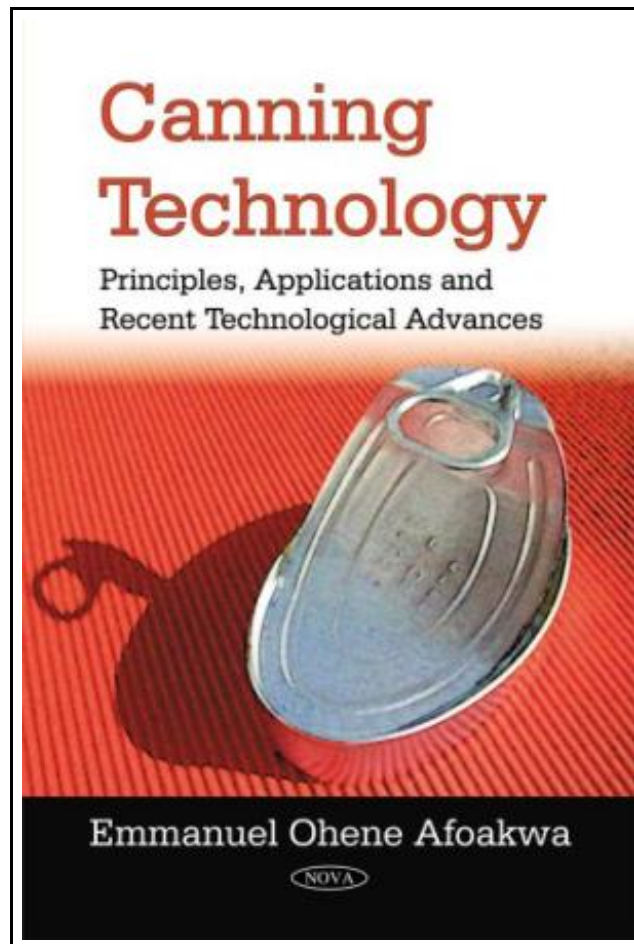


## Canning Technology: Principles, Applications and Recent Technological Advances



Filesize: 4.52 MB

### ***Reviews***

*This pdf is so gripping and intriguing. I could comprehend almost everything using this composed ebook. You are going to like just how the article writer create this ebook.*  
*(Miss Dakota Zulauf)*

## CANNING TECHNOLOGY: PRINCIPLES, APPLICATIONS AND RECENT TECHNOLOGICAL ADVANCES

[DOWNLOAD](#)

To read **Canning Technology: Principles, Applications and Recent Technological Advances** eBook, remember to refer to the link under and download the document or get access to additional information that are in conjunction with CANNING TECHNOLOGY: PRINCIPLES, APPLICATIONS AND RECENT TECHNOLOGICAL ADVANCES ebook.

Nova Science Publishers Inc. Paperback. Book Condition: new. BRAND NEW, Canning Technology: Principles, Applications and Recent Technological Advances, Emmanuel Ohene Afoakwa, Canned foods are a significant component of the diet of most people in both developed and developing countries, offering a wider choice of nutritious, good quality foods in a convenient form all year. During canning, both desirable and undesirable changes occur in nutritional and sensory properties of foods, resulting from heat treatment employed for the destruction of microorganisms to achieve the desired commercial sterility. The extent of thermal processing, in terms of both temperature and duration of the treatment, is dependent upon the chemical and physical composition of the product, the canning medium and the conditions of storage, determining the product quality in terms of its sensory properties and nutrient content. This book reviews the major principles and operations used during food canning, identifies the nutritional and sensory changes occurring during the process and their effect on the quality of canned foods. In addition, it explains the use of response surface methodology (RSM) as modelling and optimisation techniques used in the canning industry in recent times to manipulate canning processes to maintain the nutritional and sensory qualities of canned foods, using two recent studies where RSM was used to study the effect of pre-canning processes including blanching time, soaking time and sodium hexametaphosphate  $[(NaPO_3)_6]$  salt concentration on moisture, minerals, leached solids, phytates, tannins and hardness (texture) of cowpeas (*Vigna unguiculata*) and bambara groundnut (*Voandzei subterranea*). Regression models were developed to predict the pre-canning parameters that yield the best quality products, with minimal effects on the nutritional and textural properties of the products. The optimal conditions found to achieve the optimum quality of the canned cowpeas were blanching time of 5 min, soaking time of 12 h and  $[(NaPO_3)_6]$  salt...



[Read Canning Technology: Principles, Applications and Recent Technological Advances Online](#)



[Download PDF Canning Technology: Principles, Applications and Recent Technological Advances](#)

## Relevant eBooks



### **[PDF] The Preschool Inclusion Toolbox: How to Build and Lead a High-Quality Program**

Click the web link below to download and read "The Preschool Inclusion Toolbox: How to Build and Lead a High-Quality Program" file.

[Download PDF »](#)



### **[PDF] TJ new concept of the Preschool Quality Education Engineering: new happy learning young children (3-5 years old) daily learning book Intermediate (2)(Chinese Edition)**

Click the web link below to download and read "TJ new concept of the Preschool Quality Education Engineering: new happy learning young children (3-5 years old) daily learning book Intermediate (2)(Chinese Edition)" file.

[Download PDF »](#)



### **[PDF] TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (3-5 years) Intermediate (3)(Chinese Edition)**

Click the web link below to download and read "TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (3-5 years) Intermediate (3)(Chinese Edition)" file.

[Download PDF »](#)



### **[PDF] Readers Clubhouse Set B Time to Open**

Click the web link below to download and read "Readers Clubhouse Set B Time to Open" file.

[Download PDF »](#)



### **[PDF] TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (2-4 years old) in small classes (3)(Chinese Edition)**

Click the web link below to download and read "TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (2-4 years old) in small classes (3)(Chinese Edition)" file.

[Download PDF »](#)



### **[PDF] Skills for Preschool Teachers, Enhanced Pearson eText - Access Card**

Click the web link below to download and read "Skills for Preschool Teachers, Enhanced Pearson eText - Access Card" file.

[Download PDF »](#)