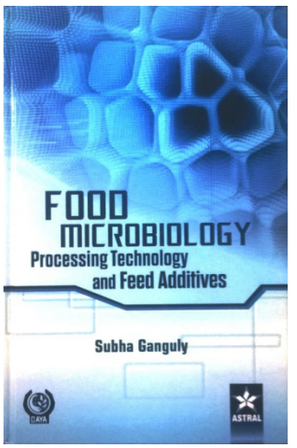
Book Review-I

Food Microbiology: Processing Technology and Feed Additives, by Dr. Subha Ganguly, 2015, Daya Publishing House, A Division of Astral International, New Delhi-11002.



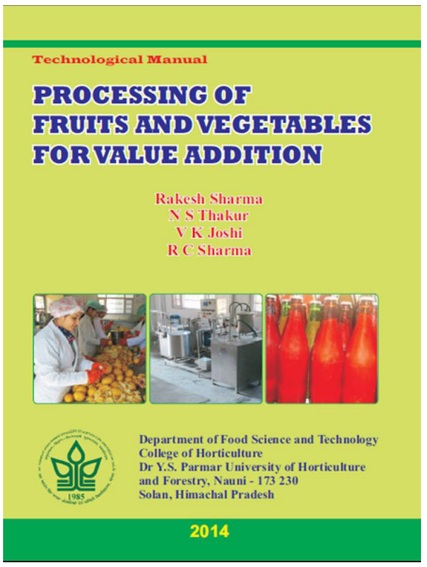
The book encompasses the broad aspects of immense concern in the field of Food Microbiology and Processing Technology. It is advocated to find its broad implication in processing industries and breweries. It provides the advance and updated information on various issues related to hygiene and quality control in food processing sector. It can be used as per the author as a textbook and a ready guide by the students of food Processing Technology and allied sciences, as well as the professionals associated with the ever expanding food processing sector. The book is nicely dedicated towards the development of Science, Education, Knowledge and Technology. It has detailed chapters as: 1.Introduction, 2. Food Contamination and Spoilage, 3. Microbial Diversity as Pathogens in Food, 4. Food Processing, 5. Food Irradiation, 6. Bio-fermentation, 7. Need for Food Processing, 8. Feed Additives for Immuno-modulation, 9. Nature of Micro-flora in Fishes 10.Immunostimulants, Probiotics and Prebiotics, 11. Effect of Nutritional Non-Antibiotic growth: Promoters on Live Body Weight Gain, 12. Herbal Feed Supplements, 13.Biological Growth Promoters, 13. References. The matter covered focuses on a wide variety of issues connected with the microbiology those having relevance to the food processing such as food additives , nature of micro-organisms associated with the fish. Although there is a subtitle of processing, I don't find anything significant for the processing in the book. Some basic information could have easily been given to justify the title of the book. In the present context, the immune-modulation and prebiotics and probiotics are very relevant issues discussed by the author. Biological growth promoters are also an interesting topic covered in the manuscript how it is related with (at the end) processing is not elaborated. Overall, the book at the best can be considered as introductory in nature. There are a number references cited in the book for the information of readers which is appreciable. But the references have not been cited in the chapter (at the end) which reduces its value as a reference book. The get-up of the book is very impressive and gives a very good impression about the same. The publisher must be complemented for the same.

The author Dr. Subha Ganguly is serving as a Scientist (Food Microbiology) and Scientist In-charge, Sub-Projects in AICRP on Post-harvest Technology (ICAR) at Faculty of Fishery Sciences, West Bengal University of Animal and Fishery Sciences, Kolkata (WB), India, has used his rich research and teaching experience in writing the manuscript. Astonishingly it may appear, there is neither a table nor a fig in the book. Lack of illustrative material makes the book dull for the readers. Some plates could have been added to make it more appealing. The Author may like to improve the same in the future editions consider these points to make truely a text-cum-reference book.

Dr V.K. Joshi
Prof and Head
Dept of Food Science and Technology
UHF, Nauni, Solan, HP, India

Book Review-II

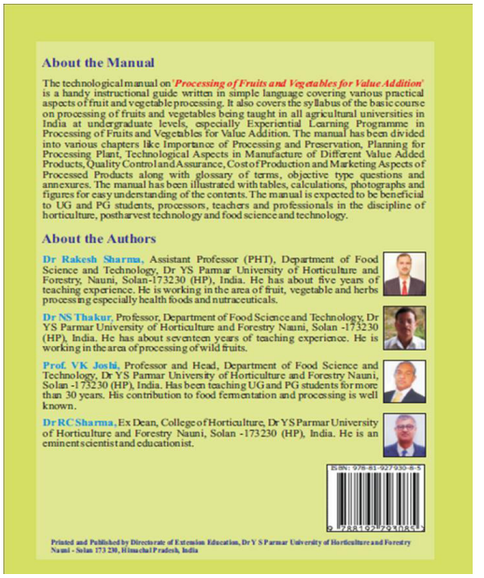
Technological Manual on Processing of Fruits and Vegetables for Value Addition by Rakesh Sharma, NS Thakur, VK Joshi and RC Sharma, Dr YS Parmer University of Horticulture and Forestry, Solan, 106p + Figs + Tables and plates.



With ICAR emphasizing on development of courses with more practical content and adoption of experiential learning courses by many of the universities in one or other forms, it has become imperative to provide the students, hands on training in various entrepreneurial sectors including fruit and vegetable processing, so that, the day they leave their college, they are better equipped with technical knowledge and confidence of handling the processing plants with higher authority.

Considering this, there is a need to develop instructional manuals on all the experiential learning Programme (ELP) modules. Authors have very rightly tapped the opportunity to develop a basic instructional manual on fruit and vegetable processing, especially designed in line with the ELP requirements.

The manual has been divided into seven chapters i.e. Importance of Processing and Preservation, Planning for Processing Plant, Technological Aspects in Manufacture of Different Value Added Products, Quality Control and Assurance, Cost of Production and Marketing Aspects of Processed Products including glossary of terms, and self evaluation exercises. Authors have beautifully presented the contents by making use of Tables, Figures and methods of calculations used in preparation of different products.



I am sure this manual would be helpful to satisfy the ELP requirements of students to a large extent. Further, it may also be of great use to all UG and PG students, processors, teachers and extension professionals in the discipline of fruit and vegetable processing, horticulture, food science and technology etc. Except for some minor typographic mistakes and elaborations required in some of the methods, the book is a beautiful piece of ready reference work for all. I recommend that this manual be made available to all the students undertaking ELP module in fruit and vegetable processing.

SK Sharma
Editor-in-Chief
J. of Hill Agriculture
GB Pant University of Ag and Tech, Pantnagar

Contents

International Journal of Food and Fermentation Technology

Vol. 4 No. 1, June, 2014