

Subject: Food science and technology/Food processing-SEC

**SMALL SCALE PROCESSING OF FRUITS AND VEGETABLES-SEC [2+2]**

**Unit I**

- Composition and nutritive value of fruits and vegetables
- Processed products of fruits and vegetables(Jam, Jelly, marmalade, juice, sauces, chutney and candy)
- Storage of fruits and vegetables-Controlled atmospheric storage and refrigeration
- Post-harvest changes in fruits and vegetables

**Unit II**

- Tomato products-Juices, paste, puree, ketchup, cocktail
- Processing of mushroom
- Drying and dehydration of fruits and vegetables
- Freezing and canning of fruits
- Packaging requirement of fruits and vegetables

- **PRACTICALS**

- Preparation of syrup and brine solution
- Cut out analysis of canned fruit and vegetables
- Preparation of preserve
- Preparation of tomato sauce and ketchup
- Preparation of apple jam
- Preparation of mixed pickle