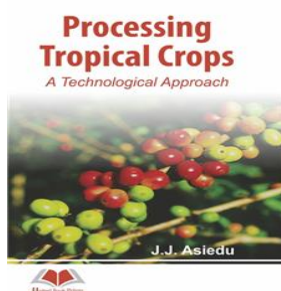


Processing Tropical Crops : A Technological Approach



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Blurb

Processing Tropical Crops covers all aspects of processing ten major crops: Casava, Cocoa, Coconut, Coffee, Groundnut, Maize/Corn, Oil Palm Sorghum and Millet, Soya beans and Yam. Each crop is considered in the light of existing traditional methods of processing, the technologies and equipment used, and the chemical and physical properties of the crop. Concise reference is provided through the extensive use of graphs and tables. The book offers food technologists, food engineers, biochemists, development aid workers, manufacturers of processing equipment and food scientists a valuable source of information on the processing possibilities and potential of the selected crops. It should also serve as a useful text for a variety of science courses, including food technology, food engineering and chemistry at the undergraduate level.

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