

CONTENTS

1. HISTORY AND GROWTH OF FRUIT PROCESSING	1
2. FRUIT HARVESTING, HANDLING, AND STORING	32
3. FRUIT WASHING, PEELING, AND PREPARATION FOR PROCESSING	78
4. SEASONAL SUITABILITY OF FRUITS FOR PROCESSING	100
5. FACTORS AFFECTING MICROFLORA IN PROCESSED FRUIT	113
6. CANNING OF FRUITS	141
7. FREEZING OF FRUITS	266
8. DEHYDRATION OF FRUITS	374
9. BRINING CHERRIES AND OTHER FRUITS	430
10. OTHER METHODS OF FRUIT PROCESSING	447
11. FLAVOR AND COLOR OF FRUITS AS AFFECTED BY PROCESSING	497
12. COMPOSITION AND NUTRITIVE VALUE OF RAW AND PROCESSED FRUITS	539
13. GRADES AND STANDARDS FOR RAW AND PROCESSED FRUITS	580
14. STORAGE LIFE OF CANNED, FROZEN, DEHYDRATED, AND PRESERVED FRUITS	595
15. PLANT SANITATION AND WASTE DISPOSAL	627
16. CONSUMPTION TRENDS AND PROSPECTS	670
INDEX	700