IV Year B.Tech Food Technology I - Semester

FOOD INDUSTRY BY-PRODUCTS

UNIT – I
Introduction to Industrial by-products and waste - Potentials and prospects of developing by-products Industry in India. Agricultural wastes and agro based industries - Types of By-products in agro - based industries - commercial compounds obtained from by-products. By-products of Cereals - by-products of cereals processing - Rice and corn milling byproducts, Husk Utilization

UNIT – II

UNIT – III
By-products of vegetable and fruit processing Industry - various wastes obtained in different fruit processing industries - pectin extraction from apple pomace - tartaric acid extraction - oxalic acid. Fruit pits- kernel oil production, Citrus oil production, Value added products from culled fruit, peels and rinds. By-products of fruit and vegetable fermentation - wine and vinegar

UNIT – IV
By-products of meat, poultry and egg processing Industry - Abattoir By-products. By-products of meat, poultry and egg processing Industry - Abattoir By-products. By-products of fish processing units. By-products of spices and plantation crops

UNIT – V
By-products of Alcoholic Fermentation Industries. By-products of Sugar Industry. By-products of Bakery Industry

References
2. Giridharlal, Siddappa and GL Tandon, ICAR. Preservation of fruits and vegetables, New Delhi.
9. P. Chereminost. Food Protein sources - Fire Energy from Solid Waste