

Book Review

by

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The revised edition of the Monogram, *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 attached to fruit and vegetable processing. The current edition of the Monogram 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, as farmers are encouraged to enable 'Doubling farmers' income' and also to minimize post harvest losses, this monogram aptly provides valuable information to those who wish to venture in to the field of fruits and vegetable processing.

This monogram details basic principles as well as techniques adopted for preservation of fruits and vegetables, while highlighting the key technical points related to each of the processing techniques. 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 lucid form. Various value added products from fruits such as Lemon, Orange, Mango, Tomato, Cashew apple, Sapota, Apple, Banana, Pineapple, Jackfruit, Guava, Grape, Papaya, Carambola, Loquat, Musk Melon, Bilwa and Palmyrah Palm Kernel are covered in detail. The section on vegetables, details about value addition to widely grown items such as Sweet turnip, green Chilies, Carrot, Peas, Peth and Bamboo, besides canning of non-acid and curried vegetables and drying protocols. 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 monogram 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 the regulatory requirements including 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, this monogram is of comprehensive nature and provides key information to potential entrepreneurs to start the venture. Hope this monogram will reach to large number of entrepreneurs to support their endeavor.