

CONTENTS

I. Historical and Introductory	1
II. Transport data and nutritive values	8
III. Dehydration, canning and refrigeration compared	16
IV. Characteristics of biological materials	20
V. General principles and methods of dehydration : type of driers	23
VI. The dehydration of vegetables	52
VII. The dehydration of animal products	78
VIII. Pre-cooked, compounded and compressed dried foods	91
IX. The storage of dehydrated foods	101
X. Packaging dehydrated foods	125
XI. The examination of dehydrated foods	138
XII. Bacteriological aspects of dehydration	161
XIII. The control of insects infesting dehydrated foods	167
Appendix: Table of dehydration data facing	172
Index	173