



Summary:

India is the world's second largest producer of fruits and vegetables. But, every year fresh produce worth INR 133 billion gets wasted. This accounts for 18 percent of total production, as per a report of 2013 by Emerson Climate Technologies India, a US-based Manufacturing and Technology Company. On the other hand large population of India is suffering from various nutritional deficiencies, which can be tackled effectively with the consumption of vegetables and fruits. Thus, the preservation of these vegetables are not only the need of the hour but also economically very significant.

Vegetables are one of the most important food inputs for human beings. India is second largest producer of fruits and vegetables in the world. The highly perishable nature of vegetable needs various methods have been used traditionally like fermentation, drying, pickling etc. Irradiation refrigeration and freezing are the modern methods for preservation. Modified atmospheric packaging too contributes significantly to extend the shelf life of vegetables. Nutritionally and economically the preservation of vegetables has immense potential to human health.

