

Food Processing Industry, Processed Food and Agriculture Based Products, Industries

**Modern Technology Of Food Processing & Agro Based Industries
(2nd Edn.)**

Author: NIIR board

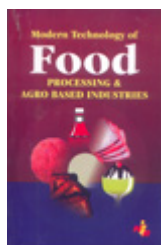
Format: Paperback

Book Code: NI10

Pages: 1024

ISBN: 8186623345

Price: Rs. 1,575.00 **US\$** 150.00



The Agribusiness sector in India has achieved remarkable successes over the last three and a half decades. This sector has evolved from traditional subsistence level farming to commercial agriculture producing high value and processed products. Agro processing is now regarded as the most promising and sunrise sector of the Indian economy in view of its large potential for growth and likely socio economic impact specifically on employment and income generation. The agro industry is an important and vital part of the manufacturing sector in developing countries and the means for building industrial capacities. The food processing sector is a highly fragmented industry has the potential to be the driver of economic growth and enhance rural incomes. It has several segments like dairy, grain processing, fruits and vegetable processing, fisheries, consumer foods include packages foods, meat & poultry processing, beverages and packaged drinking water. India has a strong and dynamic food processing sector playing a vital role in diversifying the agricultural sector, improving value addition opportunities and creating surplus food for agro-food products. As a matter of fact unprocessed foods are very much susceptible to spoilage on storage. The agro industry mainly comprises of the post-harvest activities of processing and preserving agricultural products for intermediate or final consumption. The right post harvest practices such as good processing techniques, and proper packaging, transportation and storage (of even processed foods) can play a significant role in reducing spoilage and extending shelf life. India, having an advantage of a strong agricultural base has tremendous potential to tap favourably and become a preferred sourcing destination for food products globally. Some of the fundamentals of the book are biotechnological applications in dairy industry, packaging of orange squash in rigid plastic containers, quality assurance for food products, canning of vegetables, canning of broad beans, canning schedule for non acidic vegetables, confectionery manufacturing process, chewing gum and bubble gum, corn flakes and starch, dried milk powder skimmed milk powder, basic process for cereal puff snack making plant, preservation by addition of sugar, preservation by freezing, hygienic conditions in bakery plant, ice cream, fish canning and processing, etc. This unique book is a vast single compilation on food processing with agro based projects. The book contains sections like confectionery, bakery, canning and preservation, packaging, fruits and vegetable products, agro based projects with processes, formulae, machinery and raw materials sources, utilization of Waste or By-Products etc. It is hoped that this book will be an invaluable resource to its readers who are new to this sector and will also find useful for new entrepreneurs, existing industries, food technologist, technical institution etc.

[Modern Technology of Agro Processing & Agricultural Waste Products](#)

Author: NIIR Board

Format: Paperback

Book Code: NI11

Pages: 504

ISBN: 8186623493

Price: Rs. 975.00 US\$ 100.00



Agriculture being a foundation stone for most budding economies, it would be benefiting to know about agro processing and waste management of agriculture produce. The book will act as an encyclopaedia for enriched information on the processing of a variety of products manufactured from agro crops and the waste management of agriculture products. Agro processing can be defined as set of techno economic activities carried out for preservation and treatment of agricultural produce and to make it useful as food, feed, fibre, fuel or manufacturing objects . Therefore, the span of the agro-processing industry covers all operations from the phase of harvest to the phase where the material reaches the end users in the desired form, packaging, quantity, quality and price. Agro processing is a complex process and a clear understanding will certainly help to grow your business. The agro processing is functional to all the produces, originating from agricultural farm, livestock, aqua cultural sources and forests for their preservation, treatment and value-addition to make them serviceable as food, feed, fibre, fuel or industrial raw materials. The book deals with varied information on the agro product like Quality Parameters of Dehydrated Fruits and Vegetables, Fruit Specific Preservation Technologies, General Properties of Fruits and Vegetables; Chemical Composition and Nutritional Aspects; Structural Features. Some chapters provide information on the various by products of agro products like Alcohol from Potatoes, Activated Carbon from Saw Dust, Rice Husk and Coconut Shells, Cattle Feed from Molasses, Bio coal Briquettes from Agriculture Cellulosic Waste, Maize Processing for Glucose etc. The book also gives a touch to the growth of agro processing Industries in India that has experienced expansion during last 5 decades, starting with a handful of facilities to the present level. The book in addition contains the number of products made from agricultural waste. With the current expansion and growth of agro processing and the waste management the book will render you comprehensive information on the project profiles, requirements of basic infrastructure like plant, machinery and raw materials and the addresses of their suppliers. Agro processing has recently emerged as the dawn sector of the Indian economy with its enormous prospective for growth and direct assistance to economic aspect especially on employment and income generation. A number of estimates propose that in developed countries, up to 14 per cent of the total labour force is engaged in agro-processing sector directly or indirectly. Though, in India, a meagre number of 3 per cent of the work force finds employment in this sector revealing its underdeveloped state and vast untapped potential for employment. The book will provide you comprehensive information to tap the opportunities available in the sector.

[Handbook on Agro Based Industries \(2nd Revised Edition\)](#)

Author: NPCS board

Format: Hardcover

Book Code: NI12

Pages: 179

ISBN: 9789381039120

Price: Rs. 1,595.00 **US\$** 150.00

*****Limited Edition- available in Photostat Version Only***** Agro based industry refers to an industry that adds values to agricultural raw materials through processing in order to produce marketable and usable products that bring forth profits and additional income to the producer. The development of the agro industry can help stabilize and make agriculture more lucrative and create employment opportunities both at the production and marketing stages. The broad based development of the agro products industry will improve both the social and physical infrastructure of India. India is one of the largest producers of food, and is the second largest producer of rice, wheat, fruits, and vegetables in the world. Nearly 70% of the population depends on agriculture and agro-based industries. Since it would cause diversification and commercialization of agriculture, it will thus enhance the incomes of farmers and create food surpluses. It is a well recognized fact across the world, particularly in the context of industrial development that the importance of agro industries is relative to agriculture increases as economies develop. It should be emphasized that food is not just produce. Food also encompasses a wide variety of processed products. It is in this sense that the agro-industry is an important and vital part of the manufacturing sector in developing countries and the means for building industrial capacities. The development of agro-based industries commenced during pre-independence days. Cotton mills, sugar mills, jute mills were fostered in the corporate sector. During the post-Independence days, with a view to rendering more employment and using local resources, small scale and village industries were favored. It is the second-largest producer of food in the world and spends more than a quarter of its expenditure on food and related items. Agriculture services attracted foreign direct investment (FDI) worth US\$1440 million (INR 69,124.8 million). Indian food industry is estimated to grow from the present US\$181 billion (INR 8688 billion) to US\$318 billion (INR 15264 billion) by 2020. The food processing sector in India has potential of attracting US\$33 billion (INR1, 584 billion) of investments in 10 years and generates employment of 9 mn person days. The content of the book includes information about rubber. The major contents of this book are project profiles of projects like Agro Based Industries, Aloe Vera Juice, gel & Powder, Banana Powder, Charcoal Powder from Rice Husk, Coconut Oil, Disposable Plates from Banana Leaves, Drumstick Powder, Dry Lemon, Lemon Powder and Lemon Oil, Extraction of Ultra Pure Silicon from Rice Husk, Fruit Processing Ginger Products, Maize and Its Products, Mango Pickles, Potato Powder and Flakes , Rice Bran Oil. Project profile contains information like introduction, properties, uses, raw material, manufacturing process, process flow diagram, plant economics, land and building, fixed capital, working capital/month, total working capital/month, cost of project, turn over/annum, profit sales ratio, rate of return, breakeven point (B.E.P). This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.



[Manufacture of Food & Beverages \(2nd Edn.\)](#)

Author: NPCS board

Format: Hardcover

Book Code: NI14

Pages: 189

ISBN: 9789381039113

Price: Rs. 1,895.00 **US\$** 150.00

*****Limited Edition- available in Photostat Version Only***** The Food and Beverages Industry is one of the leading industrial and business segments across the world, extending over a vast chain of production, distribution and retail lines. It is the mainstay of the much of the industrial and economic activities going around the world. The food industry is a complex, global collective of diverse businesses that supply much of the food and food energy consumed by the world population. Only subsistence farmers, those who survive on what they grow, can be considered outside of the scope of the modern food industry. The beverage industry refers to the industry that produces drinks. Beverage production can vary greatly depending on which beverage is being made. The food processing is one of the most under development almost exploited segment of agriculture industry. Food processing is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans either in the home or by the food processing industry. Baking is the traditional technique of prolonged cooking of food by dry heat acting by convention. Bakery product, bread products, biscuit products, and other products are a major growth area. Food preservation is one of the major parts of food processing. The Indian food industry was estimated at over \$182 billion, accounting for about two-thirds of the country's total retail sector. Expected growth of food industry is to grow \$300 billion by 2015 and by 2025, it is expected to be worth \$344 billion. Consumption of non-alcoholic beverages is expected to increase by 16.5-19% over the next three years as more people are trading up to packaged drinks. Corporate manufacturers of non-alcoholic beverages are expected to grow at an annual rate of 16.5% and non-corporate manufacturers at 19%. The estimates are based on an assumed gross domestic product growth of 7%, which is much higher than the 5% growth. The content of the book includes information about food and beverages. The major contents of this book are project profiles of projects like Food Industry, Beverage Industry, Beer, Biscuit, Bread, Chocolate Drinks (Liquid Form), Corn Flakes, Date Syrup, Date Paste, Date Jam & Date Drinks, Health Drink, Indian Made, Foreign Liquor, Lychee Juice, Packaged Drinking Water, Potato Powder, Flakes and Granules with Cold storage, Soft Drink (Aerated), Sugarcane Juice in Tetra Pack, Tomato Concentrate & Ketchup, Wine from Grape. Project profile contains information like introduction, properties, B.I.S specification, uses and applications, manufacturing process, manufacturing process flow diagram, plant and economics, land and building, plant and machinery, fixed capital, working capital requirement/month, total working capital/month, cost of project, total capital investment, turn over/annum, profit sales ratio, rate of return, breakeven point (B.E.P). This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.



[Profitable Agro Based Projects with Project Profiles \(Cereal Food Technology\) \(2nd Revised Edition\)](#)

Author: P.K.Chattopadhyay

Format: Hardcover

Book Code: NI15

Pages: 216

ISBN: 9789381039168

Price: Rs. 1,895.00 **US\$** 150.00

*****Limited Edition- available in Photostat Version Only***** Cereal, also called grain, any grass yielding starchy seeds suitable for food. The cereals most commonly cultivated are wheat, rice, rye, oats, barley, corn (maize), and sorghum. As human food, cereals are usually marketed in their raw grain form (some are frozen or canned) or as ingredients of various food products; as animal feed, they are consumed mainly by livestock and poultry, which are eventually rendered as meat, dairy, and poultry products for human consumption; and they are used industrially in the production of a wide range of substances, such as glucose, adhesives, oils, and alcohols. Real processing, treatment of cereals and other plants is to prepare their starch for human food, animal feed, or industrial use. Cereals are used for both human and animal food and as an industrial raw material. Although milled white flour is largely used for bread production, especially in industrialized countries, the grain may be converted to food in other ways. The relatively minor use of cereals in nonfood products includes the cellulose in the straw of cereals by the paper industry, flour for manufacturing sticking pastes and industrial alcohol, and wheat gluten for core binders in the casting of metal. Rice chaff is often used as fuel in Asia. Assuming a 50 percent increase in fertilizer use and that 41.5 percent of the cropped area is irrigated; projected 2020 food production would increase by 7.2 percent - from 251.0 million tons to 269.1 million tons. Future increases in the production of cereals and non-cereal agricultural commodities will have to be essentially achieved through increases in productivity, as the possibilities of expansion of area and livestock population are minimal. To meet the projected demand in the year 2020, country must attain a per hectare yield of 2.7 tons 2 for rice, 3.1 tons for wheat, 2.1 tons for maize, 1.3 tons for coarse cereals, 2.4 tons for cereal, 1.3 tons for pulses, 22.3 tons for potato, 25.7 for vegetables, and 24.1 tons for fruits. The content of the book includes information about cereal food technology. The major contents of this book are project profiles of projects like rice milling, rice products, rice flake (poha) and utilities of storage and preservation techniques of food grains, flour milling, wheat and flour products, maize processing, the dry milling of corn, rice starch, corn products, white oat processing, nutrition labeling, requirements of plant and machinery and address of plant and machinery suppliers. This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.



[Handbook on Fruits, Vegetables & Food Processing with Canning & Preservation \(3rd Edition\)](#)

Author: NPCS Board

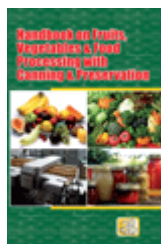
Format: Paperback

Book Code: NI19

Pages: 688

ISBN: 9788178330839

Price: Rs. 1,475.00 **US\$** 150.00



Natural foods such as fruits and vegetables are among the most important foods of mankind as they are not only nutritive but are also indispensable for the maintenance of the health. India is the second largest producer of fruits and vegetables in the world. Fertile soils, a dry climate, clean water and abundant sunlight help the hard working farmers to produce a bountiful harvest. Although there are many similarities between fruits and vegetables, there is one important difference that affects the way that these two types of crop are processed like fruits are more acidic than vegetables. Food processing is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Canning is a method of preserving food in which the food is processed and sealed in an airtight container. Food preservation is the process of treating and handling food to stop or greatly slow down spoilage (loss of quality, edibility or nutritive value) caused or accelerated by micro organisms. One of the oldest methods of food preservation is by drying, which reduces water activity sufficiently to prevent or delay bacterial growth. Drying also reduces weight, making food more portable. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Fruits and vegetable processing in India is almost equally divided between the organized and unorganized sector, with the organized sector holding 48% of the share. The present book covers the processing techniques of various types of fruits, vegetables and other food products. This book also contains photographs of equipments and machineries used in fruits, vegetables and food processing along with canning and preservation. This book is an invaluable resource for new entrepreneurs, food technologists, industrialists etc.

[Handbook on Spices](#)

Author: NIIR Board

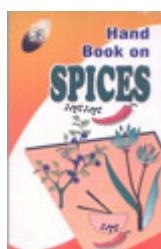
Format: Paperback

Book Code: NI20

Pages: 416

ISBN: 8178330946

Price: Rs. 975.00 **US\$** 100.00



Ever since the commencement of civilization India has been the world's most preferred destination of spices. The variety and nature of spices available in India makes the country to stand out of the crowd in the international arena. Undoubtedly the country is one of the leading producers and exporters of spices in the world. Getting proper information on this sector of the economy is sure to benefit many budding entrepreneurs. Featured as one of the best sellers the Handbook on Spices is a book for all those thinking of penetrating into the sector and will act as an additional sources of information that are in this line of trade. The book has covered more than 55 spices produced in the country some of which are Black Pepper, Cardamoms, Ginger, Turmeric, Chillies, Vanilla, Tamarind, Coriander, Cumin seeds, Fenugreek, Dill, Garlic, and Onion etc. Along with the list of spices it also provides information on climatic conditions and soil type required for these spices, the planting requirements, the storage condition, composition, uses, the botanical aspect and the varieties of the product available. The chapter on spices will also provide you information about the Diseases and Pests from which the spices have to be protected, wherever required the basis of grading of the spice is also mentioned. The chapters also deal in the quality improvement in Spices by the Solar Drying, Quality Standards for Ajowan Seed and its Powder, Value added Exportable Products from Spice. The spices demand have increased a lot in the world on account of fact that there has been increasing inhabitation of Indian community in developed countries and recently developed taste for Indian delicacies in the international forum. With different climates in different parts of country, India has the potential to produce a variety of spices. Thus the spice market is having a lot of future prospects. This book inculcates the wide-range of information on cultivation and processing of main spices and condiments of India which have been playing imperative role in the development and growth of national economies of several spices producing, importing and exporting countries. This book will be helpful for new entrepreneurs, spice growers, technologists and those who are already in the spice production and are looking to expand further in the present line.

[The Complete Technology Book on Snack Foods \(2nd Revised Edition\)](#)

Author: Dr. Himadri. Panda

Format: Paperback

Book Code: NI57

Pages: 544

ISBN: 9789381039243

Price: Rs. 1,475.00 US\$ 150.00



Snacking is becoming a way of life with many people. In some countries the average eating frequency is around 6 to 7 occasions per day. There are plenty of marketing niches and slots to be filled in the Snack food areas. Snack is a type of food not normally eaten as a main meal such as breakfast, lunch or dinner but to mitigate hunger between these meals. Snack may also be consumed between meals purely for the enjoyment of its taste. Traditionally snacks were prepared from leftovers or ingredients easily available at home and included sandwiches, nuts, fruits etc. They have become more appealing than prepared foods and contain tempting, flavourful ingredients. This book attempts to provide the processes for the manufacture of various Snack food items which has tremendous domestic and export market. It covers a variety of subjects from snack food emphasizing the evolving nature of snacks in our diet. Whether you are new to the field or you are pro facing broader responsibilities, Snack Food Processing provides valuable information gained through first-hand experience. It provides a clear, comprehensive overview of the Snack Food Processing which contains definitive content on developing, preparing, and processing various types of snack foods. The initial content is regarding snack food ingredients and the work progresses to discuss various types of snacks with processes in subsequent chapters, detailing their development, production and consumption, raw material requirement and flow chart. Detailed discussion on technical functions that includes product development followed by quality control and nutritional supplementation has also been included. Some chapter covers packaging, extrusion and other technologies of snack food manufacturing process. Special content on machinery equipment photographs along with supplier details has also been included. It is for people who want a technical based practical review on how snack foods are made. We hope that this book will meet every individual need who has thrust to explore technology on snack food processing. New entrants into the field will be able to confidently communicate with suppliers and associates. Managers and quality control personnel will gain a better idea on where to start in solving problems when they arise.

[The Complete Technology Book on Bakery Products \(Baking Science with Formulation & Production\)3rd Edition](#)

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI61

Pages: 672

ISBN: 9789381039380

Price: Rs. 1,675.00 US\$ 150.00

Baking is a food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation. Heat is gradually transferred "from the surface of cakes, cookies and breads to their centre. As heat travels through it transforms batters and dough into baked goods with a firm dry crust and a softer centre". Bakery products have become essential food items of the vast majority of population. The present day consumer looks for new bakery products, better appeal, taste and convenience from bakery foods. Bakery industry has also an important role in popularizing wheat in non-wheat consuming region of the World. With good planning and access to good staff, raw materials and markets, setting up a bakery can represent an excellent enterprise opportunity. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits.



The book covers various aspects related to different bakery products with their manufacturing process and also provides contact details of raw material, plant and machinery suppliers with equipment photographs and their technical specifications. It provides a thorough understanding of the many new developments shaping the industry and offers detailed technical coverage of the manufacturing processes of bakery products. It examines the nature of bakery products, the role of the ingredients in determining their quality, processing methods and their control. Various bakery products covered in the book are wheat ingredients, other grain ingredients, shortenings, emulsifiers, antioxidants, water and salt, different types of breads and biscuits, cakes, buns, icings, production of cookie and cracker, spices, flavours, colors, leavened and unleavened products, air-leavened products, chemically leavened bread and rolls, chemically leavened sweet goods, Yeast-leavened plain bread, rolls, dough, preservation of bakery products, milk and egg ingredients, fruits, vegetables, nuts and many more. Food Mixer, Cookie Extruder, Rotary Oven, Biscuit Sandwiching Machine, Tunnel Gas Oven, Flour Mixer, Cookies Rotary Moulder, Bun Divider Moulder, Planetary Mixer, Spiral Mixer, Pillow Packing Machine, Oil Spray Machine are the various equipments described in the book with their photographs and technical specifications. The book aims to provide comprehensive information on different types of bakery products. The book is aimed for food technologist, scientists, research scholars, as well as for new entrepreneurs and those who are engaged in this industry.

[**The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables \(3rd Revised Edition\)**](#)

Author: NIIR Board of Consultants & Engineers

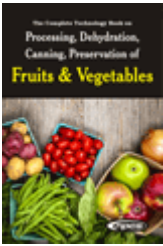
Format: Paperback

Book Code: NI65

Pages: 576

ISBN: 9789381039694

Price: Rs. 1,875.00 **US\$** 150.00



Fruits and vegetables are important sources of vitamins, minerals and dietary fibre. The consumption of fruits and vegetables has increased significantly as consumers have become more health-conscious. Whilst most fruit and vegetables should be eaten fresh, processed fruit and vegetables can be acceptable alternatives. Fruit and vegetables have many similarities with respect to their compositions, methods of cultivation and harvesting, storage properties and processing. Processing (canning, Dehydration & Preservation) increases the shelf life of fruits and vegetables. Fruits and vegetables are processed into a variety of products such as juices and concentrates, pulp, canned and dehydrated products, jams and jellies, pickles and chutneys etc. The extent of processing of fruits and vegetables varies from one country to another. The technology for preservation also varies with type of products and targeted market. Owing to the perishable nature of the fresh produce, international trade in vegetables is mostly confined to the processed forms. India is the second largest producer of fruits & vegetables in the world with an annual production of million tonnes. It accounts for about 15 per cent of the world's production of vegetables. Due to the short shelf life of these crops, as much as 30-35% of fruits and vegetables perish during harvest, storage, grading, transport, packaging and distribution. Hence, there is a need for processing technology of fruits and vegetables to cater the domestic demand. The major contents of the book are procedures for fruit and vegetable preservation, chemical preservation of foods, food preservation by fermentation, preservation by drying, canning fruits, syrups and brines for canning, fruit beverages, fermented beverages, jams, jellies and marmalades, tomato products, chutneys, sauces and pickles, vegetables preparation for processing, vegetable juices, sauces and soups, vegetable dehydration, freezing of vegetables etc. The book also contains photographs of Production Line & Machinery. It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of fruits and vegetables processing.

[Modern Technology Of Oils, Fats & Its Derivatives \(2nd Revised Edition\)](#)

Author: NIIR Board

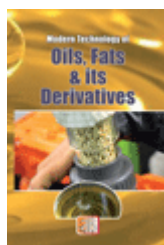
Format: Paperback

Book Code: NI68

Pages: 576

ISBN: 9788178330853

Price: Rs. 1,875.00 US\$ 150.00



Until recently fats and oils have been in surplus, and considered a relatively low value byproduct. Only recently have energy uses of fats and oils begun to be economically viable. Food value of fats and oils is still far above the energy value of fats and oils. Industrial and technical value of fats and oils is still above the energy value of fats and oils. Animal feeds value of fats and oils tends to remain below the energy value of fats and oils. With development of new technology oils and fats industry has undergone a number of changes and challenges that have prompted the development of new technologies, and processing techniques. Oils and fats constitute one of the major classes of food products. In fact oils and fats are almost omnipresent in food processing – whether naturally occurring in foods or added as ingredients for functional benefits and, despite the impression given by several sources to the contrary; they remain an essential part of the human diet. However, it is increasingly apparent that both the quantity and the quality of the fat consumed are vital to achieve a balanced diet. They are essential constituents of all forms of plant and animal life. Oils and fats occur naturally in many of our foods, such as dairy products, meats, poultry, and vegetable oil seeds. India is the biggest supplier of greater variety of vegetable oil and still the resources are abundant. The applications of oils are also seen in paints, varnishes and related products. Since the use of oils and fats in our daily life is very noticeable the market demands of these products are splendid. Special efforts has been made to include all the valuable information about the oils, fats and its derivatives which integrates all aspects of food oils and fats from chemistry to food processing to nutrition. The book includes sources, utilization and classification of oil and fats followed by the next chapter that contain details in physical properties of fat and fatty acids. Exquisite reactions of fat and fatty acids are also included in the later chapter. It also focuses majorly in fractionation of fat and fatty acids, solidification, homogenization and emulsification, extraction of fats and oils from the various sources, detail application in paints, varnishes, and related products is also included. It also provides accessible, concentrated information on the composition, properties, and uses of the oils derived as the major product followed by modifications of these oils that are commercially available by means of refining, bleaching and deodorization unit with detailed manufacturing process, flow diagram and other related information of important oils, fats and their derivatives. Special content on machinery equipment photographs along with supplier details has also been included. We hope that this book turns out to be considerate to all the entrepreneurs, technocrats, food technologists and others linked with this industry.

[The Complete Technology Book on Starch and Its Derivatives](#)

Author: H. Panda

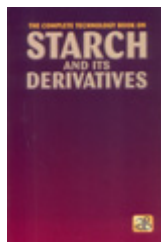
Format: Paperback

Book Code: NI81

Pages: 540

ISBN: 8178330733

Price: Rs. 1,100.00 **US\$** 125.00



Starch is a group of poly saccharides, composed of glucopyranose units joined together by glucosidric linkages. Starch is also metabolized for energy in plants and animals, and is used to produce a large number of industrial products. Starch is processed to produce many of the sugars in processed foods. The biggest industrial non food use of starch is as adhesive in the paper making process. Other important fields of starch application are textiles, cosmetic and pharmaceutical uses. Starch can be obtained from maize, sorghum, roots and tubers such as tapioca, arrow root, potatoes etc. Starch truly serves as a multifunctional ingredient in the food industry. Starch is one of the most present biomaterials has witnessed significant developments over the years. By products are obtained in the manufacture of different types of starch such as maize gluten has a number of interesting possible uses in industry, zein (by product of corn processing) is used in the preparation of stable glass like plastics, modification of zein is used as adhesives and in the preparation of coating compositions for paper, the most important by product from wheat starch manufacture is gluten which is used in preparing diabetic foods, for feeding cattle, thickening agent in textile printing and so on. The Global starch market is likely to get respite from deceleration in its market growth, with growth poised to receive a new lease of life in the next few years. This book basically illustrates about the properties, structures, manufacturing process explained with flowcharts and diagrams, applications of starch and its derivatives etc. The major contents of the book are structure and chemical properties of starch, chemical composition, molecular structure, starch granule properties, water sorption and granule swelling as a function of relative humidity, factors affecting starch paste properties, the oxidation of starch etc. This is a unique book, concise, up to date resource offering a valuable presentation of the subject. This book contains processes of starch and its derivatives. This book is an invaluable resource for new entrepreneurs, industrialists, consultants, libraries.

[Modern Technology on Food Preservation \(2nd Edition\)](#)

Author: NPCS Board

Format: Paperback

Book Code: NI88

Pages: 528

ISBN: 9788178330716

Price: Rs. 1,275.00 **US\$** 125.00



Food Preservation has become an integral part of the food processing industry. There are various methods of food preservation; drying, canning, freezing, food processing etc. Food processing is one the method of food preservation which is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food processing industry. Canning is one of the various methods of food preservation in which the food is processed and then sealed in an airtight container. This process prevents microorganisms from entering and proliferating inside. Dehydration is the process of removing water or moisture from a food product. Food dehydration is safe because water is removed from the food. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases seasonal availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by deactivating spoilage and pathogenic micro organisms. Nanotechnology exhibits great potential for the food industry. New methods for processing nanostructures are being developed having novel properties that were not previously possible. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year. The purpose of this book is to present the elements of the technology of food preservation. It deals with the products prepared from various fruits and vegetables commercially. Relevant information on enzymes, colours, additives, flavours, adulteration, etc., has been given. This book also contains photographs of equipments and machineries used in food preservation. This book will be very useful for new entrepreneurs, food technologists, industrialists, libraries etc.

[Food Packaging Technology Handbook \(2nd Revised Edition\)](#)

Author: NIIR Board

Format: Paperback

Book Code: NI93

Pages: 749

ISBN: 9789381039090

Price: Rs. 1,475.00 US\$ 150.00



Food packaging technology is primarily concerned with packaging activities regarding protection of food products from biological, physical or chemical agents. With the growth of modern civilization, people are getting more concerned with hygiene and quality of the food. As a result of that, food packaging is gradually setting up its stand to contend with other industries. The importance of food packaging hardly needs emphasizing since only a handful of foods are sold in an unpackaged state. Packaging is the science, art, and technology of enclosing or protecting products for distribution, storage, sale, and use. Packaging also refers to the process of design, evaluation, and production of packages. Packaging can be described as a coordinated system of preparing goods for transport, warehousing, logistics, sale, and end use. Packaging contains, protects, preserves, transports, informs, and sells. With an increasing focus on sustainability and cost effectiveness, responsible companies no longer want to over package their food products, yet many remain unsure just where reductions can effectively be made. In near future it is going to be a booming industry. Food packaging can functionally be subdivided into five parts, which are containment, protection, communication, functionality, environmental and safety issues. The packaging industry's growth has led to greater specialization and sophistication from the point of view of health and environment friendliness of packing material. The demand on the packaging industry is challenging, given the increasing environmental awareness among communities. The food packaging industry is growing at the rate of 22 to 25 per cent per annum. In near future it is going to be a booming industry. This book majorly deals with food adulteration and food quality control, strategy for achieving, success in food packaging, packaging materials for processed foods, food additives, trend of carbonated and still beverage spoilage, examination of canned foods, international food packaging, standard related to food safety, aseptic packaging of foodstuffs, computer aided graphic design in food packaging, thermal process determination, designing of thermal process for low acid foods, modified atmosphere packaging etc. Along with these features the book also encloses the description of equipments and machineries used in food processing and preservation with diagrams. This book also contains photographs of equipments and machineries used in food packaging. This book gives comprehensive account of food packaging, which is the most important part to preserve the food for a long time. The present volume has been written primarily for the benefit of new entrepreneurs, technologists, technical libraries and for those who want to diversify in the field of food industry.

[Herbal Foods and its Medicinal Values](#)

Author: H. Panda

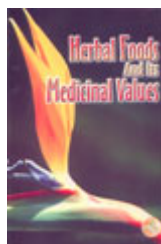
Format: Paperback

Book Code: NI96

Pages: 768

ISBN: 8186623744

Price: Rs. 1,275.00 **US\$** 125.00



Food has been a basic part of our existence. Through the centuries we have acquired a wealth of information about the use of food as a part of our community, social, national and religious life. It has been used as an expression of love, friendship and social acceptance without knowing the medicinal values of such food. India is one of the leading herbal food producer and exporter in the world. Traditional use of herbal medicines is recognized as a way to learn about potential future medicines. Several meticulous researches were conducted and experimented with herbal food. They arrived at more precise conclusions about the usefulness of diverse plants and herbs that are utilized in field like medicine. Now a day people are very much aware of the ingredients in synthetic drugs, the benefits of herbal products and harmful effects of chemical ingredients. Herbal medicines are in huge demand in the developed world for health care for the reason that they are efficient, safe and have lesser side effects. The formulations based on herbs are safe and effective. Herbal plants constitute a large segment of the flora, which provide raw materials for use by various industries. They have been used in the country for a long time for their medicinal properties. The decision to cultivate medicinal herbs should only be made in response to demand for particular herbs. The market is very competitive and could easily be oversupplied. The major contents of the book are carbohydrates, chemistry of carbohydrates daily requirement of carbohydrates, proteins, chemistry of proteins, some Indian food preparations rich in proteins, dynamic action of vitamin A, absorption and excretion of vitamin A, medicinal uses of ripe mango, mango in the treatment of night blindness etc. This book for the first time reveals the exact medicinal characteristics and how it works and cures the different disease to make mankind healthy. This book is very useful for scientists, doctors, scholars as well as entrepreneurs.

[**Database/Directory of Agriculture \(Agro\) Companies in India \(3rd Edition\)**](#)

Format: CD-Rom

Book Code: NID23

Price: Rs. 4,956.00 **US\$** 200.00

Offline Business directory is the best thing in today's business world. If you are searching for Buyers, then this Directory/Database is the perfect tool for you. By having the right business leads, you would be able to have immediate communication with prospective businesses, partners and customers through this boundless list of All India Companies in csv excel editable format (easy sorting and filtering). We offer an extensive suite of Directories/ database to assist you in reaching the right and targeted businesses and people quickly and easily. Business, B2B&Irm;, Industrial Directories, Mailing List are used for sales planning, finding Buyers, Sector, Business House and marketing research to perform business analysis. With our company database/Directory, you will have access to company list, Corporate/Leading Companies, Small & Medium Enterprises (SME), you will find a business list consisting of company contact details. We compiled list of companies in excel format to give you access to over hundred thousands of major & minor businesses and companies. From small business to Corporate Houses, our data is complete with business contact information to help you connect with the right companies or buyers. This database collection is a great resource for Buyers and those suppliers who offer their goods and services to Trade, Manufacturing industry, Companies, Corporate Houses & Industries in India. Includes: Agricultural Products, Agriculture, Farm Machine & Tools, Agro Chemicals, Dealers of Seeds, Dairy Products, Food & Agro Companies, Suppliers of Milk, Ghee, Milk Powder, Poultry Farm, Poultry Products, Dairy Plant & Equipments, Tractor Manufacturers, Dairy Equipments Manufacturers. Contains over 9,500 records. Detail Includes Name, Postal Address (9,450), Contact Person (4,200), Phone (7,500), Fax (2,900), E-mail (3,100), Website(1,300). Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel



[Directory/ Database/ List of Indian Processed Food and Agro Based Industries \(3rd Edition\)](#)

Format: CD-Rom

Book Code: NID62

Price: Rs. 3,658.00 US\$ 150.00



Offline Business directory is the best thing in today's business world. If you are searching for Buyers, then this Directory/Database is the perfect tool for you. By having the right business leads, you would be able to have immediate communication with prospective businesses, partners and customers through this boundless list of Indian Processed Food and Agro Based Industries in csv excel format. We offer an extensive suite of Directories/ database to assist you in reaching the right businesses and people quickly and easily. Business Directories are used for sales planning, finding Buyers and marketing research to perform business analysis. With our company database/Directory, you will have access to company list. You will find a business list consisting of company contact details. We compiled list of companies in excel format to give you access to over hundred thousands of major & minor businesses and companies. From small business to Corporate Houses, our data is complete with business contact information to help you connect with the right companies or buyers. This database collection is a great resource for those suppliers who offer their goods and services to Indian Processed Food and Agro Based Industries like, Plant & Machinery Suppliers, Raw Material Suppliers, Packaging Material Suppliers, Office Equipment Suppliers, Office Furniture Suppliers, Mobile Companies, Advertisement Agencies, Office Stationery Suppliers, Courier Companies, IT, Software Companies, Labour Contractors, etc. Information in this database Contains over 17,100 Indian Processed Food and Agro Based Industries from all over India. Details Include Company Name and Postal Address (17,100), Contact Person (13,000), Phone (15,250 Landline /Mobile), Fax (8,020), E-mail (16,300), Website (4,220). Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel.

[Importers Directory of Food, Beverages & Tobacco Products \(World Wide /International Buyers Database\) 3rd Edition](#)

Format: CD-Rom

Book Code: NID63

Price: Rs. 4,307.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls



[Handbook on Mushroom Cultivation and Processing \(with Dehydration, Preservation and Canning\)](#)

Author: NIIR Board of Consultants and Engineers

Format: Paperback

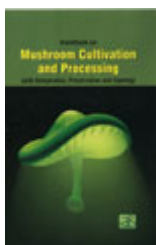
Book Code: NI164

Pages: 544

ISBN: 9788178330341

Price: Rs. 1,275.00 US\$ 125.00

Mushrooms are the health food of the world. These are that fast growing basidiomycetous fungi which produce fleshy fruit bodies. They are rich in proteins, vitamins and minerals, so they are consumed as energy rich food. Mushroom has been attracting attention of mankind since ancient times and use of mushroom, as food is as old as human civilization. Mushrooms are superior to many vegetables and beans in their nutritive value. It is very rich in protein, vitamins and minerals. Fresh mushrooms contain about 85% water and 3.2% protein. But dried mushrooms water content is low and protein level is high as 34 to 44% and the fat content is less than 0.3%. There are about 100 species of edible mushrooms all over the world. But only three of them are cultivated in India which are *Agaricus bisporus*, *Volvariella volvacea* and *pleurotus sajor caju*. Unfortunately, it is realized that mushrooms did not receive universal acceptance over the years since a number of naturally growing mushrooms are poisonous. Now the situation has been changed because the cultivated edible mushrooms are totally safe for human consumption. Mushroom cultivation fits in very well with sustainable farming and has several advantages: it uses agricultural waste products, a high production per surface area can be obtained, after picking; the spent substrate is still a good soil conditioner. They have less carbohydrate so they are believed to be suitable for diabetic patients. Fresh mushrooms have very limited life and hence they need to be consumed within few hours. But processing and canning increases their shelf life to few months. Osmotic dehydration is one of the important methods of processing mushroom which involves drying technology of mushroom. Mushrooms are very popular in most of the developed countries and they are becoming popular in many developing countries like India. Applications and market for mushrooms is growing rapidly in India because of their nice aroma, nutritious values, subtle flavour and many special tastes. Mushroom cultivation has been declared as a major thrust area by Government of India. Mushroom dish is a common item in all the big hotels. Mushroom production has increased many folds during the recent past. Mushrooms have found a definite place in the food consumption habits of common masses and there is a constant demand for it throughout the year. Some of the fundamentals of the book are nutritive value of edible mushrooms, medicinal value of mushrooms, advantages of mushrooms, symptoms of mushroom poisoning, morphology of common edible mushrooms, classification of fungi a brief survey, chemical composition, anti nutritional factors and shelf life of oyster mushroom, osmotic dehydration characteristics of button mushrooms, mushroom cultivation, cultivation of white button mushroom (*agaricus bisporus*), factors determining the amount of spawn needed, fungicides for mushroom diseases insecticides for mushroom pests etc. The present book contains cultivation, processing, dehydration, preservation and canning of various species of mushrooms. It is resourceful book for agriculturists, researchers, agriculture universities, consultants etc.



[The Complete Book on Spices & Condiments \(with Cultivation, Processing & Uses\) 2nd Revised Edition](#)

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI169

Pages: 888

ISBN: 9788178330389

Price: Rs. 2,275.00 **US\$** 200.00



The term spices and condiments applies to such natural plant or vegetable products and mixtures thereof, used in whole or ground form, mainly for imparting flavor, aroma and piquancy to foods and also for seasoning of foods beverages like soups. Usually spices are an ingredient used to season a dish in the meal during its preparation and condiments are for using at the table to enhance the dish as each individual's tastes prefer. The great mystery and beauty of spices is their use, blending and ability to change and enhance the character of food. Spices and condiments have a special significance in various ways in human life because of its specific flavours, taste, and aroma. Spices and condiments play an important role in the national economies of several spice producing, importing and exporting countries. India is one of the major spice producing and exporting countries. Most of the spices and herbs have active principles in them and development of these through pharmacological and preclinical and clinical screening would mean expansion of considerable opportunities for successful commercialization of the product. Spices can be used to create these health promoting products. The active components in the spices phthalides, polyacetylenes, phenolic acids, flavanoids, coumarines, triterpenoids, serols and monoterpenes are powerful tools for promoting physical and emotional wellness. Some of the fundamentals of the book are definition of spices and condiments nomenclature or classification of spices and condiments, Indian central spices and cashew nut committee, origin, properties and uses of spices, forms, functions and applications of spices, trends in the world of spices, yield and nutrient uptake by some spice crops grown in sodic soil, tissue culture and in vitro conservation of spices, in vitro responses of piper species on activated charcoal supplemented media, soil agro climatic planning for sustainable spices production, potentials of biotechnology in the improvement of spice crops, medicinal applications of spices and herbs, medicinal properties and uses of seed spices, effect of soil solarization on chillies, spice oil and oleoresin from fresh/dry spices etc. The present book contains cultivation, processing and uses of various spices and condiments, along with photographs of machinery/equipments with addresses of their manufacturers. The book is an invaluable resource for new entrepreneurs, agriculturists, agriculture universities and technocrats.

[Potato and Potato Products Cultivation, Seed Production, Manuring, Harvesting, Organic Farming, Storage and Processing](#)

Author: NPCS Board of Consultants & Engineers

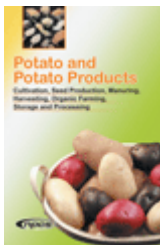
Format: Paperback

Book Code: NI199

Pages: 560

ISBN: 9788190439893

Price: Rs. 1,275.00 US\$ 125.00



Potato ranks fourth position in the world after wheat, rice and maize as non cereal food crop. Potato is probably the most popular food item in the Indian diet and India is one of the largest producers of potato. It is used in many ways like vegetable, potato wafers/chips, powder, finger chips etc. Potato tubers constitute a highly nutritious food. It provides carbohydrates, vitamin C, minerals, high quality protein and dietary fiber. Potato is a rich source of starch and it is consumed mainly for its calorific value, also contains phosphorus, calcium, iron and some vitamins. Boiling potatoes increases their protein content and almost doubles their calcium content. It is vastly consumed as a vegetable and is also used in various forms such as starch, flour, alcohol, and dextrin and livestock fodder. It is estimated that about 25 % of the potatoes, which are spoiled due to several reasons, may be saved by processing and preservation of various types of processed products. The potatoes can be processed for preservation and value addition in the form of wafers/ chips, powder, flakes, granules, canned slices. Potato granules are used for the preparation of various recipes, to add to vegetable and non vegetable recipes and to enhance the quantity as well as to enrich the food value. There is a huge potential for processed potato products such as potato flakes, potato powder, frozen potatoes, frozen French fries, potato chips/wafers are one of the most popular snack items consumed throughout world. International trade in potatoes and potato products still remains thin relative to production, as only around 6 percent of output is traded. High transport costs, including the cost of refrigeration, are major obstacles to a wider international marketplace. The industry is still growing at a rapid pace where French fries are showing the highest growth followed by potato chips and potato powder/flakes. It is by far the largest product category within snacks, with 85% of the total market revenue. This book basically deals with origin, evolution, history and spread of potato, potato products, quality requirements for processing, morphological, size and shape, defects, biochemical, dry matter, reducing sugars, phenols, inheritance, morphological attributes, tuber shape, growth cracks, hollow heart, internal rust spots, greening, biochemical attributes, glycoalkaloids, dry matter, reducing sugars, enzymic browning, development of varieties for processing, areas suitable for growing processing potatoes, processing quality of Indian potato varieties, processed potato products, dehydrated products at village level, potato chips, french fries and flakes commercial production, grading manual for frozen French fried potatoes for frozen French fried potatoes, areas of production, varieties, receiving, determining the quality and condition of raw potatoes for frying purposes, determining the quality and condition of raw potatoes for frying purposes, etc. The present book covers complete details of potato cultivation and processing in proper manner. This book is an invaluable resource for agriculture universities, students, technocrats and entrepreneurs.

[Handbook on Rice Cultivation and Processing](#)

Author: NPCS Board of Consultants & Engineers

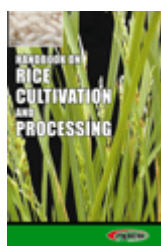
Format: Paperback

Book Code: NI200

Pages: 544

ISBN: 9788190568524

Price: Rs. 1,075.00 **US\$** 125.00



Rice is the staple food of over half the world population. Rice is normally grown as an annual plant, although in tropical areas it can survive as a perennial crop and can produce a ratoon crop for up to 30 years. The rice plant can grow to 1 to 1.8 m tall, occasionally more depending on the variety and soil fertility. Since its origin, the spread of rice cultivation is extensive and rice is now being grown wherever water supply is adequate and ambient temperature are suitable. The rice grain is covered with a woody husk or hull, which is indigestible and is to be removed in the first step during processing for making the rice edible. Rice cultivation is well suited to countries and regions with low labor costs and high rainfall, as it is labor intensive to cultivate and requires ample water. Rice can be grown practically anywhere, even on a steep hill or mountain. The traditional method for cultivating rice is flooding the fields while, or after, setting the young seedlings. This simple method requires sound planning and servicing of the water damming and channeling, but reduces the growth of less robust weed and pest plants that have no submerged growth state, and deters vermin. While flooding is not mandatory for the cultivation of rice, all other methods of irrigation require higher effort in weed and pest control during growth periods and a different approach for fertilizing the soil. Drying is an essential step in the processing and preservation of paddy; it is the process that reduces grain moisture content to a safe level for storage. Milling is a crucial step in post production of rice. The basic objective of a rice milling system is to remove the husk and the bran layers, and produce an edible, white rice kernel that is sufficiently milled and free of impurities. India is the second largest rice producing country of the world after China. India also grows some of the finest quality aromatic rice of which basmati is the most high quality rice. This book basically deals with history, origin and antiquity of rice, seed rice and seed production, harvest and post harvest operations, water management practices for rice, diseases and pests of rice and their control, application of biotechnology in aromatic rice improvement, traditional methods of parboiling, modernization of parboiling process, solvent extractive rice milling, general types of quick cooking rice processes, dry milled rice products in brewing, breakfast cereals, rice flakes, puffed rice, rice in multi grain cereals etc. The present book contains cultivation and processing of rice in various ways. The book is very resourceful for the entrepreneurs, technocrats, research scholars etc.

[The Complete Technology Book on Meat, Poultry and Fish Processing \(2nd Revised Edition\)](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI202

Pages: 512

ISBN: 9788190568548

Price: Rs. 1,475.00 **US\$** 150.00



India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels. Food manufacturers need to be able to produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector. The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption. It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling, transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included. It is anticipated that, it turns out to be a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

[The Complete Book on Beekeeping and Honey Processing \(2nd Revised Edition\)](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI203

Pages: 544

ISBN: 9788190568555

Price: Rs. 1,475.00 US\$ 150.00



Beekeeping is the maintenance of honey bee colonies, commonly in hives, by humans. Bees are accommodated in artificial lives where they live comfortably within easy reach of the bee keeper for examination and extraction of surplus honey, after keeping of sufficient honey in the combs for the bees. Honey is a product of bees, which gather sugar containing nectars from flowers. Honey should be processed as soon as possible after removal from the hive. Honey processing is a sticky operation, in which time and patience are required to achieve the best results. Careful protection against contamination by ants and flying insects is needed at all stages of processing. Bee honey is natural, unrefined food consumed as much in fresh or canned state. It is readily assimilated and is more acceptable to the stomach, particularly in the case of ailing persons, than cane sugar. It is an antiseptic and is applied to wounds and burns with beneficial results. Honey collection and its marketing in India are still not fully organised. The main uses of honey are in cooking, baking, as a spread on breads and as an addition to various beverages such as tea and as a sweetener in commercial beverages. Honey is the main ingredient in the alcoholic beverages mead, which is also known as honey wine or honey beer, honey is also used in medicines. A number of small scale industries depend upon bees and bee products. Honey and bee products find use in several industries which are under; pharmaceuticals, meat packing, bees wax in industries, bee venom, royal jelly, bee nurseries, bee equipments and hives etc. There is considerable demand for the honey and other products. Outside the thousands of homemade recipes in each cultural tradition, honey is largely used on a small scale as well as at an industrial level. Some of the fundamentals of the book are history of beekeeping in India present, all India co ordinate research project on honey bee research and training, future plan for development, the pattern of beekeeping today, development of beekeeping equipments, beekeeping industry and honeybee species, bee hive products, medicinal properties of honey, bees and agriculture, pesticidal poisoning to honeybees, handling bees, queen rearing and artificial queen, beekeeping and ancillary industries, honey based industries, honey in pharmaceuticals, honey in meat packing, beeswax in industries, bee stings precautions and treatment. The book contains the steps of bee keeping in proper manner and details of honey processing. This book is an invaluable resource for new entrepreneurs, technocrats and also for established enterprises.

[The Complete Technology Book on Alcoholic and Non-Alcoholic Beverages\(Fruit Juices, Whisky, Beer, Rum and Wine\)](#)

Author: NPCS Board of Consultants & Engineers

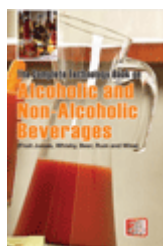
Format: Hardcover

Book Code: NI209

Pages: 824

ISBN: 9788178331126

Price: Rs. 2,575.00 US\$ 200.00



The alcoholic and non alcoholic beverages are being used by human being since centuries back. Accompanying the increase in the variety of consumption there has been a parallel increase in the variety of alcoholic and non alcoholic beverages offered for sale. The alcoholic drinks market is broadly classified into five classes, starting from beers, wines, hard liquors, liqueurs and others. Similarly non alcoholic drinks market is broadly classified into carbonated drinks, non carbonated drinks and hot beverages. These include juices, energy drinks, carbonated drinks, tea, coffee and bottled water. The commercial success of a soft drink formulation depends upon a number of factors. A strong, well placed advertising campaign will bring the consumer to purchase the new product but, thereafter, the level of repeat sales will reflect the degree of enthusiasm with which the new drink has been received. The dramatic growth of fruit juice and non carbonated fruit beverage markets worldwide has been made possible by the development of new packs and packing systems and improvements in traditional packaging. Tropical fruits are the newest arrivals on the juice and fruit beverage market. Whisky is the portable spirit obtained by distillation of aqueous extract of an infusion of malted barley and other cereals that has been fermented. It can be considered as the product of distillation of an unhopped beer. Beer is the world most widely consumed alcoholic beverage; it is the third most popular drink overall, after water and tea. Rum is a distilled alcoholic beverage made from sugarcane by products such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The Indian alcoholic market has been growing rapidly for the last ten years, due to the positive impact of demographic trends and expected changes like rising income levels, changing age profile, changing lifestyles and reduction in beverages prices. Some of the fundamentals of the book are flavourings and emulsions, syrup room operation, fruit juices and comminuted bases, acids, colours, preservatives and other additives, high intensity sweeteners, packaging systems for fruit juices and non carbonated beverages, grape juice processing, processing of citrus juices, juice processing for pasteurized single strength, equipment for extraction and processing of soft and pome fruit juices, chemistry and technology of citrus juices and by products, legislation controlling production, labelling and marketing, biochemical events during brewing fermentations, outline of the whisky producing process, types of beer brewed, aroma compounds of rum and their formation, cider and perry etc. The alcoholic and non alcoholic beverages described in this book are beer, wine, rum, whisky, cider and different types of fruit juices with packaging systems and other relevant parameters related to their manufacturing. The book will be very helpful to technocrats, new entrepreneurs, research scholars and for those who are already in to this field.

[**Directory / Database of Corporate/Leading Companies/Industries in Indian Food, Beverages and Tobacco Products \(with Financial Figures\) 5th Edition**](#)

Format: CD-Rom

Book Code: NID142

Price: Rs. 4,720.00 US\$ 150.00

Offline Business directory is the best thing in today's business world. If you are searching for Buyers, then this Directory/Database is the perfect tool for you. By having the right business leads, you would be able to have immediate communication with prospective businesses, partners and customers through this boundless list of All India Companies in csv excel editable format (easy sorting and filtering). We offer an extensive suite of Directories/ database to assist you in reaching the right and targeted businesses and people quickly and easily. Business, B2B&lrn;, Industrial Directories, Mailing List are used for sales planning, finding Buyers, Sector, Business House and marketing research to perform business analysis. With our company database/Directory, you will have access to company list, Corporate/Leading Companies, Small & Medium Enterprises (SME), you will find a business list consisting of company contact details. We compiled list of companies in excel format to give you access to over hundred thousands of major & minor businesses and companies. From small business to Corporate Houses, our data is complete with business contact information to help you connect with the right companies or buyers. This database collection is a great resource for Buyers and those suppliers who offer their goods and services to Trade, Manufacturing industry, Companies, Corporate Houses & Industries in India. Products: Meat, Eggs, Dairy Products, Sugar, Cocoa, Cocoa Beans, Cocoa Powder, Confectionery, Milling, Bakery, Packaged Food, Starch, Fruit/Vegetable, Edible, Sprit & Vinegar, Water, Soft Drink, Beer, Wine, Soya, Coconut, Honey, Yeast, Pickle, Sauce, Noodles, Pasta, RTE, Bread, Biscuit, Flour, Chocolate, Milk, Butter, Ghee, Cheese, Coconut Milk Powder, Rice Bran, Sooji, Cake & Rusk, Melted Milk Food Tulsi, Zarda. Contains: 1731 records with following Information: Name of Company, Address, City, Pin Code, Phone, Fax, Email, Website. Name of Directors, Location of Plants, Project Capacity, Production, List of Major Raw Materials, Name of Products, Turnover, List of Major Raw Materials with their consumption quantity & Raw material value. Comparison amongst companies (Assets, Cash Flow, Cost as % of sales, Forex Transaction, Growth in Assets & Liabilities, Growth in Income & Expenditure, Income & expenditure, Liabilities, Liquidity Ratios, Profitability Ratio, Profits, Return Ratios, Structure of Assets & Liabilities (%), Working Capital & Turnover Ratios) (*Wherever available) Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel



[Directory / Database of Corporate/Leading Companies in Indian Agriculture \(Agro\) Sector \(with Financial Figures\) 4th Edition](#)

Format: CD-Rom

Book Code: NID144

Price: Rs. 4,130.00 **US\$** 150.00

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[Handbook on Citrus Fruits Cultivation and Oil Extraction](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI223

Pages: 544

ISBN: 9788178331256

Price: Rs. 1,575.00 US\$ 150.00



Citrus fruits are produced all around the world. They contain healthy nutrition content that works wonders for the body. Citrus fruits act as a fabulous source of vitamin C and a wide range of essential nutrients required by the body. India only represents a mere 4% of global citrus fruit production. But now a day, there is a rise in its cultivation. This rise in citrus production is mainly due to the increase in cultivation areas & the change in consumer preferences towards more health & convenience food consumption & the rising incomes. Citrus fruits have long been valued as part of a nutritious and tasty diet. The flavours provided by citrus are among the most preferred in the world, and it is increasingly evident that citrus not only tastes good, but is also good for people. It is well established that citrus and citrus products are a rich source of vitamins, minerals and dietary fiber (non starch polysaccharides) that are essential for normal growth and development and overall nutritional well being. However, it is now beginning to be appreciated that these and other biologically active, non nutrient compounds found in citrus and other plants (phytochemicals) can also help to reduce the risk of many chronic diseases. Appropriate dietary guidelines and recommendations that encourage the consumption of citrus fruit and their products can lead to widespread nutritional benefits across the population. All citrus fruit is acid fruit. The acid fruits are the most detoxifying fruits and excellent foods. Lemon oil is obtained from the fruits of citrus *Limonum*, Risso (Rutaceae). Although the majority of commercially available essential oils are extracted from the original botanical material by use of steam distillation, most citrus essential oils are extracted by pressing the rinds of the citrus fruits. The oil of sweet orange is obtained from the fruits of citrus *Aurantium* Risso and the oil of bitter orange from fruits of citrus *Bigaradia* Risso (Auranciaceae). Orange Essential Oil is energizing and is usually well loved by men, women and children. Citrus fruit oils are cheaper than most other essential oils. Lemon or sweet orange oils that are obtained as by products of the citrus industry are even cheaper. Some of the fundamentals of the book are botanical classification, classification of genus citrus, criteria for citrus classification, information on important citrus fruits, subgenus *fucitrus* (edible citrus fruits), citrus cultivation, citrus fruits, kinnow mandarin, citrus fruit breeding, soil inspection for citrus family, nutrition for citrus world, proper harvesting of citrus, post harvesting of citrus fruits, etc. This handbook on citrus fruits provides relevant information on most citrus crops, the basics of citriculture & production, pre & post harvest management, picking, storage etc. Selected topics on oil extraction of citrus fruits are also given to provide knowledge of the techniques used. This book will be helpful for technocrats, farmers, research scholar, institutions etc.

[Fruits, Vegetables, Corn and Oilseeds Processing Handbook](#)

Author: H. Panda

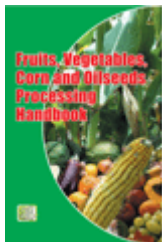
Format: Paperback

Book Code: NI226

Pages: 592

ISBN: 9788178331270

Price: Rs. 1,675.00 US\$ 150.00



Fruits & vegetables are an important nutritional requirement of human beings as these foods not only meet the quantitative needs to some extent but also supply vitamins & minerals which improve the quality of the diet & maintain health. Fruit, vegetables & oil seeds processing is one of the pillars of the food & edible oil industry. India is the second largest producer of both fruits and vegetables. Fruits and vegetables are the reservoir of vital nutrients. Being highly perishable, 20 to 40% of the total production of fruits and vegetables goes waste from the time of harvesting till they reach the consumers. It is, therefore, necessary to make them available for consumption throughout the year in processed or preserved form and to save the sizeable amount of losses. At present, about 2% of the total produce is processed in India mainly for domestic consumption. Fruits and vegetables have great potential for value addition and diversification to give a boost to food industry, create employment opportunities and give better returns to the farmers. Oil seeds also play an important role in the food sector & daily life. Edible oils constitute an important component of Indian households. Domestic edible oil consumption in India is increasing. Self sufficiency in edible oils today stands at in recent years, availabilities of non conventional oil, rice bran oil, soybean oil, palmolein oil and cottonseed have increased. Oils are essential components of all plants. However, commercial oil production facilities only utilize plants that accumulate large amounts of oil and are readily available In order to improve the nutritional status of the people & also to exploit the export potential of processed products there is need to increase the productivity of processed food in the country. Currently, India accounts for 7.0% of world oilseeds output; 7.0% of world oil meal production; 6.0% of world oil meal export; 6.0% of world veg. oil production; 14% of world veg. oil import; and 10 % of the world edible oil consumption. Some of the fundamentals of the book are preservation of pineapple, mango and papaya chunks by hurdle technology, effect of boiling on beta-carotene content of forest green leafy vegetables consumed by tribals of south India, process development for production of pure apple juice in natural colour of choice, physical refining of rice bran and soybean oils, anti nutrients and protein digestibility of fababean and ricebean as affected by soaking, dehulling and germination, quality changes in banana (*musa acuminata*) wines on adding pectolase and passion fruit, essential oil composition of fresh and osmotically dehydrated galgal peels, development of cold grinding process, packaging and storage of cumin powder, bakery products and confections, etc. This book deals completely on the basic principles & methodology of fruits, vegetables, corn & oilseed processing & its preservation. This will be very resourceful to readers especially to technocrats, engineers, upcoming entrepreneurs, scientists, food technologists etc.

[The Complete Book on Gums and Stabilizers for Food Industry](#)

Author: H. Panda

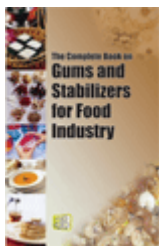
Format: Paperback

Book Code: NI231

Pages: 480

ISBN: 9788178331317

Price: Rs. 1,275.00 **US\$** 125.00



Gums are plant flours (like starch or arrowroot) that make foods & other products thick. Gums are used in foods for many reasons besides being used as a thickener. Gums are important ingredient in producing food emulsifier, food additive, food thickener & other gum products. The main reason for adding a gum or hydrocolloid to a food product is to improve its overall quality. India is the largest producer of gums specially guar gum products. Similarly stabilizers are an indispensable substance in food items when added to the food items, they smoothens uniform nature and hold the flavouring compounds in dispersion. Gum technology stabilizers are carefully controlled blends of various food ingredients. Most processed foods need some sort of stabilization at some point during production, transportation, storage and serving. The science and technology of hydrocolloids used in food and related systems has seen many new developments and advances over recent years. The breadth and depth of knowledge of gums and stabilizers has increased tremendously over the last two decades, with researchers in industry and academia collaborating to accelerate the growth. Gums as food constituents or as food additives can influence processing conditions in the following ways; retention of water, reduction of evaporation rates, alteration of freezing rates, modification of ice crystal formation and participation in chemical reactions. Some of the fundamentals of the book are functions of gum, typical food applications, gums in food suspensions, rheology and characters of gums, natural product exudates, flavor fixation, ice cream, ices and sherbets, gelation of low methoxyl pectin, seaweed extracts, microbial gums, transformation of collagen to gelatin, cellulose gums, dairy food applications, bakery product applications, analysis of hydrocolloids, gums in food products, general isolation of gums from foods, identification of gums in specific foods, group analysis and identification schemes, group identification methods, qualitative group analysis etc. This book contains rheology of gums, plant sheet gums, microbial gums, cellulose gums and synthetic hydrocolloids different stabilizers used in food industry. The book will be very resourceful to all its readers, new entrepreneurs, scientist, food technologist, food industries etc.

[Handbook on Spices and Condiments \(Cultivation, Processing and Extraction\)](#)

Author: H. Panda

Format: Paperback

Book Code: NI232

Pages: 640

ISBN: 9788178331324

Price: Rs. 1,575.00 **US\$** 150.00



The term Spice and Condiments applies to natural plant or vegetable products or mixtures in whole or ground form, which are used for imparting flavour, aroma and piquancy to the food items. Spices and condiments are a major commercial crop in India, and earn a major part of foreign exchange annually. They have been the backbone of agricultural industry. The importance of spices and condiment in dietary, medicinal and other uses, and their commercial importance are immense. India is known the world over as the home of spices. Thus spices are an important group of agricultural goods, which are virtually indispensable in the culinary art. Spice processing includes different steps: spice cleaning, spice reconditioning and spice grinding. Some spices were also used for preserving food like meat for a year or more without refrigeration. In the 16th century cloves for instance were among the spices used to preserve food without refrigeration. Cloves contain a chemical called eugenol that inhibits the growth of bacteria. It is a natural antibiotic. It is still used to preserve food like Virginia Ham. Likewise later mustard and ground mustard were also found to have preservative qualities. India alone contributes 25-30% of the total world trade in spices. It may be interesting to note that nine spices namely pepper, ginger, clove, cinnamon, cassia, mace, nutmeg, pimento (allspice) and cardamom alone contributed as much as 90% of the total world trade. Pepper is the most important spice in the world and so also of India. This book basically deals with brief history of spices, uses of spices, world trade in spices, area & production of spices in India, area and production of spices in India, major and minor spices of India, spice processing, quality issues with spices, bird chillies and Tabasco chillies, basil or sweet basil, seasoning blend duplication and tricks, sauces and gravies, snack seasonings, quality issues with spices, etc. This book is a single compendium which deals with all aspects and facts of spices and condiments which may meet the requirements of all those handling them at various stages, from harvesting to their end use. This book contains post harvest management, the potentials of genetic engineering, high production technology in spices with plantation and processing of various spices and condiments such as vanilla, turmeric, tamarind, saffron, black pepper, onion, mint, ginger, garlic, curry leaf, coriander etc.

[Handbook on Fermented Foods and Chemicals](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI233

Pages: 672

ISBN: 9788178331379

Price: Rs. 1,875.00 **US\$** 150.00

Numerous foods are prepared by fermentation processes in which one or more kinds of microorganisms are responsible for the characteristic flavour or texture, and sometimes for the keeping quality of the product. The manufacture of fermented food products is carried out on a small scale in homes in every country. Fermented products are more palatable and are not as easily spoiled as the natural products. The microorganisms that produce the desirable changes may be the natural flora on the material to be fermented, or may be added as starter cultures. The yield of organic acids principally lactic, serve as a preserving agents. Lactic acid fermentation is an anaerobic intramolecular oxidation reduction process. Both homofermentative and heterofermentative lactic acid bacteria participate in food fermentations. In some fermented food products, yeasts and moulds also participate along with lactic acid bacteria. Most of the reactions in living organisms are catalyzed by protein molecules called enzymes. Enzymes can rightly be called the catalytic machinery of living systems. The real break through of enzymes occurred with the introduction of microbial proteases into detergents. Most of the enzymes are produced by microorganisms in submerged cultures in large reactors called fermentors. In choosing the production strain several aspects have to be considered. Industrial enzyme market is growing steadily. The reason for this lies in improved production efficiency resulting in cheaper enzymes, in new application fields. Tailoring enzymes for specific applications will be a future trend with continuously improving tools and understanding of structure-function relationships and increased search for enzymes from exotic environments. This field deals with how are the enzymes used and applied in practical processes. A lot of fungal, bacterial and actinomycete strains with potential for producing novel industrial enzymes have been identified. This book contains sterilization, fermentation processes, aeration and agitation, use of yeast, yeast production, fermentation raw materials, production of bacterial enzymes, bread making methods, effluent treatment, production of actinomycete protease, lactic acid, citric acid. This handbook will be very helpful to its readers who are just beginners in this field and will also find useful for upcoming entrepreneurs, existing industries, food technologist, technical institution etc.



[Handbook on Milk and Milk Proteins](#)

Author: H. Panda

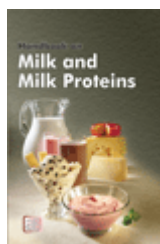
Format: Paperback

Book Code: NI241

Pages: 448

ISBN: 9788178331485

Price: Rs. 1,275.00 **US\$** 125.00



Proteins play an important role in nutrition, taste, allergies, texture, structure, processing and yield performance. In the food industry, proteins are a key element of our diet and an important ingredient for food technologists. The total protein component of milk is composed of numerous specific proteins. Isolated milk protein products represent an important and valuable source of protein ingredients due to their recognized superior nutritional, organoleptic and functional properties. Milk protein is a rich source of essential amino acids and they have been the subject of intensive research for an effort to unravel their molecular structure and interactions, relationship between structure and functional attributes, interactions of proteins during processing and, more recently, their physiological functions. Free fatty acids (FFA) in fresh milk normally amount to less than 1% of the total milk fat, yet they are important because of their effect on milk flavour. Now a day, the processing of milk is part of a highly organized and controlled dairy industry, which produces and markets a multitude of dairy products. Functional milk proteins are perfectly suited for use in the dairy sector of food production and the modern food processing industry is placing more and more emphasis upon the utilization of protein ingredients to provide specific functional properties to a wide range of formulated foods. In recent years, there has been a great deal of progress in the understanding and management of milk proteins across the production chain. Some of the fundamentals of the book are surface tension of milk, lactose chemistry, milk proteins, phosphorylation of milk proteins, comparative aspects of milk proteins, utilization of milk proteins, heat stability of milks, heat stability of homogenized concentrated milk, lysinoalanine in milk and milk products, heat coagulation of type a milk, syneresis of heated milk, fatty acids in milk, milk gel assembly, mechanical agitation of milk, natural, leucocyte and bacterial milk, grass and legume diets and milk production This book provides a complete overview and offers insights into topics for more in-depth reading on milk and milk proteins. The book covers chapters on milk proteins, biosynthesis & secretion of milk proteins, utilization, types of milk proteins, phosphorylation, milk glycoproteins and many more. It is hoped that this book will be very helpful to all its readers, students, new entrepreneurs, food technologist, technical institution and scientists.

[The Complete Book on Managing Food Processing Industry Waste](#)

Author: H. Panda

Format: Paperback

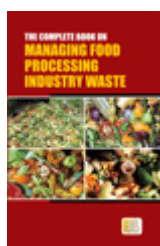
Book Code: NI245

Pages: 400

ISBN: 9788178331454

Price: Rs. 1,275.00 US\$ 125.00

Food industry produces large volumes of wastes, both solids and liquid, resulting from the production, preparation and consumption of food. These wastes pose increasing disposal and can pose severe pollution problems and represent a loss of valuable biomass and nutrients. Many standard industrial waste treatment texts sufficiently address a few major technologies for conventional in plant environmental control strategies in the food industry. Environmental legislation has significantly contributed to the introduction of sustainable waste management practices worldwide. Considering the challenges in the area of food industry, efforts are to be made to optimize processing technologies to minimize the amount of waste. Food processing wastes have a potential for conversion into useful products of higher value as by product, or even as raw material for other industries, or for use as food or feed after biological treatment.



There are many examples of utilizing waste materials from plant material processed by canneries, there are many other types of waste that can be utilized. In many canneries, the organic from the processing system is combined with the other types of non usable wastes, such as hardware, glass, cans, nails etc. Food industry should also have to concentrate on waste avoidance as well as utilization of process wastes. All the combined efforts of waste minimization during the production process, environmentally friendly preservation of the product, and utilization of by products would substantially reduce the amount of waste, as well as boost the environmental aspect of food processing industry. This book basically deals with utilization of food industry wastes, ultra filtration in the recovery of food waste, recovery of fruit and vegetable wastes, recovery of protein, the screening of vegetable wastes, fat extraction, treatment of fatty effluents, recovery and utilization of protein, conversion of bone to edible products, utilization of waste in animal feeds, production of earthworm proteins, use of microbiological agents in upgrading waste for feed and food, underutilized proteins for beverages, coffee and tea wastes, utilization of food waste in pet food industry, etc. Readers, technical institution, food technologists, technocrats, existing industries and new entrepreneurs will find valuable material in this book. This book gives a complete detail on invaluable waste management concepts, utilization of by-products and the practical methods to implement them. This book deals on the techniques and methods for food processing wastage. Comprehensive in scope, the book provides solutions that are directly applicable to the daily waste management problems specific to the food processing industry.

[**Business Directory/Database of Milk and Dairy Products in India \(2nd Edition\) \(Companies/ Industries of Dairy Consumables, Dairy Farms & Dairy Products, Feed, Feed Ingredients, Dealers, Dairy Equipment, Industrial Chemicals, Food Chemicals, Agro Chemical\)**](#)

Format: CD-Rom

Book Code: NID174

Price: Rs. 3,658.00 **US\$** 200.00



Including: Dairy Consumables, Dairy Farms & Dairy Products, Feed, Feed Ingredients, Dealers, Dairy Equipment, Industrial Chemicals, Food Chemicals, Agro Chemicals, Testing Laboratories Contain Over 19,500 Records. Details include Company Name, Postal Address (19,400), Contact Person (7,900), Phone-Land line (18,000), Mobile (3,000), Fax (7,100), E-mail (5,440), Website (2,900) Product Details. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel

[The Complete Book on Fruits, Vegetables and Food Processing](#)

Author: Dr. H. Panda

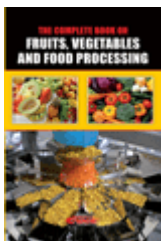
Format: Paperback

Book Code: NI250

Pages: 648

ISBN: 9789381039229

Price: Rs. 1,675.00 **US\$** 150.00



Food processing is the transformation of raw ingredients into food, or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms. Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Food Dehydration is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. The dehydration process has to check various parameters like heat-mass transfer, atmospheric pressure, equipments suitable for drying etc. to ensure suitable dehydration of food. Food processing techniques have to take measures on to maintain food safety and control risks and hazards associated with food processing. The book includes dehydration process of Onion, roasting of coffee beans, development process of Guava squash, preparation of fried potato chips, processing of rice, butter and margarine, canning of chilies Plums, processing and preservation of jack fruit, characteristics of sweetened dahi, cereal grains, instant chutneys from pudina and gongura, starch isolated from potato tubers, coating of cashew kernel baby bits, ripening changes in mango fruits, mechanical and thermal properties of maize, storage of basmati rice under carbon dioxide-rich atmosphere, effect of different varieties of soya bean on quality of paneer, analysis of menthol content in pan masala samples, preparation of dehydrated potato cubes, quality evaluation of raw dried mango slices khatai and mango powder amchur, packaging and storage of biscuits containing finger millet flour, storage effect on microbial safety of potato flour, processing and quality evaluation of ready-to-eat watermelon nectars etc. The book is highly recommended to new entrepreneurs, existing units who wants to get more information of processing of fruits and vegetables.

[The Complete Book on Cashew \(Cultivation, Processing & By-Products\)](#)

Author: Dr. H. Panda

Format: Paperback

Book Code: NI253

Pages: 640

ISBN: 9788178331560

Price: Rs. 1,775.00 **US\$** 150.00



Now a day's horticultural commodities getting export from India, among them cashew retain top position. For cashew cultivation certain parameters such as characteristics of cashew, weather condition, geographical location, propagation - layering, budding and grafting, nature of soil are the main to improve and increase the overall productivity of cashew with suitable planning of efficient water management. This book includes organic farming method of cashew. Three main cashew products are traded on the international market - raw nuts, cashew kernels and cashew nut shell liquid (CNSL). A fourth product - the cashew apple is generally processed and consumed locally. This book is not only confined to the different methods of cashew processing but also describe about by-products obtained from cashew. The traditional method of cashew processing through which we get CNSL(Cashew Nut Shell Liquid),the major source of Cardanol. We also came to know about production of CNSL derivatives, polymerization of CNSL, rubber like elasticity products, styrene product of CNSL, multifunctional alcohol obtained from CNSL and lots of other information. Cardanol is a phenolic lipid which is the byproduct of cashew nut processing. It has several uses and applications in chemistry, chemical industries, additives industries and fuel industries for low sulphur diesel fuel. This book contains the purification process of CNSL for isolation of cardanol, evaluation of copperised CNSL and neem oil as wood preservatives. It also provides a wide idea to their readers about its nutritional value, commercial exploitation, hygiene and safety issues, packaging and preservation, uses, manufacturers and suppliers of machinery of this process. This book also engaged in quality control system, design and development of soft nano materials from CNSL cashew to play a vital role in nano technology. It covers all the area concerned in this field and presents a crystal clear overview on the process and its by-product from all possible aspects.

[Confectionery Products Handbook\(Chocolate, Toffees, Chewing Gum & Sugar Free Confectionery\)](#)

Author: NPCS Board of Food Technologists

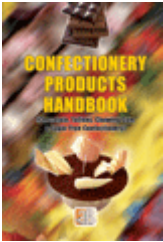
Format: Paperback

Book Code: NI254

Pages: 672

ISBN: 9788178331539

Price: Rs. 1,975.00 **US\$** 200.00



Confectionery manufacture has been dominated by large scale industrial processing for several decades. Confectionery implies the food items that are rich in sugar and often referred to as a confection and refers to the art of creating sugar based dessert forms, or subtleties (subtlety or sotelty), often with pastillage. The simplest and earliest confection used by man was honey, dating back over 3000 years ago. Traditional confectionery goes back to ancient times, and continued to be eaten through the Middle Ages into the modern era. Sugar confectionery has developed around the properties of one ingredient – Sucrose. It is a non- reducing disaccharide. The principal ingredient in all confectionery is sucrose, which in its refined form has little flavour apart from its inherent sweetness. This handbook contains Packaging in the confectionery industry, Structure of sugar confectionery, Flavouring of confectionery, Confectionery plant, Ingredients, Quality control and chemical analysis, Medicated confectionery and chewing Gum, Chocolate flow properties, General technical aspects of industrial sugar confectionery manufacture, Manufacture of liquorice paste, Extrusion cooking technology, Manufacture of invert sugar, Marzipan and crystallized confectionery. The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. The aim of this handbook is to give the reader a perspective on several processes and techniques which are generally followed in the confectionery industry. The texture and technological properties of confectionery products are to a large extent controlled by its structure. The book is aimed for food engineers, scientists, technologists in research and industry, as well as for new entrepreneurs and those who are engaged in this industry.

[Handbook on Organic Farming and Processing](#)

Author: Dr. H. Panda

Format: Paperback

Book Code: NI255

Pages: 400

ISBN: 9788178331546

Price: Rs. 1,275.00 US\$ 125.00



India is an agro based country. So organic farming plays an important role in agro field. The popularity of organic farming is gradually increasing and now organic agriculture is practiced in almost all countries of the world, and its share of agricultural land and farms is growing. As the organic food market continues to expand, so do the opportunities for small farmers. Organic farming has emerged as the only answer to bring sustainability to agriculture and environment. This handbook is a comprehensive guide to growing, certifying, and marketing organic produce. Organic farming is not only a philosophy, but also a well-researched science that combines soil fertility, plant pathology and other biological and environmental sciences. The major contents of this book are Sustainable Agriculture, National Programme on organic farming, Integration with organics and biofertilizers, Bulky organic manures and crop residues, Manuring on sight, Manuring potentials, Green Manuring, Production and promotion of organic fertilizers, Vermi composting, Response of crops to organic fertilizers, Phosphate solubilizing, Bacillus thuringiensis, Crop residue management, Integrated nutrient management towards sustainable agriculture, Integrated farming system, Mechanism of nitrogen fixation, Economics and marketing of organic farming. As we have seen, the booming development taking place in organic farming and marketing offers many opportunities. We will be able to go on contributing to the establishment of organic production systems and this could lead to changes in life style and consumption patterns that will reach far beyond food and nutrition. This book will be very helpful to soil scientists, microbiologists, biologists, students, new entrepreneurs, fertilizer industries, training centers and to all those interested in efficient use and sustainable farming.

[**Bakery Industry in India \(Bread, Biscuits and Other Products\) Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts \(Upto 2017\)**](#)

Author: NPCS Team

Format: Paperback

Book Code: NI265

Pages: 118

ISBN: 9789381039366

Price: Rs. 35,400.00 **US\$** 980.00

The market research report titled 'Bakery Industry in India (Bread, Biscuits and other products) – Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts (Upto 2017)' released by Niir Project Consultancy Services, provides a comprehensive analysis on Indian bakery industry covering detailed reporting of the bread and biscuits sector in India. The report also provides a bird's eye view of the global bakery industry with details on projected market size and then progresses to evaluate the Indian industry in detail. The report elucidates the structure of Indian bakery industry, its classification in various products (Biscuits, bread, cakes, pastries, buns and rusks) and then provides a categorical overview of bread and the biscuits sector. The Indian biscuit sector is dominated by players like Britannia, Parle and Sunfeast brand (ITC) together with other small players like Priyagold, Anmol Biscuits, Cremica etc whereas bread sector has only two major players, Britannia and Modern; and a host of regional players like Harvest Gold, Bonn, Vibbs etc. The report provides an expansive market analysis of the Indian bakery sector by covering areas like growth drivers, trends prevailing in the industry as well as comprehensive SWOT analysis of the sector. The report identifies growth factors of the industry as changing perception of the bakery products coupled with changing lifestyles of the Indian population. Consumption of bakery products was not in the Indian culture; however with changing eating habits of the people and with rising western influence on food consumption patterns, bakery products today have got takers from all age groups in the country. Rising preference for premium biscuit category is another factor that will contribute in the volume growth for the industry. Glucose segment has been losing its share to categories like cookies and cream biscuits which are growing at a much higher rate than the overall biscuit sector. Also the industry has been experiencing fortification of the bakery products in order to satiate the burgeoning appetite of the 'health conscious' Indian. Numerous healthy products have been launched in the bakery segment and are gaining popularity at a high rate. Mounting presence of bakery chains has further triggered the growth in the sector. Several international bakery chains have entered in India recognizing potential of the industry. Trends that have been gaining ground in the sector are e-retailing of the bakery products, aggressive expansion plans of the incumbents as well as technological and ingredients advancement. Just when you thought that electronics and clothes were the only popular categories in e-retailing, there came bakery products which have been gaining traction in the e-retailing segment. Bakers are also bringing innovation and advancement in the technology and ingredients they use. Packaging front has also seen some changes in the past years. The report further evaluates the position of the industry by providing insights to the SWOT analysis of the industry. Large Indian population, abundant supply of raw materials and low capital requirements are some strengths of the bakery segment in India. India is among top producers of key raw materials of the bakery industry which puts sector in the sweet spot. The sector faces challenges in the form of raw material fluctuations, high taxation as well as its unorganized nature. Industry's raw materials being agricultural in nature are exposed to seasonal fluctuations in terms of availability and price movements. Rising competition in the sector due to low capital requirements and high growth rate of the sector is another impediment faced by the industry. However even after such challenges, the industry has opportunities galore. Low consumption of bakery products in the industry and spurt in the organized retail in



the country are some of the biggest opportunities for the bakery players. Rising incomes as well as emergence of new middle class segment will also be key factors in the growth for the industry. Indian bakery segment is already in a favorable position with high rural penetration of its products which will help it tap the Indian rural consumption boom. The next segment of the report scrutinizes the demand supply scenario of the bakery industry with projections of important numbers covering the overall bakery sector as well as biscuit and bread segment also. The report also provides you a succinct view on the foreign trade of bakery products. It captures the current market size of the sector as a whole together with bread and biscuit segment coupled with forecasts for the next five years. The report also includes key player profiles of players like Britannia Industries Ltd, Parle Products Ltd, ITC Ltd, Surya Food & Agro Ltd (Priyagold) and Modern Food Industries India Ltd. The report shares vital information like shareholding pattern, revenue mix, plant location and financial summary of the aforesaid companies. The next segment provides complete financial comparison of bakery companies in India. Indian bakery industry is one of the biggest sections in the processed food industry of the nation and has undergone a massive change majorly on account of changing perception of bakery products and evolving consumer tastes. Rising urbanization and growth in the disposable incomes of the Indian population has proven to be a magnet for international bakery chains owing to which the sector has seen an influx of foreign bakery companies foraying into India which has helped in improving the quality of Indian bakery products. Today there is a constant effort by the bakery players to innovate their product line to match up to Indian palate. Driven by evolving perception of bakery products in India, consumption boom in the nation and changing consumer preferences, we estimate the Indian bakery industry to touch levels of INR 483 billion in the next five years. Reasons for Buying this Report: • This research report helps you get a detail picture of the industry by providing overview of the industry along with the market structure and classification • The report provides market analysis covering major growth driving factors for the industry and latest market trends in the industry • This report helps to understand the present status of the industry by elucidating a comprehensive SWOT analysis and scrutiny of the demand supply situation • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

Emerging Opportunities in Booming INDIAN MAIZE PROCESSING INDUSTRY-Corn Starch, Dextrose, Liquid Glucose, Sorbitol, Gluten Meal, Germ Oil (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis)

Author: NPCS Team

Format: Paperback

Book Code: NI271

Pages: 33

ISBN: 9789381039434

Price: Rs. 35,400.00 **US\$** 650.00

The research report titled Emerging Opportunities in Booming INDIAN MAIZE PROCESSING INDUSTRY-Corn Starch, Dextrose, Liquid Glucose, Sorbitol, Gluten Meal, Germ Oil (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis) released by Niir Project Consultancy Services aims at providing a roadmap for investing into the sector by covering all the critical data required by any entrepreneur vying to venture into maize starch segment in India. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified maize starch & allied products project, in the maize processing segment, which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. And through this report we aim to help you make sound and informed business decision. The report contains all the data which will help an entrepreneur find answers to questions like: • Why I should invest in maize starch project? • Who are the customers of the product? • What will drive the growth of the product? • What are the costs involved? • What will be the market potential? The report embarks the analysis by enhancing the basic product knowledge of the capitalist by stating details like product definition, product uses & application, by-products & related products and a general overview of the product market. In here, the report provides an overview of the maize starch market along with a snapshot of maize crop market in India. The report further enlightens the entrepreneur about the potential buyers of the product, Maize starch which will help him identify his customers and place his product correctly. It is followed by a detailed analysis & enumeration of various factors that makes the case for investing in the sector along with graphical representation and forecasts of key consumer data. The report further assesses the market potential of the product by listing import-export markets of maize starch & allied products, recent developments in the sector and by providing sector outlook and market size. The report then turns the focus towards manufacturing side of maize starch & allied products. It provides project financials of a model project with specified product list and plant capacity along with excise and customs duty rates for maize starch for year 2013-14. It enumerates project information like raw materials required for manufacturing maize starch & allied products, manufacturing process, list of machinery and basic project financials. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, payback period, projected revenue and profit are listed in the report. The above mentioned project details are for maize starch, sorbitol, dextrose, liquid glucose, vitamin C, germ oil and gluten feed plant. The report also provides key players in the segment with their contact details. Starch Industry is often termed as 'Sunrise Industry' due to its high growth potential and omnipresence across various other industries. This report helps an entrepreneur gain meaningful insights into the sector and make informed and sound business decision. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, demand of the product and reasons for investing in the product • This report provides vital information on the product like



its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

Emerging Opportunities in Booming Indian Beer Industry (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis)

Author: NPCS Team

Format: Paperback

Book Code: NI272

Pages: 33

ISBN: 9789381039441

Price: Rs. 29,500.00 **US\$** 500.00

The research report titled 'Emerging Opportunities in Booming Indian Beer Industry (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis)' released by Niir Project Consultancy Services aims at providing a detailed analysis of the investment opportunities prevalent in the Indian beer industry. The report covers crucial aspects like reasons for investment in the sector, core project financials, glimpse of the regulatory environment of the industry, potential buyers and analysis of the industry as a whole. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified beer project, in the alcoholic beverages segment, which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. And through this report we aim to help you make sound and informed business decision. The report contains all the data which will help an entrepreneur find answers to questions like: • Why I should invest in beer project? • Who are the customers of the product? • What will drive the growth of the product? • What are the costs involved? • What will be the market potential? The report begins by providing an overview of the beer industry in India and then proceeds to enhance the product knowledge of the entrepreneur. The report discusses beer as a product in various lights like product definition and product classification. The report further enlightens the entrepreneur about the potential buyers of the product, beer, which will help him identify his customers and place his product correctly. It provides a profound analysis of the investment factors of the project along with graphical representation and forecasts of key investment indicators which can help an entrepreneur assess the market potential of the product. The report further helps in enhancing the assessment of market potential by listing the export-import market of the product coupled with market size & outlook of the Indian beer industry as a whole. It also helps an entrepreneur in keeping abreast of the recent developments as well as the regulatory environment prevalent in the industry. The report then turns its path towards the project insights of the beer plant. It includes core project financials of a model project with specified product list and plant capacity. It enumerates project information like raw materials required for manufacturing beer, manufacturing process, list of machinery and basic project financials. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, payback period, projected revenue and profit are listed in the report. It also lists down the key players in the beer segment along with their contact details. This report helps an entrepreneur gain meaningful insights into the Indian beer sector and make informed and sound business decision. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, demand of the product and reasons for investing in the product • This report provides vital information on the product like its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials



required, manufacturing process, project costs and snapshot of other project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

Market Research Report on Milk Processing & Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products)

Author: NPCS Team

Format: Paperback

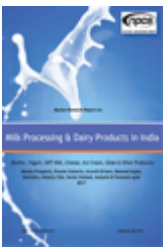
Book Code: NI276

Pages: 120

ISBN: 9789381039496

Price: Rs. 29,500.00 **US\$** 600.00

Market Research Report on Milk Processing & Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products) Market Prospects, Present Scenario, Growth Drivers, Demand-Supply Statistics, Industry Size, Sector Outlook, Analysis & Forecasts upto 2017 If you find yourself bewildered by innumerable variants of cheese, flavored yogurts, ice creams or UHT milk, in an expansive section of a modern retail store, then assume that you have hit the much evolved dairy section. Gone are the days when shopping of dairy products just meant choosing between plain curd or Cottage Cheese or basic sandwich spread, today dairy products have outdone their first forms and evolved into much urbanized and modern consumer centric products. To establish a better understanding of market potential of the evolved dairy products in India, Niir Project Consultancy Services has released a new study titled 'Market Research Report on Milk Processing & Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products)- Market Prospects, Present Scenario, Growth Drivers, Demand-Supply Statistics, Industry Size, Sector Outlook, Analysis & Forecasts upto 2017'. The report identifies the current & future market prospects of dairy products, the value drivers that will trigger the growth, opportunities & challenges faced by the sector coupled with government initiatives and porters 5 forces analysis of the industry. It helps you classify dairy industry on the basis of its business attractiveness and investment potential which can prove to be a vital link in prudent business decision making. The report provides a comprehensive analysis of the dairy products sector along with the financial details of dairy products companies. It begins by a brief on global dairy sector and then proceeds to discuss the Indian scenario of dairy industry in detail. It discusses the present scenario, structure and classification of the industry while defining the scope of the report. The sector has moved away from large consumption of milk in unprocessed and fluid form to higher intake of processed dairy products. The known factors for such rising preference for processed dairy products include growing disposable incomes, urbanization, spiraling trend of modern retail and growing acceptability of processed products. The report analyzes the above mentioned factors in growth drivers section supported by graphical representation and forecasts of data points. Growing population of middle class households pose immense opportunities for a host of consumer industries; dairy being one of them. With higher incomes in their pockets and growing western influence on their taste buds, Indian middle class is well equipped to experiment with new products which will have a domino effect on the consumption of dairy products. Also, growing health consciousness among Indian population, low per capita consumption of various dairy products and rising food expenditure will provide ample opportunities for dairy players to seize. Further the report discusses various impediments faced by the dairy players while operating in the industry. The report in its entirety can prove to be an indispensable tool for assessing the market potential of dairy products in India. It analyzes the demand supply situation in the industry from different angles to enable better understanding of the topic. Demand for dairy products in India is captured by determining the demand for various dairy products as well as total exports. Similarly supply side is taken into account by assessing the production of milk in the country and population of milch animals, the production of various dairy products and lastly by scrutinizing the capital expenditure projects announced in the industry. Moving forward, the report analyzes the attractiveness of the sector by evaluating the



status of porters 5 forces prevalent in the industry. Any sector is said to be most attractive when the 5 forces are at their weakest and the report explicates the forces methodically to simplify the analysis. It also lists various initiatives undertaken by the Indian government to assist dairy industry as a whole. Lastly to give a fair view of the competition in the industry, the report shares information about players operating in the dairy sector. It gives business profiles of key players like Amul, Parag Milk Foods Ltd, Kwality Ltd and Mother Dairy Fruit & Vegetable Ltd. The next segment provides complete financial details of dairy players in the country like address of registered office, director's name and financial comparison covering balance sheet, profit & loss account and several financial ratios of the players. The report ends with a promising outlook of the sector. Indian dairy industry has been at the forefront with impressive growth rates and immense potential for an effervescent future abetted by rising demand for value added dairy products in the country. Fluid milk market in India has reached a saturation point and the growing acceptance of value added dairy products has brought winds of change for the industry. The Indian market has witnessed a spur in the demand of value added dairy products like cheese, yogurt, packaged milk and probiotic drinks which has invigorated the growth in overall dairy industry. Rising western influence on Indian food habits, rising concerns about quality of dairy products, health consciousness and spiraling disposable incomes of consumers have resulted in higher demand for value added dairy products in India. Gauging the high demand potential in dairy products industry, a host of international and domestic players have set their foot in the Indian dairy domain. The share of milk processed in total milk produced has shown a healthy rise in the last 3-4 years. We anticipate the quantity of milk processed to cross 107 million tonnes by 2017 from ~66 million tonnes in 2013. Also we expect Indian dairy market to touch INR 6971 billion levels by 2017. Reasons for Buying this Report: • This research report helps you get a detail picture of the industry by providing overview of the industry along with the market definition, structure and its classification • The report provides in-depth market analysis covering major growth driving factors for the industry and opportunities & challenges prevalent • This report helps to understand the present status of the industry by elucidating a comprehensive porter 5 force analysis and scrutiny of the demand – supply situation • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

Emerging Investment Opportunity in Burgeoning Indian Milk Processing & Dairy Products Sector (Why to Invest, Business Prospects, Core Project Financials, Potential Buyers, Market Size & Industry Analysis)

Author: NPCS Team

Format: Paperback

Book Code: NI277

Pages: 47

ISBN: 9789381039502

Price: Rs. 29,500.00 **US\$** 500.00

While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified dairy products project which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. Niir Project Consultancy Services through its recently released report titled 'Emerging Investment Opportunity in Burgeoning Indian Milk Processing & Dairy Products Sector (Why to Invest, Business Prospects, Core Project Financials, Potential Buyers, Market Size & Industry Analysis)' aims to help you make sound and informed business decision before deploying your valuable resources. The report encapsulates all the vital information which can help an entrepreneur precisely evaluate the market potential and business prospects of dairy products sector. The report begins with the view of enhancing the basic industry knowledge of an entrepreneur by discussing the Indian dairy industry in brief. It disseminates information like its classification, structure and present scenario. Further, the next step report claims to be of paramount importance is the identification of potential consumers for the product to be launched. It identifies target consumer group for the dairy products industry supported by the forecasts of the same. The sections that form the very core of the report and are important factors for choosing an industry are the market potential of the industry and project details of the related plant. The report analyzes the market potential of the dairy products industry in 'Reasons for Investing' and 'Outlook' segment, where it discusses exhaustively the factors that will drive the growth of the industry and the opportunities existing for it. The factors are methodically explained supported by graphical representation and forecasts of key data indicators. The market size of the Indian dairy industry is expounded in the outlook section which further can be an effective tool for assessing the market potential of the industry. Turning towards the other important core, the report provides project details for a dairy products plant. It provides project financials of a model project with specified product list and plant capacity along with excise and customs duty rates for dairy products for year 2013-14. The information that can be found in this section is raw materials required for dairy products, manufacturing process of various dairy products, list of machinery and basic project financials. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, projected revenue and profit are listed in the report. The above mentioned project details are for dairy products plant producing Cottage cheese, flavored milk, butter, ghee, milk powder and condensed milk. The report also provides key players in the segment with their contact details. The Indian market has witnessed a spur in the demand of value added dairy products like cheese, yogurt, packaged milk and probiotic drinks which has invigorated the growth in overall dairy industry. Rising western influence on Indian food habits, rising concerns about quality of dairy products, health consciousness and spiraling disposable incomes of consumers have resulted in higher demand for value added dairy products in India and has made the sector an attractive opportunity for investment. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like



industry size, market potential of the product and reasons for investing in the product • This report provides vital information on the product like its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

**Market Research Report on Packaged Fruit Juices & Drinks in India
(Present & Future Potential, Market Insights, Growth Drivers,
Opportunities, Industry Size, Porters 5 Forces, Demand Analysis &
Forecasts upto 2017)**

providing overview of the industry along with the market structure and its classification • The report provides in-depth market analysis covering major growth driving factors for the industry and opportunities prevalent • This report helps to understand the present status of the industry by elucidating a comprehensive scrutiny of the demand – supply situation with forecasts and porters 5 force analysis • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

[Oils & Fats Importers Directory / Database \(Global / World Wide /International Buyers\)2nd Edition](#)

Format: CD-Rom

Book Code: NID199

Price: Rs. 4,189.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Oils & Fats Importers Directory / Database (Global / World Wide /International Buyers) 2nd Edition (Fats & Oils, Vegetable Oil, Edible Oil, Palm Oil, Coconut Oils, Essential Oil) Contains: Over 2,000 Importers / Foreign Buyers. Details include Company's Name, Contact Person (480), Address (2,100), Phone (1,900 Landline/ Mobile), E-Mail (1,410), Fax (1,580), Website (460) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel



[The Complete Book on Onion & Garlic Cultivation with Processing \(Production of Onion Paste, Flakes, Powder & Garlic Paste, Powder, Flakes, Oil\)](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI290

Pages: 416

ISBN: 9788178331591

Price: Rs. 1,475.00 **US\$** 150.00



"Onion and garlic are the spice commodities used for flavouring the dishes. These are considered as valuable medicinal plants offer variety of medicinal properties. Onion & garlic are important commercial crops with versatile applications. The demand for the processed products is increasing day by day due to its convenience to handle and use. Onion & garlic can be processed into a wide variety of products. As per the estimate, approximately 6.75% of the onion produced is being processed. Besides fulfilling the constant demand of domestic population, India exports 13 to 18 lakh tons of onion annually worth around Rs. 2200 crores of foreign exchange revenue. Similarly in case of garlic, the production increased from 4.03 lakh tons to 12.26 lakh tons. Proper placement of onion & garlic products (like; onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder) in the departmental stores, super markets, shopping malls backed-up by publicity is the key to success. It is also possible to have tie-up with exclusive restaurants, star hotels, renowned caterers for their regular requirements. This handbook is designed for use by everyone engaged in the onion & garlic products manufacturing. The book explains manufacturing process with flow diagrams of various onion & garlic products and addresses of plant & machinery suppliers with their photographs. Major contents of the book are varieties of onion, onion production, onion dehydration, types of garlic, garlic growing, garlic dehydration, onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder, pest species and pest control of garlic and onion, integrated weed management, packaging, product advertising and sales promotion, marketing etc. It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of onion & garlic products manufacturing. "

[The Complete Book on Tomato & Tomato Products Manufacturing \(Cultivation & Processing\)](#)

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI294

Pages: 336

ISBN: 9789381039687

Price: Rs. 1,275.00 US\$ 125.00



Tomato is one of the most popular fruit in the world. The products of tomato like paste, juice, ketchup, etc. are widely used in kitchens all around the world. Tomatoes and tomato-based foods are considered healthy for the reason that they are low in calories, but possess a remarkable combination of antioxidant micronutrients. Tomato industry has been growing significantly over the past several decades. Changing life style and taste of consumers in different countries will motivate the growth of the tomato products market. The industries can retain maximum market share by differentiating their products in the market, by coming up with innovative products and by focusing on different packaged tomato products. India is one of the largest consumers of tomatoes, as well as the second largest tomato producing country in the world followed by China. Although raw tomato consumption is the mainstream means of consumption in today's India, the market for processed tomato is expected to expand in the near future considering the remarkable economic growth and dietary culture changes.

Tomatoes are widely grown commodity with 136 mt production in the world. There is a big market for tomato products. The market scenario has revealed a positive indication for the specially packed tomato products in local as well as outside market. It is estimated that the total production of processed fruit & vegetable in India is about 15.0 lakh tonne. The major content of the book are varieties of tomato, select the best seeds and seedlings, growing preparation, canning of tomatoes, how to store & preserve tomatoes, basis for successful cultivation of tomato, crop husbandry, tomato pruning, dehydration/drying of tomatoes, canning of tomatoes, preserving by heating, tomato pulp, tomato paste, tomato ketchup, tomato juice, tomato powder, hazard analysis and critical control points, FPO and Agmark, products packaging, marketing. The purpose of this book is to present the elements of the technology of tomato preservation. The book explains raw material requirement, manufacturing process with flow diagrams of various tomato products with addresses of plant & machinery suppliers with their photographs. It deals with the products prepared from tomato commercially. It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of tomato products manufacturing.

[**Handbook on Pig Farming and Pork Processing \(Feeding Management, Breeding, Housing Management, Sausages, Bacon, Cooked Ham with Packaging\)**](#)

Author: NPCS Board of Consultants & Engineers

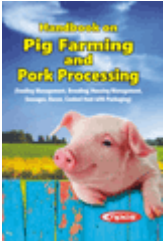
Format: Paperback

Book Code: NI302

Pages: 272

ISBN: 9789381039786

Price: Rs. 1,075.00 **US\$** 125.00



Pig farming is the raising and breeding of pigs. Among the various livestock species, piggery is most potential source for meat production and pigs are more efficient feed converters after the broiler. Pig rearing has traditionally been in the main occupational axis of the socially backward down-trodden class of Indian population since time immemorial. But at present commercial pig farming has greatly changed social scenario of this business in India. Now everyone is conscious about the economic importance of pig farming. Pig farming for meat production is one of the best and profitable business ideas for people. There are several highly meat producing pig breeds available and Initial requirements of small investment, quick returns and utilization of bristles and manure further increase the importance of this animal. This handbook is designed for use by everyone engaged in the pork production. The book explains about how to raise and care for pigs, by choosing the right breed, how to house, feed and breed them, butchering process, manufacturing process of various pork products and sample plant layouts & process flow sheets with machinery details. Major contents of the book are behavior of pigs, feeding management, pig breeding, housing management, diseases, pork processing, sausages, bacon, cooked ham, chilling and freezing of meat, meat packaging. It will be a standard reference book for professionals, food technologists, entrepreneurs, and others interested in startup of pig farming and pork production.

[Handbook on Manufacture of Indian Kitchen Spices \(Masala Powder\) with Formulations, Processes and Machinery Details](#)

Author: NPCS Board of Food Technologists

Format: Paperback

Book Code: NI307

Pages: 304

ISBN: 9789381039847

Price: Rs. 1,695.00 **US\$** 150.00

Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details (Chaat Masala, Sambar Masala, Pav Bhaji Masala, Garam Masala, Goda masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder, Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala, Tea Masala Powder, Jaljeera Masala, Tandoori masala, Fish Curry Masala, Chicken Masala, Pickle Masala, Curry Powder) Spices or Masala as it is called in Hindi, may be called the “heartbeat” of an Indian kitchen. The secret ingredient that makes Indian food truly Indian is the generous use of signature spices. From ancient times of the maharaja’s, spices have added unforgettable flavours and life to Indian cuisine. Indian spices offer significant health benefits and contribute towards an individual's healthy life. They add flavor and nutrients to dishes without fat or calories! A spice may be available in several forms: fresh, whole dried, or pre-ground dried. Generally, spices are dried. A spice is a seed, fruit, root, bark, berry, bud or other vegetable substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are parts of leafy green plants used for flavoring or as a garnish. Many spices have antimicrobial properties. Spices produce a vast and diverse assortment of organic compounds, the great majority of which do not appear to participate directly in growth and development. There are a large number of various spices, used along with food such as Chilli (Mirchi), Turmeric (Haldi), Coriander (Dhania), Cumin (Jeera), Mustard (Rai), Fenugreek (Methi), Sesame (Til), Cardamon, Peppercorns (Kali Mirchi), Clove, Fennel (Saunf), Nutmeg and Mace etc. These spices give taste to the prepared food and at the same time give attractive colours and smell to the food. Today, Indian spices are the most sought-after globally, given their exquisite aroma, texture, taste and medicinal value. India has the largest domestic market for spices in the world. Traditionally, spices in India have been grown in small land holdings, with organic farming gaining prominence in recent times. India is the world's largest producer, consumer and exporter of spices. Demand for Indian spices is high because they are clean and hygienic as compared to that of other countries. In modern times, international trade in spices and condiments have increased dramatically which could be attributed to several factors including rapid advances in transportation, permitting easy accessibility to world markets, growing demand from industrial food manufacturers of wide ranging convenience foods which are either ready to eat or requiring minimal preparation time in the household, migration of large number of people of different ethnicity with their traditional food habits, to meet the changing requirements of industry and commerce and exposure to culinary delicacies of other regions of the world by increasing business and tourism travel. As the demand for Indian spices is increasing day by day, Indian manufacturers are producing spices of high quality. The book presents the fundamental concepts of Spices (Masala Powder) Indian Kitchen Spices product mix in a manner that new entrepreneurs can understand easily. It covers Formulation for spices i.e., Chaat Masala, Chana Masala, Sambar Masala, Pav Bhaji Masala, Garam Masala, Goda Masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder, Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala, Tea Masala Powder, Jaljeera Masala, Tandoori Masala, Fish Curry Masala, Chicken Masala, Pickle Masala, Curry Masala. This book contains manufacturing process, Packaging and Labelling of Spices. The highlighting segments of this book are Spices



Nutritional value, Special Qualities and Specifications, Cryogenic Grinding Technology, Food Safety & Quality, BIS Specifications, Quality Control, Market, Sample Production Plant Layout and Photograph of Machinery with Supplier's Contact Details. It also covers Good manufacturing practices in Food Industry, Case Study for Everest and MDH Masala and Top Spice Brands of India. This book is aimed for those who are interested in Spices business, can find the complete information about Manufacture of Indian Kitchen Spices (Masala Powder). It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

[Indian Buyers Directory/ Database /List of Agricultural Products \(Processed Food, Edible Oil, Commodities, Etc.\) \(with Financial Data\)](#)

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