



Engineering for Storage of Fruits and Vegetables: Cold Storage, Controlled Atmosphere Storage, Modified Atmosphere Storage

By Chandra Gopala Rao

BS Publications, 2014. Hardcover. Book Condition: New. Dust Jacket Condition: New. 1st Edition. Contents: I. Pre Cooling of Fruits and Vegetables and their Storage Requirement: 1. Introduction. 2. Post Harvest Physiology of Fruits and Vegetables. 3. Estimation of Cooling Times of Foods. 4. Pre-cooling of Fruits and Vegetables by Ventilation Method. 5. Forced-Air Cooling of Fruits and Vegetables. 6. Hydro Cooling of Fruits, Vegetables and Cut Flowers. 7. Evaporative Cooling Systems for Fruits and Vegetables. 8. Vacuum Cooling of Fruits and Vegetables. 9. Handling and Storage of Common Fruits. 10. Handling and Cold Storage of Vegetables. II. Cold Storage: 11. Moist Air and Applied Psychrometry. 12. Preliminaries for the Estimation of Cooling Loads. 13. Air Conditioning Systems and Estimation of Cooling Load. 14. Evaporators. 15. Refrigerant Compressors. 16. Condensers. 17. Expansion Devices. 18. Spray Ponds and Cooling Towers. 19. Fans. 20. Transmission and Distribution Systems of Cool Air. 21. Heat and Water Vapour Transport in the Cold Storage. 22. Thermal and Vapour Insulation Materials. 23. Design of Small Capacity Cold Storages. 24. DimensionsLayoutStacking Methods for Cold Storage. 25. Transportation of Fruits Vegetables and Flowers. 26. Instrumentation and Climate Management in Cold Storages. III. Controlled Atmosphere for Storage (CAS) Horticulture Produce:...



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