



Summary

Modern food processing industries preserve food by choosing from several preservation approaches (heat addition or removal, acidity, water activity, pressure, electric field, among others) to transform raw food materials to produce microbiologically safe. This also helps in producing extending shelf life, consumer-desired, convenient, value-added foods. Successful food processing requires integration of knowledge from several disciplines including engineering, chemistry, physics, biology, nutrition, and sensory sciences. The type of food processing operation chosen can influence the extent of changes in product quality (color, texture, and flavor) attributes. The extent of nutrient and quality retention in processed food depends upon intensity of treatment applied, type of nutrient or food quality attribute, food composition, and storage conditions. This lecture deals in giving a primer for fundamentals of food engineering and food processing.

This lecture deals with basics and fundamental themes involved in the food engineering subject. This module is introductory and caters to students who are interested in understanding the outline of Food Engineering courses under the following subheadings