

▪ SEMESTER:- IV

▪ COURSE NO.:- FST-249

▪ COURSE TITLE:- FRUIT AND VEGETABLE PROCESSING

▪ CREDITS:- 3(2+1)

➤ THEORY

NO. OF UNITS	TOPICS	NO. OF LECTURES
1	<i>Production and processing scenario of fruits and vegetables in India and World</i>	1
2	<i>Scope of fruit and vegetable preservation industry in India. present status, constraints and prospects</i>	2
3	<i>Overview of principles and preservation methods of fruits and vegetables</i>	3
	<i>Commercial processing technology of following fruits and vegetables</i>	
4	<i>Mango: pulp, RTS, squash, canned pulp, toffee amchur, pickle, powder, bar</i>	2
5	<i>Banana: wafers, puree, powder, banana fig</i>	1
6	<i>Papaya: jam, candy, RTS, nectar, squash, papain.</i>	1
7	<i>Pomegranate: juice, squash, syrup, anardana, dalimb manuka, anargoli.</i>	2
8	<i>Guava; jelly, cheese, juice, canned guava, squash, toffee</i>	1
9	<i>Grape: raisin, juice, wine</i>	1
10	<i>Fig : pulp, dried fig, toffee, powder, bar</i>	1
11	<i>Citrus fruits: jelly, marmalade, RTS, squash, candy</i>	1
12	<i>Aonla ; preserve, jam, candy, juice, squash, powder, dried shreds, chavanprash, pickle, chutney, sauce, sweets.</i>	2
13	<i>Tamarind: pulp, powder, toffee, bar, RTS, slab</i>	2
14	<i>Jamun : jelly, RTS, syrup, wine, flakes, bar, powder</i>	1
15	<i>Wood apple: jelly, marmalade</i>	1
16	<i>Tomato: ketchup, sauce, puree, soup, chutney, pickle</i>	2
17	<i>Ginger: preserve, candy, dried ,ginger pickle, RTS, syrup.</i>	1
18	<i>Onion: dried onion, powder</i>	1
19	<i>Garlic : dried garlic, powder,</i>	1
20	<i>Potato : wafer, starch, papad</i>	1

21	<i>Carrot: preserve, candy, pickle, jam</i>	1
22	<i>Cauliflower and Cabbage: dried cauliflower and cabbage, sauerkraut, pickle</i>	1
23	<i>Leafy vegetables; dried leafy vegetables (spinach, fenugreek, coriander leaves, curry leaves)</i>	1
24	<i>Bitter gourd: pickle, dried bitter gourd</i>	1
	TOTAL	32

➤ PRACTICALS

NO. OF UNITS	TOPICS	NO. OF EXPT.
1	<i>Canning of mango/guava/papaya</i>	1
2	<i>Preparation of fruit jam: apple/mango/guava/ papaya/aonla/strawberry</i>	1
3	<i>Preparation of fruit jelly: wood apple/ sweet orange/mandarin/guava/ tamarind.</i>	1
4	<i>Preparation of fruit marmalade:</i>	1
5	<i>Preparation of fruit preserve and candy</i>	1
6	<i>Preparation of fruit RTS</i>	1
7	<i>Preparation of fruit squash</i>	1
8	<i>Preparation of fruit syrup</i>	1
9	<i>Preparation of grape raisin, dried fig and banana fig.</i>	1
10	<i>Preparation of anardana and dalimb manuka</i>	1
11	<i>Preparation of fruit cheese.</i>	1
12	<i>Preparation of pickle, mixed pickle</i>	1
13	<i>Preparation of dried ginger</i>	1
14	<i>Preparation of amchur</i>	1
15	<i>Preparation of dried onion and garlic</i>	1
16	<i>Preparation of banana and potato wafers</i>	1
17	<i>Preparation of dehydrated leafy vegetable</i>	1
	TOTAL	17

➤ *Reference Books:*

- *Fruit and Vegetable Preservation Principles and Practices* *Srivastava R. P. and Sanjeev Kumar*
- *Post Harvest Technology of Fruits and Vegetables : Handling, Processing, Fermentation and Waste Management vol. I and II* *Verma L. R. and Joshi V. K.*
- *Hi Tech Horticulture* *Singh D. K.*
- *Preservation of Fruits and Vegetables* *Khader*

- *Fruit and Vegetable Preservation* *Bhutani R. C.*
- *Principles of Fruit Preservation* *Morris, Thomas Norman*
- *Preservation of fruits and vegetables* *Giridharilal, G. S. Siddappa and G. L. Tandon.*