

## **GC-FP-04T Food Preservation II**

**Total Marks: 100**

**External Marks: 70**

**Internal Marks: 30**

**Credits: 6**

**Pass Percentage: 40%**

**Unit I - Preservation by drying:** Concept, history; Types of drying and dryers; Treatments prior to drying.

**Unit II -Preservation by use of high temperature:** Concept and importance; Various methods used- pasteurization, Boiling, Canning; Effect of high temperature on food.

**Unit III -Preservation by Low Temperature:** Concept, History; Types of Preservation methods by low temperature; Different equipment's used for preservation by low temperature; Treatments Prior to freezing

**Unit IV -Modern techniques in food preservation:** Concept, Definition; High Hydrostatic pressure; Hurdle technology; Pulse electric field.

### **References:**

- 1) Prakash Triveni : Food Preservation, Aadi publication, Delhi.
- 2) M .Shafiur Rahman : Hard Book Of Food Preservation, Marcel Dekker Inc, New York.
- 3) McWillims and Paine : Modern Food Preservation , Surjeet Publication.
- 4) Fellows, P and Ellis H. 1990 Food Processing Technology: Principal and Practicals, New York.
- 5) NPCB Board, Modern Technology on Food Preservation
- 6) B. Sivasankar; Food Processing and Preservation