

GUJARAT TECHNOLOGICAL UNIVERSITY
B.E. SEMESTER : VIII
FOOD PROCESSING AND TECHNOLOGY

Subject Name: **HORTICULTURAL PRODUCE PROCESSING**

Sr. No.	Course Contents	Total Hrs
1.	Introduction: Morphology of fruits and vegetables, structure and composition.	03
2.	Post harvest plant physiology: Maturity/harvesting indices, Post harvest plant processes like respiration, photosynthesis and ripening, Physicochemical changes during ripening.	09
3.	Processing of fruits and vegetables by canning and freezing: Washing, peeling, grating, slicing dicing, deseeding, blanching - Importance of Blanching operations - Batch and Continuous Blanching.- Hot water and Steam Blanching.- Canning operations – precautions in canning operations, Spoilage of canned foods.	10
4.	Squashes, Cordials and Juices: Introduction Types of squashes Extraction and preparation, flow diagrams of each storage, preservatives syrups.	08
5.	Tomato Processing: Juice, concentrate, puree and ketchup.	06
6.	Processing in the form of sugar base products: Jam, jellies, marmalades, preserves.	08
7.	Processing by pickling: Preparation of pickles and chutneys.	06

Reference Books:

1. Post Harvest Physiology of Perishable Plant Products. By Stanley J. Kays. C B S.
2. Preservation of Fruits and Vegetables. By Girdharilal, Sidhappa G.S. and G.L. Tondon.
3. Commercial Fruits and Vegetables Products, By Cruess W.V.
4. Technology of Juice Manufacture, By Tressler.