

Home Scale Fruit and Vegetable Preservation (IHT-506)

DURATION - 5 DAYS

COURSE CONTENT

Introduction

Importance, Scope and Advantages

Selection of Materials

Selection of Raw Materials

Grading, Washing, Cleaning, Drying

Processing

Drying-sun Drying, Hot Air Oven Drying

Pickles, Salt, Brine Preservation

Minimal Processing

Food Colour

Choice of Colour

Gradations

Food Preservative

Classification of Food Preservatives

Intelligent Use of Preservatives

Natural, Natural Identical and Artificial Preservatives