


**SIXTH SEMISTER
VII-PAPER (SYLLABUS)**

B.Sc. (HORTICULTURE)

FRUITS AND VEGETABLES PRESERVATION TECHNOLOGY

- Chapter 1:** Principles of fruits and vegetables preservation – Principles of processing of vegetables and fruit products.
- Chapter 2:** Methods of preservation of fruits and vegetables by canning, bottling-Spoilages in canned products.
- Chapter 3:** Preparation of Juices – Jams-Jellies-Squash-Marmalade-Cordials-Sauces-Fermentation products including beverages-Pickels-Chutneys.
- Chapter 4:** Preparation of Soups – Ketchup – Drying of fruits and vegetables.
- Chapter 5:** Preparation of Crystallized fruits – Candy fruits – Glace fruits


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