

### **Course outline**

- Fruit and vegetables processing
- Preservation methods for fruit and vegetables
- Unit operations applied to juice
- Juice processing principles
- Juice stabilisation and preservation
- Fruit preservation
- Processing of banana
- Processing of cassava, gari and yam, sweet potato into flour

### **References**

1. Dennis R HeldMan and Daryl B. Lund (2007). Handbook of Food Engineering, 2<sup>nd</sup> Ed. CRC Press
2. Food processing Principles and applications (2014). eds Stephanie Clark, Stephanie Jung, Buddhi Lamsal 2<sup>nd</sup> Ed. Wiley Blackwell
3. Ibraz, A. (2002). Unit Operations in Food Engineering. Food Preservation Technology Series. CRC Press,
4. Sahay, K. M. and Singh, K.K (2001). Unit Operations of Agricultural Processing. Second Revised Edition. Vikas Publishing House PVt. LTD., New Delhi.
5. Earle R. L. (1983). Unit operations in Food Processing. Publisher: NZIFST (Inc.), New Zealand.