

Home-Scale Processing and Preservation of Fruits and Vegetables

The new Monograph on *Home-Scale Processing and Preservation of Fruits and Vegetables* brought out by CSIR-CFTRI, Mysore is a very good source of information for Cottage Industries, FPOs, SHGs and Microentrepreneurs looking at fruit and vegetable processing. The current edition of Monograph focuses on widely employed processing and preservation techniques for value addition to select fruits and vegetables, keeping in view the market potential. In the current scenario of farmers being encouraged to become farmer-entrepreneurs to support the cause of doubling farmers' income and also to minimize post harvest losses, this Monograph aptly provides valuable information to those who wish to venture in to the field of fruits and vegetable processing. This Monograph details basic principles as well as techniques adopted for preservation of fruits and vegetables, while highlighting the key technical points to be kept in mind in each processing technique. The stages involved in various methods of preservation, viz., Canning, Bottling, Drying, Brine preservation and also in preparation value added products such as Jam, Syrup, Candy, Toffee are explained in a simple and easy to understand format. The description about value added products from fruits covers most of the commonly available fruits like Lemon, Orange, Mango, Tomato, Cashew apple, Sapota, Apple, Banana, Pineapple, Jackfruit, Guava, Grape, Papaya, Carambola, Loquat, Musk Melon, Bilwa and Palmyrah Palm Kernel. The section on vegetables, details about value addition to widely grown items such as Sweet turnip, green Chillies, Carrot, Peas, Peth and Bamboo, besides including canning of non-acid and curried vegetables, drying of protocols for various vegetables. Considering the fact that there is good potential to set-up small scale units for value addition as well as for marketing such products through good marketing strategies, information provided in the Monograph could well be very useful. In view of the fact that food product developed need to have Food Safety and Standards Authority India (FSSAI) approval, it is essential for every entrepreneur to have information about FSSAI 2006 act and registration & licensing procedures. About FSSAI 2006 act, brief outline of schedules, forms and annexure details presented is expected to offer basic information about act and also bird's eye view about registration and licensing requirements. The list of processes/know-how on fruits and vegetable available with CSIR-CFTRI for commercial exploitation by entrepreneurs are presented at the end. This

information is expected to help new entrants to narrow down their focus on selection/identification of products for their new venture.

In a nutshell, we can say that this Monograph is of comprehensive nature and provides key information to potential entrepreneurs to start the venture. Hope this Monograph will reach large number of people and support their endeavor.