

A COMPLETE COURSE IN CANNING

And Related Processes
THIRTEENTH EDITION

BOOK III PROCESSING PROCEDURES FOR CANNED FOOD PRODUCTS



A Complete Course In Canning And Related Processes

Susan Featherstone



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A Complete Course in Canning and Related Processes: Microbiology, packaging, HACCP and ingredients Susan Featherstone,2015

A Complete Course in Canning and Related Processes ,1987

A Complete Course in Canning and Related Processes: Basic information on canning ,1987

A Complete Course in Canning and Related Processes: Packaging, aseptic processing, ingredients ,1987

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Food Processing Technology P.J. Fellows, 2022-06-18 Food Processing Technology Principles and Practice Fifth Edition includes emerging trends and developments in food processing The book has been fully updated to provide comprehensive up to date technical information For each food processing unit operation theory and principles are first described followed by equipment used commercially and its operating conditions the effects of the operation on micro organisms and the nutritional and sensory qualities of the foods concerned Part I describes basic concepts Part II describes operations that take place at ambient temperature Part III describes processing using heat Part IV describes processing by removing heat and Part V describes post processing operations This book continues to be the most comprehensive reference in the field covering all processing unit operations in a single volume The title brings key terms and definitions sample problems recommended further readings and illustrated processes Presents current trends on food sustainability environmental considerations changing consumer choices reduced packaging and energy use and functional and healthy plant based foods Includes highly illustrated line drawings and or photographs to show the principles of equipment operation and or examples of equipment that is used commercially Contains worked examples of common calculations

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