

ASSIGNMENT

Q.1.What are the criteria for processing vegetables; and how does varietal difference influence the processing?

Q.2.What is blanching and different methods to perform it? What is the role played by and purpose of blanching during processing vegetables?

Q.3.Discuss preservation of vegetables by drying. What are the various considerations that should be taken care off while packing and storage of dried vegetables?

Q.4.Draw the flowchart for canning vegetables and discuss the various considerations that should be looked upon while canning vegetables.