



SMALL-SCALE FOOD PROCESSING

A guide to appropriate
equipment

Edited and introduced
by Peter Felows
and Ann Hampton



Smallscale Food Procebing A Guide To Appropriate Equipment

Victor M. Corman



Smallscale Food Procebing A Guide To Appropriate Equipment:

Small-scale Food Processing Peter Fellows, Ann Hampton, 1992 Food process fruit and vegetable products cereal and pulse based products baked goods snack foods honey syrups treacle sugar confectionery beverages vegetable oils milk and milk products meat and meat products fish and fish products packaging

Guidelines for Small-scale Fruit and Vegetable Processors Peter Fellows, Food and Agriculture Organization of the United Nations, 1997-01-01 **Quality Assurance for Small-scale Rural Food Industries** Peter Fellows, B. L. Axtell, M. Dillon, Food and Agriculture Organization of the United Nations, 1995-01-01 The purpose of this publication is to stimulate greater awareness among small and medium scale food processors of the need to reduce risks from pesticides food poisoning lack of hygiene and poor manufacturing practices in food processing establishments Basic principles and the differences between quality control and quality assurance are introduced and then discussed in relation to such specific industries as baking fruit processing cereal or oilseed milling and herb and spice processing Back cover

Setting up and running a small-scale cooking oil business Axtell, B., Fellows, P., 2012-12-31 The result of a collaborative effort by small business owners and advisers in ACP countries this manual covers everything you need to know about starting up and managing a small scale cooking oil business Helpfully illustrated with numerous tables checklists and case studies it highlights important aspects such as production processing and quality control Marketing packaging branding and customer care are also covered along with invaluable advice on how to plan and manage finances

Setting up and running a small food business Axtell, B., Fellows, P., 2001-11-10 This is the first in a series of manuals on small scale food processing compiled by contributors from several developing countries Intended as a practical guide for people starting or operating a food business it covers a range of topics including hygiene equipment product testing suppliers and retailers and financial production and staff management

Principles and Practices of Small- and Medium-scale Fruit Juice Processing Richard Pierce Bates, J. R. Morris, Philip G. Crandall, Food and Agriculture Organization of the United Nations, 2001-01-01 While large scale juice processing is the subject of many textbooks this publication aims at the gap in information regarding juice processing at the small and medium scale agro industry level It presents technical and economic information designed to address issues affecting medium size juice processors in developing countries

Preservatives and Preservation Approaches in Beverages Alexandru Grumezescu, Alina Maria Holban, 2019-07-17 Preservatives for the Beverage Industry Volume Fifteen a new release in The Science of Beverages series is a valuable resource that discusses preservatives and their impact in the beverage industry including potential health impacts The book takes a broad multidisciplinary approach to explore both conventional and novel approaches of the types and uses of preservatives The latest applications and techniques to reduce the use of non natural or health threatening preservation elements are also covered This is a must have reference for anyone who needs to increase their technical scientific knowledge in this field Includes information on the use of hurdle technology in the preservation of beverages

Provides the latest research and impact of antimicrobial use in the beverages industry Presents the benefits and risks of preservatives to ensure safety in beverage products

Best Practices in Postharvest Management of Leafy Vegetables in Greater Mekong Subregion Countries Antonio L. Acedo (Jr.),Katinka Weinberger,2009 *Post Harvest Technology of Horticultural Crops* K. P. Sudheer,V. Indira,2007 The book post harvest technology assumes great attention during recent years since preservation of agricultural produce is a basic necessity to sustain agricultural production It helps to add value of produce thus having great scope for employment generation at the production catchments In this book the authors have attempted to consolidate different methods of post harvest technology of fruits and vegetables focusing on recent advances This book will benefit both practicing food technologist post harvest technologist who are searching for answers to critical technical questions of post harvest technology Further it will be useful to agricultural engineers food processors food scientist researchers and progressive farmers and tom those who are working in relevant fields it is intended to fill a gap in presently available post harvest technology literature

Seafood Processing Ioannis S. Boziaris,2014-02-03 Part of the new IFST Advances in Food Science Series Seafood Processing Technology Quality and Safety covers the whole range of current processes which are applied to seafood as well as quality and safety aspects The first part of the book Processing Technologies covers primary processing heating chilling freezing irradiation traditional preservation methods salting drying smoking fermentation etc frozen surimi and packaging The subjects of waste management and sustainability issues of fish processing are also covered In the second part Quality and Safety Issues quality and safety analysis fish and seafood authenticity and risk assessment are included

Natural and Artificial Flavoring Agents and Food Dyes Alexandru Mihai Grumezescu,Alina Maria Holban,2017-09-15 Natural and Artificial Flavoring Agents and Dyes Volume 7 in the Handbook of Food Bioengineering series examines the use of natural vs artificial food dyes and flavors highlighting some of the newest production and purification methods This solid resource explores the most recent trends and benefits of using natural agents over artificial in the production of foods and beverages Using the newest technologies and evidence based research methods the book demonstrates how natural flavoring agents and dyes can be produced by plants microorganisms and animals to produce higher quality foods that are more economical and safe to the consumer Explores the most common natural compounds and how to utilize them with cutting edge technologies Includes information on the purification and production processes under various conditions Presents the latest research to show benefits of using natural additives

Postharvest Technology for Small-scale Produce Marketers Lisa Kitinoja,1999

Modified Atmosphere and Active Packaging Technologies Ioannis Arvanitoyannis,2012-06-12 Many factors are relevant in making the proper choice of food packaging material including those related to shelf life and biodegradability To meet these demands new processing and preservation techniques have arisen most notably modified atmosphere packaging MAP and active packaging AP Modified Atmosphere and Active Packaging Technologies

Appropriate Technology ,2003 Aquaculture Microbiology and Biotechnology.

Volume Two Didier Montet, Ramesh C. Ray, 2011-05-16 Fish and shrimp producing industries generate huge amounts of wastes in form of viscera scales waste water etc Applications of microorganisms and or microbes based products have contributed significantly in solving many of these problems associated with aquaculture and waste management This book addresses strategies for control of bacterial inf

Adding Value for Sustainability Kristen Markley, Duncan Hilchey, 2000-10 Designed to provide Cooperative Extension agents other agriculture professionals a background on small scale processing enterprise development in order to educate producers processors communities Discusses the concept of value adding how it contributes to sustainable agriculture Introduces four enterprise owners who share their experiences with small scale processing presents a description of issues involved in the start up of a small scale processing business including the technical aspects of small scale processing enterprises Discusses efforts where processors community members collaborate to develop or support a local small scale processing industry

Food, Technology and Culture in Africa A. Ogunlade, M. Adeleke, 2021-04-01 This book is a multidisciplinary exposition of how scholars from various disciplines research food The chapters unravel the crosscutting themes in the role of food in everyday realities of African societies Food remains indispensable to humanity for a good healthy and quality life but accessibility is shrouded by poor quality food and food fraud thereby making the available food unsafe for consumption by the Nigerian citizens and of course by people around the world The underlying causes of this have largely been attributed to poverty and acquisitive economic gains and to some extent poor food handling by consumers In Nigeria the state of poverty is so severe that the largest proportion of the citizens daily and or monthly income goes on food which is barely enough to access quality and nutritional food Consequently majority of the citizens seek and take up poor quality food that might come their way In the light of drive for unsafe food the food fraudsters had capitalised on the poor Nigerians to make illegally adulterated and poor quality food available at cheaper prices This situation has not only endangered the food distribution system and quality of consumed nutrition in Nigeria but as equally put the health status of Nigerians at risk through long term exposure and build up of chronically toxic contaminants in the body

The Small Dairy Resource Book Vicki H. Dunaway, 2000

Food Borne Pathogens and Antibiotic Resistance Om V. Singh, 2017-01-30 Food is an essential means for humans and other animals to acquire the necessary elements needed for survival However it is also a transport vehicle for foodborne pathogens which can pose great threats to human health Use of antibiotics has been enhanced in the human health system however selective pressure among bacteria allows the development for antibiotic resistance Foodborne Pathogens and Antibiotic Resistance bridges technological gaps focusing on critical aspects of foodborne pathogen detection and mechanisms regulating antibiotic resistance that are relevant to human health and foodborne illnesses This groundbreaking guide Introduces the microbial presence on variety of food items for human and animal consumption Provides the detection strategies to screen and identify the variety of food pathogens in addition to reviews the literature Provides microbial molecular mechanism of food spoilage along with molecular mechanism

of microorganisms acquiring antibiotic resistance in food Discusses systems biology of food borne pathogens in terms of detection and food spoilage Discusses FDA s regulations and Hazard Analysis and Critical Control Point HACCP towards challenges and possibilities of developing global food safety Foodborne Pathogens and Antibiotic Resistance is an immensely useful resource for graduate students and researchers in the food science food microbiology microbiology and industrial biotechnology **Palm Oil** Oi-Ming Lai,Chin-Ping Tan,Casimir C. Akoh,2015-09-01 Palm Oil Production Processing Characterization and Uses serves as a rich source of information on the production processing characterization and utilization of palm oil and its components It also includes several topics related to oil palm genomics tissue culture and genetic engineering of oil palm Physical chemical and polymorphic properties of palm oil and its components as well as the measurement and maintenance of palm oil quality are included and may be of interest to researchers and food manufacturers General uses of palm oil kernel oil and their fractions in food nutritional and oleochemical products are discussed as well as the potential use of palm oil as an alternative to trans fats Some attention is also given to palm biomass bioenergy biofuels waste management and sustainability Presents several chapters related to oil palm genetics including oil palm genomics tissue culture and genetic engineering Includes contributions from more than 80 well known scientists and researchers in the field In addition to chapters on food uses of palm oil the book contains nonfood applications such as use as a feedstock for wood based products or for bioenergy Covers key aspects important to the sustainable development of palm oil

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