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## INTRODUCTION TO FOOD PROCESSING (HIGHER EDUCATION TEACHING MATERIALS)



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paperback. Book Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Pages Number: 187 Publisher: Business. Zhejiang University Pub. Date :2008-12-01 version 1. This book succinctly describes the food. meat. dairy. fruits. vegetables. seafood. spices. and fermented foods and other major agricultural processing process. Book is divided into 13 chapters. including: vegetables. mushrooms and fruit processing; grains. beans and potato processing; milk processing; meat. egg processing; aquatic products processing; seasonings processing; hobbies food processing; processing of alcoholic beverages; fats and oils processing; food storage technology. This book can be used as food. grain. aquatic products. agricultural products processing and storage of reference books and students of professional colleges and universities. but also as an industrial economy. commerce. tourism. business administration. foreign trade. logistics management and other professional student support materials. Contents: Chapter 1 Introduction 1.1 food processing history. current situation and prospects of the food processing industry 1.2 status and characteristics of the target 1.4 1.3 Food processing Food processing means Chapter 2 of vegetables. mushrooms. fruits. vegetables processing 2.1. fungi processed fruits and beverages 2.4 2.3 2.2 pickles jams 2.5 dried fruit (raisins) 2.6 preserved fruit. candied fruits and vegetables Canned 2.7 Exercise 1 of Chapter 3 grains of rice and its processed products. processed 3.1 3.2 3.3 Classification of bread wheat flour bread 3.5 3.4 3.6 3.7 Other grains noodles instant noodles and processed beans processing Chapter 4 4.1 4.3 yuba bean curd tofu 4.2 4.4 4.5 natto fermented soybean intensive processing products with Chapter 5. Exercise 2 5.1 sweet potato processing and potato starch. potato flour 5.3 5.2 mashed potatoes corn starch 5.4 of Chapter 6. milk composition and processing characteristics of milk 6.1 6.2 6.3 sterilized milk and butter. fresh cream cheese 6.5 6.4 6.6 yogurt...



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