

CONTENTS

I	VINEGAR	5
II	SALT AND ITS APPLICATIONS IN THE PICKLING INDUSTRY	32
III	HERBS AND SPICES FOR PICKLE AND SAUCE PRODUCTS	38
IV	PICKLED VEGETABLES, PICKLES AND CHUTNEYS	68
V	PRINCIPLES INVOLVED IN THE MICRO-BIOLOGICAL KEEPING QUALITY OF PICKLES AND SAUCES	106
VI	THICK AND THIN SAUCES	119
VII	TOMATO KETCHUP AND TOMATO CHUTNEY	170
VIII	TOMATO PASTE	196
IX	SALAD CREAM, MAYONNAISE AND SANDWICH SPREAD	212
X	SAUERKRAUT	238
XI	PICKLED CUCUMBERS	251
XII	MUSTARD PRODUCTS	269
XIII	OLIVES	275
XIV	MISCELLANEOUS PRODUCTS	290
XV	CAPS AND CLOSURES FOR PICKLES AND SAUCE PRODUCTS	302
XVI	FACTORY BUILDINGS AND EQUIPMENT	314
	USEFUL TABLES AND DATA	319
	INDEX	327