Handbook of Vegetables and Vegetable Processing

Description: Vegetables are an important article of commerce both in developed and developing economies. Many studies point to importance of vegetables in our diet. Handbook of Vegetables and Vegetable Processing serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field. The book can be considered as a companion to Y. H. Hui's popular Handbook of Fruits and Fruit Processing (2006). Handbook of Vegetables and Vegetable Processing is contemporary in scope, with in-depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing, preservation, packaging, and nutrition and food safety. Coverage includes chapters on the biology, horticultural biochemistry, microbiology, nutrient and bioactive properties of vegetables and their significant commercialization by the food industry worldwide. Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation. World-renowned editors and authors have contributed to this essential handbook on vegetables and their production, technology, storage, processing, packaging, safety and commercial product development.

Special Features:
- Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties
- In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies
- Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives and textured vegetable proteins
- Unparalleled expertise on important topics from more than 50 respected authors

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