Course outline

- Fruit and vegetables processing
- Preservation methods for fruit and vegetables
- Unit operations applied to juice
- Juice processing principles
- Juice stabilisation and preservation
- Fruit preservation
- Processing of banana
- Processing of cassava, gari and yam, sweet potato into flour

References


2. Food processing Principles and applications (2014). eds Stephanie Clark, Stephanie Jung, Buddhi Lamsal2nd Ed. Wiley Blackwell

