from some foods The analysis of mineral elements requires a number of different techniques some methods may be suitable for one food type yet completely unsuited to another The Handbook of Mineral Elements in Food is the first book to bring together the analytical techniques the regulatory and legislative framework and the widest possible range of food types into one comprehensive handbook for food scientists and technologists Much of the book is based on the authors own data most of which is previously unpublished making the Handbook of Mineral Elements in Food a vital and up to the minute reference for food scientists in industry and academia alike Analytical chemists nutritionists and food policy makers will also find it an invaluable resource Showcasing contributions from international researchers and constituting a major resource for our future understanding of the topic the Handbook of Mineral Elements in Food is an essential reference and should be found wherever food science and technology are researched and taught

Valorization of Fruit Processing

By-products Charis M. Galanakis, 2019-09-14 Valorization of Fruit Processing By products covers the most recent advances in the field of fruit processing by products following sustainability principles The urgent need for sustainability within the food industry necessitates research to investigate the handling of by products with another perspective e g by adapting more profitable options This book covers the latest developments in this particular direction It promotes success stories and solutions that ensure the sustainable management of different fruit processing by products namely apple apricot avocado Castanea sativa citrus date mango melon passion fruit pineapple pink guava pomegranate and watermelon giving emphasis on the recovery of polyphenols antioxidants and dietary fiber Written by a team of experts in food processing and engineering chemistry and food waste this title is the definite guide for all the involved partners engineers professionals and producers active in the field Explores fruit processing techniques scale up limitations and economical evaluation for each source of fruit processing by product Discusses the valorization of by products derived from different fruits Features the following fruits including apple avocado chestnut citrus date mango melon and watermelon passion fruit pineapple pink guava and pomegranate

Low-Temperature Processing of Food Products Seid Mahdi Jafari, Hadis Rostamabadi, 2024-03-30

Approx 460 pages Thoroughly explores novel applications of low temperature unit operations in food industries Brings

innovative freezing technologies Clarifies phase change of water freezing processes mass and heat transfer phenomena

Food Processing Stephanie Clark, Stephanie Jung, Buddhi Lamsal, 2014-04-03 FOOD PROCESSING Food Processing Principles and Applications Second Edition is the fully revised new edition of this best selling food technology title Advances in food processing continue to take place as food scientists and food engineers adapt to the challenges imposed by emerging pathogens environmental concerns shelf life quality and safety as well as the dietary needs and demands of humans In addition to covering food processing principles that have long been essential to food quality and safety this edition of Food Processing Principles and Applications unlike the former edition covers microbial enzyme inactivation kinetics alternative food processing technologies as well as environmental and sustainability issues currently facing the food processing industry The book is divided into two sections the first focusing on principles of food processing and handling and the second on processing technologies and applications As a hands on guide to the essential processing principles and their applications covering the theoretical and applied aspects of food processing in one accessible volume this book is a valuable tool for food industry professionals across all manufacturing sectors and serves as a relevant primary or supplemental text for students of food science

Emerging Dairy Processing Technologies Nivedita Datta, Peggy M. Tomasula, 2015-04-27 Fluid milk processing is energy intensive with high financial and energy costs found all along the production line and supply chain Worldwide the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing Although the major GHG emissions associated with milk production occur on the farm most energy usage associated with milk processing occurs at the milk processing plant and afterwards during refrigerated storage a key requirement for the transportation retail and consumption of most milk products Sustainable alternatives and designs for the dairy processing plants of the future are now being actively sought by the global dairy industry as it seeks to improve efficiency reduce costs and comply with its corporate social responsibilities Emerging Dairy Processing Technologies Opportunities for the Dairy Industry presents the state of the art research and technologies that have been proposed as sustainable replacements for high temperature short time HTST and ultra high temperature UHT pasteurization with potentially lower energy usage and greenhouse gas emissions These technologies include pulsed electric fields high hydrostatic pressure high pressure homogenization ohmic and microwave heating microfiltration pulsed light UV light processing and carbon dioxide processing The use of bacteriocins which have the potential to improve the efficiency of the processing technologies is discussed and information on organic and pasture milk which consumers perceive as sustainable alternatives to conventional milk is also provided This book brings together all the available information on alternative milk processing techniques and their impact on the physical and functional properties of milk written by researchers who have developed a body of work in each of the technologies This book is aimed at dairy scientists and technologists who may be working in dairy companies or academia It will also be highly relevant to food processing experts working with dairy

ingredients as well as university departments research centres and graduate students

Innovative Technologies in Beverage Processing Ingrid Aguilo-Aguayo, Lucia Plaza, 2017-05-22 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

Nutraceutical and Functional Food Processing Technology Joyce I. Boye, 2015-02-04 For several years the food industry has been interested in identifying components in foods which have health benefits to be used in the development of functional food and nutraceutical products Examples of these ingredients include fibre phytosterols peptides proteins isoflavones saponins phytic acid probiotics prebiotics and functional enzymes Although much progress has been made in the identification extraction and characterisation of these ingredients there remains a need for ready and near market platform technologies for processing these ingredients into marketable value added functional food and nutraceutical products This book looks at how these ingredients can be effectively incorporated into food systems for market and provides practical guidelines on how challenges in specific food sectors such as health claims and marketing can be addressed during processing Nutraceutical and Functional Food Processing Technology is a comprehensive overview of current and emerging trends in the formulation and manufacture of nutraceutical and functional food products It highlights the distinctions between foods falling into the nutraceutical and functional food categories Topics include sustainable and environmentally friendly approaches to the production of health foods guidelines and regulations and methods for assessing safety and quality of nutraceutical and functional food products

Specific applications of nutraceuticals in emulsion and salad dressing food products beverages and soft drinks baked goods cereals and extruded products fermented food products are covered as are novel food proteins and peptides and methods for encapsulated nutraceutical ingredients and packaging The impact of processing on the bioactivity of nutraceutical ingredients allergen management and the processing of allergen free foods health claims and nutraceutical food product commercialization are also discussed Nutraceutical and Functional Food Processing Technology is a comprehensive source of practical approaches that can be used to innovate in the nutraceutical and health food sectors Fully up to date and relevant across various food sectors the book will benefit both academia and industry personnel working in the health food and food processing sectors

Advances in Vinegar Production Argyro Bekatorou, 2019-09-11 In industrial vinegar production there are three main types of methods involved the slow handcrafted traditional method Orleans or French method and the rapid submerged and generator methods The current trend is to fuse traditional techniques with state of the art technologies and a variety of approaches have been developed to increase fermentation efficiency and reduce cost and fermentation time This book reports on all the recent innovations in vinegar production and compares them to the traditional submerged fermentation systems The new trends on raw materials substrate pretreatment strategies alcoholic fermentation and acetic acidification systems are also reviewed

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Handbook Of Fruits And Fruit Processing Introduction

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