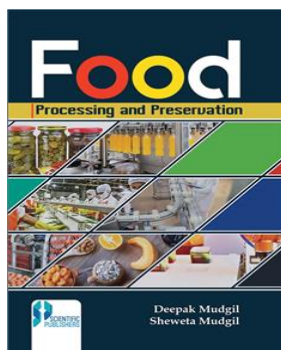


Food Processing and Preservation

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ISBN	: 9789363460522	Book Format	: Book & eBook
E-ISBN	: 9789389184921	Binding	: Hard Bound
Language	: English	Edition	: 1
Imprint	: Scientific Publishers	© Year	: 2026
Pages	: 386	Trim Size	: 6.25 X 9.50 X 1.00
Weight	: 705 Gms		
Book Type	: Reference Book		

Print Book : ₹3,550.00

Individual E Book : ₹3,705.00

Institutional E Book : Price available on request

Blurb

This book will cover all aspects of food processing & preservation such as heating, refrigeration, freezing, concentration, drying, dehydration, baking, frying, irradiation, microwave processing, chemical preservation, high hydrostatic pressure processing, pulsed electric field processing, pulsed light & ultrasound processing, extrusion processing, dielectric, Ohmic and infrared heating etc. Recent developments in above mentioned topics will be covered in this book. This reference book will provide the learning material for students and research scholar of B.Tech, MSc/M. Tech Degree, respectively. Currently, food processing & preservation is a fundamental subject taught at graduation and post-graduation level in food related disciplines.

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Date :- Sat Aug 15 2026