A HANDBOOK ON





P. Jacob John

drastic demand for processed and convenient food which are mostly depending on the packaging systems and materials.

Food packaging is defined as a means or systems by which a fresh produce or processed product will reach from production centre to the ultimate consumer in safe, sound and hygienic condition. It is a combination of art, science and technology. It forms a part of production, storage, handling, distribution, retailing and end use.

Considering the importance of packaging, it has become a subject of learning in Agriculture, Horticulture, Dairy Science, Food Science and Technology, Agricultural Engineering etc. Informations on food packaging are available through various publications of Central Food Technological Research Institute (CFTRI) Mysore, Indian Institute on Packaging Technology, Mumbai. A compilation of all these informations including the relevant informations gathered from net and journals have prompted me to develop "A Handbook on Food Packaging". I acknowledge the above publications to form a basis for this book. I also feel this hand book will defiantly provide some basic ideas for the students, faculty and research workers in the field of food processing and packaging as a ready reckoner.

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given on the label after being qualified by the word "STYLE", "BRAND" or "TYPE" as the case may be. No statement, word, picture or design which may convey a false impression or give a false indication of origin or quality, can appear on the label.

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Agmark Rules

Agmark rules are related to the quality specifications and needs of certain agricultural products to be eligible for Agmark certification. They also specify the type of packages that can be used for various products and labelling declarations that have to be given. Some of the food products that have been covered under these rules are edible nuts, ghee, honey, pulses, spices and condiments and TOTTE OF THE STATE vegetable oils.

References

G.C.P.Ranga Rao (1995) Packaging laws and regulations in the book "Profile on Food Packaging" Published from CFTRI, Mysore.

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