

**CONTENTS**

1	INTRODUCTION	1
2	PRINCIPLES OF PRESERVATION	9
3	RAW MATERIAL-PRODUCTION AND POST-HARVEST PREPARATION	25
4	THERMAL PROCESSING	42
5	FREEZING	66
6	DEHYDRATION	78
7	EXTENSION OF SHELF-LIFE BY STORAGE TECHNIQUES	91
8	OTHER METHODS OF PRESERVATION	104
9	FRUIT AND VEGETABLE JUICES AND RELATED PRODUCTS	116
10	DESIRABLE AND UNDESIRABLE CONSTITUENTS OF FOOD	129
11	FOOD-PROCESSING FACTORY LOCATION, DESIGN AND OPERATION	140
	Index	154