



## Summary

This module will try to help its users to know the various technologies of food that are employed to transform the perishable nature of vegetables to a more stable one with extended shelf life and thus provide long duration availability and distribution to distant locations. Vegetables are preserved by various methods like drying/dehydration, canning, freezing, fermentation etc. But before processing there are certain pre processing operations like washing, sorting, grading, blanching etc. which form an integral part of these processing methods. The main aim of processing vegetables is to extend the availability of vegetables beyond their harvesting period by either inactivating micro-organisms or killing them or converting raw materials into consumable products of different nature, thus adding value to them.

