

Quality Control for Value Addition in Food Processing



Dev Raj, Rakesh Sharma and VK Joshi



in Food Industry, Marketing and Export Management, Practical Methods for Quality Control along with glossary and annexures. The text in the chapter has been illustrated with tables, figures and plates for better understanding of the contents. The book chapters have been designed as per the ICAR syllabus for UG and PG students. At present, there is no book available which gives an orientation for quality control in food processing industry. The book will be highly beneficial to both UG and PG students undergoing courses in Postharvest Technology, Food Technology, Food Science and Technology as well as for professionals related to quality management systems in food processing industry.

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It is hoped that the book will be welcomed and its benefits will be availed by an increased number of food professionals like students, researchers, teachers and all those who have interest in the subject. Although, every care has been taken by the authors while writing this text book even then spelling mistakes, overlapping; repetition of brief portion here and there could not be helped. Needless to say, errors and omissions are solely our. Constructive criticisms and suggestion by the readers are welcome for improving the quality of manuscript. Reader's indulgence in this regard is highly solicited.

Dev Raj
Rakesh Sharma
V K Joshi

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ACRONYMS/ABBREVIATIONS

APEDA	Agricultural and Processed Food Products Export Development Authority
ATP	Adenosine triphosphate
a_w	Water activity
BIS	Bureau of Indian Standard
CAC	Codex Alimentarius Commission
CCP	Critical Control Point
CFBB	Corrugated Fibre Board Box
DON	Deoxynivalenol or Vomitoxin
EU	European Union
EUREPGAP	Euro-Retailer Produce Working Group on Good Agricultural Practices
FAO	Food and Agricultural Organization of the United Nations
FDA	Food and Drug Administration (USA)
FPO	Fruit Product Order (1955)
GAP	Good Agricultural Practices
GATT	General Agreement on Tariffs and Trade
GDP	Gross domestic production
GHP	Good Hygeine Practices
GM Foods	Genetically Modified Foods
GMP	Good Manufacturing Practices
HACCP	Hazard Analysis Critical Control Point
IFS	International Food Standard
ISO	International Organization for Standardization

Quality Control for Value Addition in Food Processing

Dev Raj : Scientist (Food Technology), **Rakesh Sharma**: Assistant Professor (PHT), & **V K Joshi**: Professor & Head, Department of Post Harvest Technology, Dr YS Parmar University of Horticulture & Forestry , Nauni, Solan, Himachal Pradesh 173 230, India

The students, teachers, and researchers often need a direct reference which is complete on the subject for teaching undergraduate or postgraduate students. The book on "Quality Control for Value Addition in Food Processing" consists of 12 chapters on Food Processing Industry, Processing Plant, Processing Plant Hazards, Quality Characteristics, Quality Control and Management, Food Standards and Statutes, Food Safety Assurance Systems, Additives in Food Processing, Enzymes in Food Processing, Waste Management in Food Industry, Marketing and Export Management, Practical Methods for Quality Control along with glossary and annexures.

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