Quality Control for Value Addition in Food Processing

Dev Raj : Scientist (Food Technology), Rakesh Sharma: Assistant Professor (PHT), & V K Joshi: Professor & Head

Department of Postharvest Technology, Dr.YS Parmar University of Horticulture & Forestry, Nauni, Solan 173230, Himachal Pradesh, India

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The students, teachers, and researchers often need a direct reference which is complete on the subject for teaching undergraduate or postgraduate students. The book on **"Quality Control for Value Addition in Food Processing"** consists of 12 chapters on Food Processing Industry, Processing Plant, Processing Plant Hazards, Quality Characteristics, Quality Control and Management, Food Standards and Statutes, Food Safety Assurance Systems, Additives in Food Processing, Enzymes in Food Processing, Waste Management in Food Industry, Marketing and Export Management, Practical Methods for Quality Control along with glossary and annexures.

The text in the chapter has been illustrated with tables, figures and plates for better understanding of the contents. The book chapters have been designed as per the ICAR syllabus for UG and PG students. At present, there is no book available which gives an orientation for quality control in food processing industry. The book will be highly beneficial to both UG and PG students undergoing courses in Postharvest Technology, Food Technology, Food Science and Technology as well as for professionals related to quality management systems in food processing industry.

In addition, support tools related to quality control in process will be suggested with practical examples of application. 2. Evolution of the quality management: A brief history.Â In general, the operating system of quality control in the food industry must meet some specific tasks. One of the tasks is to ensure compliance with sanitary standards and compliance requirements of the legislation, including with regard to food safety standards, the Good Manufacturing Practices (GMP) and the system Hazard Analysis and Critical Control Points (HACCP).Â While inspection by attributes takes values from the set of integers, inspection by variable takes values in the set of real numbers [11, 12]. It also includes the process of value addition to produce products through methods such as preservation, addition of food additives, drying etc. with a view to preserve food substances in an effective manner, enhance their shelf life and quality. Significance. The Food Processing Industry (FPI) is of enormous significance as it provides vital linkages and synergies that it promotes between the two pillars of the economy, i.e. agriculture and industry. Employment Generation: It provides direct and indirect employment opportunities, because it acts as a bridge between Agriculture and Manufacturi