



Summary

As high as 50-60% of the food that we produce is lost due to lack of processing. Preservation of food has capability to provide food to our population. A number of preservation technologies are used traditionally along with new technologies. They may be at home scale to high ended factory scale systems. High value products from low grade material can be produced by innovative and appropriate processing and packaging technologies. In many places utilization of by-products and residue waste are used for the production of value added foods through an integrated approach. These initiatives call for skill development and modernization of the existing traditional technologies.