



Fundamentals of **FOOD ENGINEERING AND APPLICATIONS**

Food Processing Industry is emerging as one of the most potent sector in India, as the country moves from food scarcity to food surplus. Globally, India ranks almost in top five positions as a producer in various categories of plant and animal oriented food products. This urges to utilize surplus production in systematic and scientific way for its value addition to produce variety of food products for consumption and export. In view of this, India has a significant ability to establish itself as the World's Food Factory. Consequently, the technical manpower requirement in the area of food processing is increasing dramatically. To update and upgrade the technical and scientific knowledge, recent literature is required. The purpose of this book is to cement the gap between the fundamentals of food engineering and its application in the form of technologies at practical execution.

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