

Table of Contents

	Preface	VII
Chapter 1	Introduction to Food Science	1
	a. Food Chemistry	1
	b. Food Microbiology	4
Chapter 2	Food Technology: Processing and Preservation	31
	a. Food Processing	31
	b. Food Preservation	35
	c. Low Temperature Preservation	36
	d. Thermal Processing and Preservation	38
	e. Canning and Bottling of Foods	43
	f. Fermentation and Pickling	63
	g. Food Irradiation	64
	h. Chemical Preservation	68
Chapter 3	Milk and Milk Products	70
	a. Ultra-High Temperature Processing Milk and Milk Products	70
	b. Technology of Dried Milk	82
	c. Technology of Ice Cream and Frozen Desserts	96
	d. Technology of Cheese Manufacture	111
Chapter 4	Processed Foods	119
	a. Technology of Biscuits Manufacture	119
	b. Technology of Wafer Biscuits	126
	c. Technology of Cake Manufacture	138
Chapter 5	Meat Products	144
	a. Meat Tenderization	150
	b. Preparatory Procedures of Meat	152
	c. Canning of Meat	160
	d. Effects of Processing and Preservation Technologies on Meat Quality	172
Chapter 6	Spices and Condiments	199
	a. Chemical Composition of Condiments	204
	b. Chemical Composition of Spices	208

c. Technology of Manufacturing Spice Oil and Oleoresins	211
d. Chillies	215
e. Cardamom	219

Permissions

Index

Preface	vii
Chapter 1 Introduction to Food Science	1
a. Food Chemistry	1
b. Food Microbiology	1
Chapter 2 Food Technology: Processing and Preservation	31
a. Food Processing	31
b. Food Preservation	35
c. Low Temperature Preservation	35
d. Thermal Processing and Preservation	38
e. Canned and Bottled Foods	38
f. Fermentation and Drying	63
g. Food Irradiation	64
h. Chemical Preservation	69
Chapter 3 Milk and Milk Products	70
a. Ultra-High Temperature Processing Milk and Milk Products	70
b. Technology of Dried Milk	82
Chapter 4 Technology of Ice Cream and Frozen Desserts	84
Chapter 5 Technology of Cheese Manufacture	111
a. Technology of Cheese Manufacture	111
b. Technology of Water Biscuits	135
c. Technology of Cake Manufacture	138
Chapter 6 Spices and Condiments	150
a. Chemical Composition of Condiments	150
b. Preparatory Procedures of Meat	150
c. Canning of Meat	150
d. Effect of Processing and Preservation Technologies on Meat Quality	150