Modern Technology Of Milk Processing And Dairy Products


The Complete Book on Ginger Cultivation and Manufacture of Value Added Ginger Products (Ginger Storage, Ginger Oil, Ginger Powder, Ginger Paste, Ginger Beer, Instant Ginger Powder Drink and Dry Ginger from Green Ginger) Epoxy is a term used to denote both the basic components and the cured end products of epoxy resins, as well as a colloquial name for the epoxy functional group. Epoxy resin are a class of thermoset materials used extensively in structural and specialty composite applications because they offer a unique combination of properties that are unattainable with other thermoset resins. Epoxy resins are monomers or prepolymers that further react with curing agents to yield high performance thermosetting plastics. They have gained wide acceptance in protecting coatings, electrical and structural applications because of their exceptional combination of properties such as toughness, adhesion, chemical resistance and superior electrical properties. Epoxy resins are characterized by the presence of a three membered cycle ether group commonly referred to as an epoxy group 1,2-epoxide, or oxirane. The most widely used epoxy resins are diglycidyl ethers of bisphenol-A derived from bisphenol-A and epichlorohydrin. The market of epoxy resins are growing day by day. Today the total business of this product is more than 100 crores. Epoxy resins are used for about 75% of wind blades currently produced worldwide, while polyester resins account for the remaining 25%. A standard 1.5-MW (megawatt) wind turbine has approximately 10 tonnes of epoxy in its blades. Traditionally, the markets for epoxy resins have been driven by demand generated primarily in areas of adhesives, building and civil construction, electrical insulation, printed circuit boards, and protective coatings for consumer durables, amongst others. The major contents of the book are synthesis and characteristics of epoxy resin, manufacture of epoxy resins, epoxy curing reactions, the dynamic mechanical properties of epoxy resins, physical and chemical properties of epoxy resins, epoxy resin adhesives, epoxy resin coatings, epoxy coating give into water, electrical and electronic applications, analysis of epoxides and epoxy resins and the toxicology of epoxy resins. It will be a standard reference book for professionals and entrepreneurs. Those who are interested in this field can find the complete information from manufacture to final uses of epoxy resin. This presentation will be very helpful to new entrepreneurs, technocrats, research scholars, libraries and existing units.
Modern Technology of Milk Processing and Dairy Products

The use of paints, varnishes and enamels for decoration is nearly as old as human culture itself. These are widely used in homes as well as in industry because painted surfaces are attractive and easy to keep clean. Paint is generally made up of a pigment. It is a chemical material, which alters the color of reflected or transmitted light due to wavelength-selective absorption. Varnish is a transparent, hard, protective finish or film primarily used in wood finishing but also for other materials. Varnish is traditionally a combination of a drying oil, a resin, and a thinner or solvent. The technology of paints, varnishes and enamels is changing rapidly and becoming more complex each day. The paint industry is an important segment of the chemical industry. Enamel paint is paint that air dries to a hard, usually glossy, finish, used for coating surfaces that are outdoors or otherwise subject to wear or variations in temperature. The Indian paint industry has seen a gradual shift in the preferences of people from the traditional whitewash to higher quality paints like emulsions and enamel paints with improvement in lifestyle. India is the second largest consumer of paint in Asia. Over the past few years, the Indian paint market has substantially grown and caught the attention of many major players. The market for paints in India is expected to grow at 1.5 times to 2 times GDP growth rate in the coming years. In terms of volumes, pigments demand is expected to reach 4.4 million tonnes. Due to increased Government funding for infrastructure, demand for paints both in industrial and decorative segment is set to rise, thereby rendering Indian paint industry to be poised for further growth. This handbook is designed for use by everyone engaged in the paints, pigments, varnishes and enamels industry. It provides all the information of the various formulae and processes of paints, pigments, varnishes and enamels. The major content of the book are paint testing, color in paint, maintenance paints, emulsion paints, exterior or interior paints, exterior or interior multicolor paints, exterior swimming pool paints and enamels, interior ceiling paints, metal paints, marine paints, enamel paints, interior fire- retardant paints, interior gloss paints, paint formulation, manufacture of natural copal varnishes, floor paints and enamels, varnishes, lacquers and floor finishes, white pigments, colored pigments, pigment dispersion etc. The book contains addresses of plant & machinery suppliers with their Photographs. It will be a standard reference book for professionals, entrepreneurs, those studying and researching in this important area and others interested in other fields of paints, pigments, varnishes and enamels technology. T A Starting Paint Production Business, How to Start Paint Manufacturing Industry, Business Plan for Paint Industry, How to Start Successful Manufacturing Business, Paint Manufacturing Business Plan, Paint Production Process, Paint Business Plan, Paint Production, Paint Production Business Plan, How to Start Paint Production Business, Paint Manufacturing, Planning in Paint Manufacturing Industry, Process Plants for Paint Industry, Paint Making Process, Paint Manufacturing Process, Process of Paint Production, How to Manufacture Paint, Paint Manufacturing Machines, Resin Manufacture, Resin Manufacturing, Resin Manufacturing Plant, Manufacturing Process of Resins, How to Start Resin Manufacturing Business, Resin Manufacturing Process, Process of Making Resin, Powder Coatings Manufacturing, Powder Coatings Manufacture, Manufacturing Process for Powder Coatings, Powder Coating Manufacturing Process, Powder Coating Production Equipment, Powder Coating Plant, Manufacture of Natural Copal Varnishes, Method of Heating, Manufacture of Black Varnishes, Black Varnish Manufacture, Manufacture of Spirit Varnishes, Floor Paints and Enamels, Interior Concrete Paints and Enamels, Exterior White Enamels, Exterior or Interior Enamels, Varnishes, Lacquers and Floor Finishes, Furniture Rubbing Varnish, Epoxy-Amine Clear Coating, White Pigment Evaluation Methods, Colored Pigments, Mill Base Formulation, Plasticizers, Oxygenated Solvents, Water Coatings, Paint and Varnish Removers, Solvent Paint and Varnish Removers, Formulation of Varnish Removers, Chemical Removers, Non Chlorinated Solvent Paint Removers, Removal of Epoxies, Mechanism of Paint Removal, Methods of Paint Removal, Manufacturing Process of Paint Remover Paint, Paint Removers Production, How to Remove Paint With Chemical, Powder Coating & Paint Remover, Paint Remover Industry, Manufacture of Paint Removers, Paint Remover Methods, Methods for Testing Paints, Color in Paint, Maintenance Paints, Emulsion Paints, Exterior or Interior Paints, Exterior or Interior White Multicolor Paint, Exterior Swimming Pool Paints and Enamels, Interior Flat White Ceiling Paint, Interior Ceiling Paints, Metal Paints, Gray Automotive Enamel, Aluminum Paint, Maintenance Paints and Coatings, Paint Formulation, Paint Formulation and Process, Paint Formulation Guide, Laboratory Equipment, Color Testing, Color Formulation, Emulsion Formulation, Formulation of Solvent, Marine Paints, Npcs, Nii, Process Technology Books, Business Consultancy, Business Consultant, Project Identification and Selection, Preparation of Project Profiles, Startup, Business Guidance, Business Guidance to Clients, Startup Project, Startup Ideas, Project For Startups, Startup Project Plan, Business Start-Up, Business Plan for Startup Business, Great Opportunity for Startup, Small Start-Up Business Project, Best Small and Cottage Scale Industries, Startup India, Stand Up India, Small Scale Industries, New Small Scale Ideas for Powder Coating Manufacturing, Paint Removers Production Business Ideas You Can Start on Your Own, Small Scale Paint Formulation Processing, Guide to Starting and Operating Small Business, Business Ideas for Paint Manufacturing, How to Start Paint Manufacturing Business, Starling Paint Manufacturing, Start Your Own Paint Removers Production Business, Powder Coating Manufacturing Business Plan, Business Plan for Resin Manufacturing, Small Scale Industries in India, Color Formulation Based Small Business Ideas in India, Small Scale Industry You Can Start on Your Own, Business Plan for Small Scale Industries, Set Up Powder Coating Manufacturing, Profitable Small Scale Manufacturing, How to Start Small Business in India, Free Manufacturing Business Plans, Small and Medium Scale Manufacturing, Profitable Small Business Industries Ideas, Business Ideas for Startup

Handbook on Pig Farming and Pork Processing 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 Biriyani Masala, Tea Masala Powder, Jaljeera Masala, Tandoori Masala, Fish Curry Masala, Chicken Masala, Pickle Masala, Curry Powder) 3rd Revised Edition 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. 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), Cardamom, Peppercorns (Kali Mirchi), Clove, Fennel (Saunf), Nutmeg and Mace etc. 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. 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.

Manufacture of Thinners & Solvents (Properties, Uses, Production, Formulation with Machinery Details)

Technological innovations, customer expectations, and economical situations have been forcing the dairy industry to adapt to changes in technologies and products. The goal of this book is to present some new approaches on dairy processing. It will provide several applications on the use of some novel technologies in various dairy products, the improvement of functionalities and quality systems of dairy products, and the advances in dairy wastewater treatment. The book will be useful for both practicing professionals and researchers in the dairy field. I would like to send my sincere thanks to all the authors for their hard work and contributions.


The Complete Book on Adhesives, Glues & Resins Technology (with Process & Formulations) 2nd Revised Edition

With more than 12M tons of dairy powders produced each year at a global scale, the drying sector accounts to a large extent for the processing of milk and whey. It is generally considered that 40% of the dry matter collected overall ends up in a powder form. Moreover, nutritional dairy products presented in a dry form (eg, infant milk formulae) have grown quickly over the last decade, now accounting for a large share of the profit of the sector. Drying in the Dairy Industry: From Established Technologies to Advanced Innovations deals with the market of dairy powders issues, considering both final product and process as well as their interrelationships. It explains the different processing steps for the production of dairy powders including membrane, homogenisation, concentration and agglomeration processes. The book includes a presentation of the current technologies, the more recent development for each of them and their impact on the quality of the final powders. Lastly, one section is dedicated to recent innovations and methods directed to more sustainable processes, as well as latter developments at lab scale to go deeper in the understanding of the phenomena occurring during spray drying. Key Features: Presents state-of-the-art information on the production of a variety of different dairy powders Discusses the impact of processing parameters and drier design on the product quality such as protein denaturation and viability of probiotics Explains the impact of drying processes on the powder properties such as solubility, dispersibility, wettability, flowability, flooodability, and hygroscopicity Covers the technology, modelling and control of the processing steps This book is a synthetic and complete reference work for researchers in academia and industry in order to encourage research and development and innovations in drying in the dairy industry.

Handbook on Milk and Milk Proteins Gypsum is chemically known as calcium sulfate dihydrate and it contains calcium and sulfur, which is bound to oxygen and water. Gypsum is an abundant mineral and takes various forms including alabaster, which is a material, used in decoration and construction. This is a non-toxic mineral and it can be helpful to humans, animals, plant life, and the environment. The majority of gypsum produced is used to manufacture gypsum board or building plasters and it is used in many other ways. Gypsum products are used in dentistry, medicine, homes, and industry. In homes, gypsum plaster is used to make walls; in industry, it is used to make molds. Three types of gypsum products are plaster, stone, and high-strength or improved stone. The Gypsum and the Gypsum products are used for construction purposes. It is also used in industry for making pottery, moulds etc. It is used by orthopedics to make plaster casts and helps the dentist for the cast preparation, models and dies, impression material, investment material, mounting of Casts, as a mold material for processing of complete dentures etc. The global gypsum board market size is anticipated to exhibit a CAGR of 11.9% in terms of revenue. Increasing utilization of gypsum boards in decorative and partitioning applications in residential constructions is anticipated to drive the market. The demand for gypsum boards is driven by the residential sector, where the product is widely used in multi-family constructions for room partitioning. Durability and lightweight coupled with easy handling of the product are some of the factors anticipated to propel the demand. The major contents of the book are Mining, Processing, Transportation, Handling & Storage, Gypsum Board, Plaster of Paris...
for gypsum, Plant Layout, Process Flow Chart and Diagram, Plant & Machinery Suppliers and Photographs of Machineries. This book is one-stop guide to one of the fastest growing sector of the Gypsum and Gypsum based Products, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on gypsum and gypsum based Products. It serves up a feast of how-to information, from concept to purchasing equipment.

Detailed Project Profiles on Hi-Tech Plastic Products (2nd Revised Edition) 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 products. 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.

Technological Approaches for Novel Applications in Dairy Processing Milk is nature’s perfect food (lacking only iron, copper, and vitamin C) and is highly recommended by nutritionists for building healthy bodies. New technologies have emerged in the processing of milk. This new volume focuses on the processing of milk by novel techniques, emphasizing the conservation of energy and effective methods. This book is divided four parts that cover: applications of novel processing technologies in the dairy industry novel drying techniques in the dairy industry management systems and hurdles in the dairy industry energy conservation and opportunities in the dairy industry This book presents new information on the technology of ohmic heating for milk pasteurization. It goes on to provide an overview of the commercial thermal, non-thermal technologies, and hybrid technologies for milk pasteurization. There are non-thermal technologies such as pulse light, irradiation, ultra violet treatment, etc., that can be used in combination with other technologies for the processing of milk and milk products. This hybrid technology can provide multiple benefits, such extended shelf life, reduced energy costs, reduced heat treatment, and better organoleptic and sensory properties. The book also describes the different aspects of food safety management used in dairy processing. The book also looks at recent advances in microwave-assisted thermal processing of milk and the effects of microwaves on microbiological, physicochemical, and organoleptic properties of processed milk and milk products. Technological advances in value addition and standardization of the products have been reported, but well-established processes for mechanized production are recommended in the book for a uniform quality nutritious product produced under hygienic conditions. This new volume will be of interest to faculty, researchers, postgraduate students, researchers, as well as engineers in the dairy industry.

Epoxy Resins Technology Handbook (Manufacturing Process, Synthesis, Epoxy Resin Adhesives and Epoxy Coatings) 2nd Revised Edition. Ice cream is a favourite food of millions around the world. It is a frozen mixture of a combination of component of milk, sweeteners, stabilizers, emulsifiers and flavours. Ice cream is a palatable, nutritious and relatively inexpensive food. No other food enjoys so much popularity and has as attractive a form and appeal as ice cream. Ice cream is composed of the mixture of food materials, such as milk products, sweetening materials, stabilizers, emulsifiers, flavours or egg products which are referred to as ingredients. Milk fat is of major importance in ice cream. It contributes rich flavor to the ice cream, is a good carrier for added flavor compounds and promotes desirable textural qualities. Stabilizers are used to prevent the formation of objectionable large ice crystals in ice cream. Emulsifiers are used to produce ice cream with smoother body and texture, to impart dryness and to improve whipping ability of the mix. Flavour is considered the most important characteristics of ice cream. It has two characteristics; type and intensity. Classification of ice cream may be based on commercial terms commonly agreed upon or on regulatory composition requirements or flavor labeling standards. Commercially ice cream is classified as plain ice cream, chocolate, fruit, nut, frozen custard, confection, bisque, puddings, mousse, variegated ice cream, Neapolitan, ice milk, lacto, novelties, frappe etc. The basic step of production in manufacturing ice cream are composing the mix, pasteurization, homogenization, cooling, ageing, flavouring, freezing, packaging, hardening, storage, loading out products and cleaning of equipments. Ice cream can be mass produced and thus is widely available in developed parts of the world. Ice cream can be purchased in large cartons from supermarkets and grocery stores, in smaller quantities from ice cream shops, convenience stores, and milk bars, and in individual servings from small carts or vans at public events. Ice cream is expected to
continue to expand robustly in India as purchasing power increases and as manufacturers invest in expanding the availability of ice cream in small stores. Some of the fundamentals of the book are composition of ice cream mixes, the role of the constituents, diet science and classification of ice cream, caloric content of ice cream and related products, milk fat content of ice cream, classification of ice cream and related products, artificially sweetened frozen dairy foods, ingredients of ice cream roles and properties, effect of sweetener on freezing point, influence on ice crystal size and texture, flavour and colour materials and preparation, ice cream mixer preparation processing and mix calculations, the freezing process, the freezing point of ice cream mixes, ice cream handling, cleaning and sanitation, varieties, novelties and specials etc.It is a comprehensive book which covers all the aspects of manufacturing of ice cream in various flavours. The book is meant for entrepreneurs, technocrats, professionals, researchers, dairy technologists etc.

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) Dyeing is the process of imparting colors to a textile material. Natural dyes are friendly and satisfying to use. They are obtained from sources like flowers, leaves, insects, bark roots etc. however, they are not readily available and involve an extraction process. With the advancement of chemical industry, all finishing procedures of textile materials have been growing constantly and, sustainable and ecological production techniques have become extremely crucial. This is a single book which has information related to extraction of dyestuff from 19 common flowers, weeds, bark or leaves and its application on cotton silk and wool fabrics for textile industry. The Handbook describes the step wise methodology of extraction, mordanting, dyeing with photos of the actual plants part used for extraction of Natural dye. Shade cards have been incorporated so that the full gamut of colors can be visualized from each dyestuff. Major contents of the book are nature of material to be dyed, history of natural dyes, promotion of natural dyes, sources of natural dyes, mordanting the textiles for natural dyeing, quality standards for vegetable dyes, methods of dye extraction, dyeing methodology, chemistry of dye, some recent publications on natural dyes. This handbook is designed for use by everyone engaged in the natural dye manufacturing and explains different methods of dye extraction. Also contains addresses of machinery suppliers with their photographs. It will be a standard reference book for professionals, entrepreneurs, those studying and researching in this important area. About Author The Author Dr. Padma S Vankar, works as Principal Research Scientist, in Facility for Ecological and Analytical Testing (FEAT) at Indian Institute of Technology, Kanpur. She has been engaged in the screening and characterization of newer natural dyes for the past 10 years. She also works in the area of designing synthetic strategies for Eco-friendly dyes using microwave heating system. Using innovative technology for natural dyeing has been her main emphasis. The author has conducted several workshops throughout India in order to popularize natural dyeing.

The Complete Technology Book on Processing, Dehydration, Canning, Preservation of Fruits & Vegetables (Processed Food Industries) 4th Revised Edition “ Startup India, Stand-up India’ “Can India be a ‘Startup Capital’? Can the youth in the states have the opportunities in the form of start-ups, with innovations, whether it be manufacturing, service sector or agriculture? — Narendra Modi, Prime Minister of India Startup India Stand up Our Prime Minister unveiled a 19-point action plan for start-up enterprises in India. Highlighting the importance of the Standup India Scheme, Hon'ble Prime minister said that the job seeker has to become a job creator. Prime Minister announced that the initiative envisages loans to at least two aspiring entrepreneurs from the Scheduled Castes, Scheduled Tribes, and Women categories. It was also announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding. It was announced that the loan shall be in the ten lakh to one crore rupee range. A startup India hub will be created as a single point of contact for the entire startup ecosystem to enable knowledge exchange and access to funding.
Garlic & Garlic Powder, Dehydrated Garlic, Dehydrated Onion & Onion Powder, Dehydrated Onion, Garlic and Onion 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.

Novel Dairy Processing Technologies Surface coating is the application of decorative or protective materials in liquid or powder form to substrates. These coatings normally include general solvent type paints, varnishes, lacquers, and water thinned paints. Surface coating involves different types of products for example paints, varnishes, resins, polyesters, pigments etc. Alkyd resin is complex oil modified polyester that serves as the film coating agent in some paints and clear coatings. Varnish is one of the important parts of surface coating industry. They are used as clear, transparent coatings or as vehicles for a wide variety of pigmented, opaque coatings for architectural and industrial purposes. India’s strong economic growth has propelled the paint industry to double digit growth over the past few years and has made it Asia Pacific fastest growing paint market. The spur in the economic growth over the past few years has caused a tremendous increase in the size of the industry. The field of surface coatings is now so extensive, and is developing rapidly. This handbook covers all aspects of coating technology including composition, preparation, application, manufacturing process and photographs of plant & machinery with supplier’s contact details. The major contents of the book are oleoresinous media, varnishes: composition, manufacture & use, alkyd resin technology, manufacture of alkyd resins, polyesters, amino resins, phenolic resins, polyurethane resins, epoxy resins, silicone resins, acrylic solution resins, emulsion polymerization theory, emulsion polymers, water reducible resins, water soluble polymers, solvents, inorganic pigments, titanium dioxide pigments, organic pigments, paint driers and architectural paints 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 resins, paints, varnishes, pigments & additive industry.

Entrepreneur’s Start-Up Handbook: Manufacturing of Profitable Household (FMCG) Products with Process & Formulations (2nd Revised Edition) Waste management is a global problem that continues to increase with rapid industrialization, population growth, and economic development. As the world hurtles towards the urban future, the amount of Municipal Solid Waste (MSW) is growing very fast. Wastes are generally classified into solid, liquid, & gaseous and are broadly classified as household waste; municipal waste; commercial and non-hazardous industrial wastes; hazardous (toxic) industrial wastes; construction and demolition waste; health care wastes – waste generated in health care facilities (e.g. hospitals, medical research facilities); human and animal wastes; and incinerator wastes. The fast industrialization, urbanization, modern technology, and rapidly growing population in India have posed a serious challenge to the waste management. In India, per capita generation rate of municipal solid waste ranges from 0.2 to 0.5 kg/day. At present, the daily generation rate in South Asia, East Asia and the Pacific combined is approximately 1.0 million tons per day. Hazard management is essentially a problem solving process aimed at defining problems (identifying hazards), gathering information about them (assessing the risks) and solving them (controlling the risks). Integrated solid waste management is a comprehensive waste prevention, recycling, composting, and disposal programme. Disposing the waste in an environmentally friendly manner is highly crucial to all the nations of the world including India. The goal of urban solid waste management is to collect, treat and dispose of solid waste generated by all the city dwellers in an environmentally, and socially satisfactory manner by using the most economical methods available. The major contents of the book are types of waste, human pathogens in animal agriculture production systems, pathogen reductions during waste treatment, aerosolization of pathogens etc. It will be a standard reference book for professionals, entrepreneurs, students, teachers, researchers, administrators, and planners of various disciplines who are directly or indirectly involved in the waste management. TAGS Best small and cottage scale industries, Better waste management, Biological Waste treatment techniques, Bio-medical Waste Management, Biomedical Waste treatment, Anaerobic lagoon techniques, Book about Waste Management, Book on Waste Management, Business guidance for Waste treatment,

Lubricating Oils, Greases and Petroleum Products Manufacturing Handbook NIIR had identified some Hi-Tech Projects for the entrepreneurs and published a book on that projects which titled "Detailed Projects Profile on Selected Hi-Tech Projects". These hi-tech projects are Aluminium Beverages cans, Beer industry, Compact Disc, Lap Top computers, Optical fibre cables, plastic I. V. Bottles, Solar Power Plant, Telephone Cables and XLPE cables. All the above projects are based on latest technologies. Each project present with uses and application, market position, manufacturing process, flow diagram. Suppliers of machineries and raw material along with cost estimation. These hi-tech projects have bright market potential and demand would be increased. This book is very informative and useful for relevant entrepreneurs.

Petroleum & Petroleum Products Technology Handbook The Society of Dairy Technology (SDT) has joined with Wiley-Blackwell to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. The fifth volume in the series, Milk Processing and Quality Management, provides timely and comprehensive guidance on the processing of liquid milks by bringing together contributions from leading experts around the globe. This important book covers all major aspects of hygienic milk production, storage and processing and other key topics such as: Microbiology of raw and market milks Quality control International legislation Safety HACCP in milk processing All those involved in the dairy industry including food scientists, food technologists, food microbiologists, food safety enforcement personnel, quality control personnel, dairy industry equipment suppliers and food ingredient companies should find much of interest in this commercially important book which will also provide libraries in dairy and food research establishments with a valuable reference for this important area.

The Complete Technology Book on Textile Spinning, Weaving, Finishing and Printing (3rd Revised Edition) Solvents are defined as chemicals compound that are introduced during manufacture of the paint itself and before packaging, in order to maintain all components of the paint in a liquid / viscous state such as we know it. A solvent is usually a liquid but can also be a solid or a gas. Solvents find various applications in chemical, pharmaceutical, oil, and gas industries, including in chemical syntheses and purification processes. Thinners are defined as chemical compounds that are introduced into the paint prior to application, in order to modify the viscosity and other properties related to the rate of curing that may affect the functionality and aesthetics of the final layer painting.Paint thinner, a solvent used in painting and decorating, for thinning oil-based paint and cleaning brushes. A Thinner may be a single solvent or a combination of solvent types. Often, specific thinners are required by the manufacturer of a coating to prevent damage to coating properties that may occur when an inappropriate thinner is used. Solvents (for cleaning up or softening) and Thinners (for diluting or extending) are useful not only in painting but in other areas such as Wooden Furniture industry, Automobile industry, Ink industry, Rubber industry. As the paint industry is a major consumer of Thinners & Solvents, and is expanding at a tremendous speed, it is very obvious that the demand of thinners, too, will increase tremendously. The paints & coatings accounts for the largest share in the aliphatic hydrocarbon Thinners & Solvents market. It is also projected to be the fastest-growing application of the aliphatic hydrocarbon Thinners and Solvents market. The book contains Properties, Uses, manufacturing of Thinners & Solventsand providing information regarding thinner formulation. It also covers raw material suppliers, photographs of plant & Machinery with supplier’s contact details. Some of the fundamentals of the book are thinner in Paint Industry, Health and Safety Measures of Chemicals, Pollution
Control, Waste Disposal of Hazardous Chemicals and Storage, Labelling and Packaging of Chemicals etc. It will be a standard reference book for professionals and entrepreneurs. Those who are interested in this field can find the complete information from manufacture to final uses of Solvents and Thinners. It will be very helpful to consultants, new entrepreneurs, technocrats, research scholars, libraries and existing units.

Drying in the Dairy Industry

Processing Technologies for Milk and Milk Products The Book Covers Technological Innovations In Indian Dairy Products, Milk And Milk Products, Techniques Of Products And Process, Global Export Potencia L, Milk, Its Composition And Processing Characteristics, Dairy Products Ingredients, Milk Based Products (Desiccated), Heat-Acid Coagulated Products, Fat-Rich Products, Cultured/Fermented Products, Milk-Based Puddings/Desserts, Plan For Product Manufacturing, Details Of Plant And Equipments, Packaging, Processing Of Milk And Milk Products Etc.

Drying in the Dairy Industry Textile industry is one of the few basic industries, which is characterised as a necessary component of human life. One may classify it as a more glamorous industry, but whatever it is, it provides with the basic requirement called clothes. Spinning is the process of converting cotton or manmade fibre into yarn to be used for weaving and knitting. Weaving is a method of textile production in which two distinct sets of yarns or threads are interlaced at right angles to form a fabric or cloth. Finishing refers to the processes that convert the woven or knitted cloth into a usable material. Printing is the process of applying colour to fabric in definite patterns or designs. The textile industry occupies an important position in the total volume of merchandise trade across countries. Developing countries account for little over two-third of world exports in textiles and clothing. It is the second largest employer after agriculture, providing employment to over 45 million people directly and 60 million people indirectly. The future for the textile industry looks promising, buoyed by both strong domestic consumption as well as export demand. This book is based on the latest technology involved in textile industry, which describes the processes available at the spinning and fabric forming stages coupled with the complexities of the finishing and colouration processes to the production of wide ranges of products. The major contents of the book are dyeing of textile materials, principles of spinning, process preparatory to spinning, principles of weaving, textile chemicals, yarn preparation, weaving and woven fabrics, knitting and knit fabrics, nonconventional fabrics, cellulosics, mixed fibers, printing compositions, printing processes, transfer dyes, transfer inks etc. It describes the manufacturing processes and photographs of plant & machinery with supplier’s contact details. It will be a standard reference book for professionals, entrepreneurs, textile mill owners, those studying and researching in this important area and others interested in the field of textile industry.

Handbook on Gypsum and Gypsum Based Products (Mining, Processing, Transportation, Handling & Storage, Gypsum Board, Plaster of Paris with Machinery & Equipment Details) Ginger is the common name for Zingiber officinale, which was originally cultivated in China and now equally spread around the world. Ginger is a herb but is often known as a spice, with a strong distinct flavor that can increase the production of saliva. The part that is used as spice on the plant itself is the rhizomes or ginger root. This ginger root is traditionally used with sweet foods in Western cuisine being included in popular recipes such as ginger ale, gingerbread, ginger biscuits and ginger cake. It is also used in many countries as a medicinal ingredient which many believe in. Historically, ginger has a long tradition of being very effective in alleviating symptoms of gastrointestinal distress. In herbal medicine, ginger is regarded as an excellent carminative and intestinal spasmylytic. Modern scientific research has revealed that ginger possesses numerous therapeutic properties including antioxidant effects, an ability to inhibit the formation of inflammatory compounds, and direct anti-inflammatory effects. India is the leading producer of ginger oil and dominates the ginger oil market with almost half shares out of total market. China is also known for ginger production and trade of ginger oil. Asia Pacific mainly exports ginger oil to North America and European markets. Increasing number of health conscious consumers, and their demands for natural oils and extracts based products is the major factor driving growth for essential oils and in turn ginger oil market. Ginger is majorly used in spices and thus ginger oils and oleoresins are preferred to prepared dried spices as flavoring in food industry, because they are more stable, contamination free, cleaner and can be easily standardized by blending. Thus the growth of food industry and spices demand are another factors driving growth of ginger oil market. The growth of natural personal care products industry is another growth driver for ginger oil market. The major content of the book are Ginger Cultivation, Farm and Forestry Production for Ginger, Diseases & Pest Management in Ginger, Medicinal Values of Ginger, Active Ingredients of Ginger, Pharmacological Activity of Ginger, Ginger Storage, Ginger Processing, Ginger Oleoresin, Ginger Oil, Ginger Beer, Ginger Powder, Ginger Paste, Instant Ginger Powder Drink, Ginger Candy, Dry Ginger from Green Ginger, Extraction of Ginger Oleoresin from Ginger-Root Using Co2, Production of Ginger Rhizome by Shoot-Tip Culture, Extraction of Essential Oils from Ginger Rhizome Using Steam Distillation Method, Packaging and Labelling BIS Specifications, Good Manufacturing Practices, Sample Plant Layouts, Photographs of Machinery with Suppliers Contact Details. This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area.

The Complete Technology Book on Flavoured Ice Cream The Dairy Industries In Many Countries A Major Contributor To The Manufacturing Capacity Of The Food Sector, And As More Components Of Milk Are Utilized In Processed Food, So This Importance Is Likely To Grow. The Book Is Devoted Solely To Milk And Its Products. The Book Deals With Processes, Formulas, Project Profiles, Details Of Plant Machinery And Raw Materials With Their Resources Etc. Of Various Dairy Products.
Emerging Dairy Processing Technologies

Modern biotechnology refers to various scientific techniques used to produce specific desired traits in plants, animals or microorganisms through the use of genetic knowledge. Since its introduction to agriculture and food production in the early-1990, biotechnology has been utilized to develop new tools for improving productivity. Biotechnology is a broad term that applies to the use of living organisms and covers techniques that range from simple to sophisticated. In contrast, modern agricultural biotechnology techniques, such as genetic engineering, allow for more precise development of crop and livestock varieties. The potential benefits of biotechnology are enormous. Food producers can use new biotechnology to produce new products with desirable characteristics. These include characteristics such as disease and drought-resistant plants, leaner meat and enhanced flavor and nutritional quality of foods. This technology has also been used to develop life-saving vaccines, insulin, cancer treatment and other pharmaceuticals to improve quality of life. It is estimated that in the next 20-30 years demand for food will increase by 70%. Biotechnology will be key to meeting this demand. This handbook is designed for use by everyone engaged in the food technologies such as fermentation, developing and testing of food and students who are pursuing their career in food biotechnology. It provide all information on modern cooking, food processing and preservation methods, juice preparation methods, etc. The major content of the book are Fermenter and Bio- Reactor Design, Development and Testing of a Milled Shea Nut Mixer, Production of Pure Apple Juice in Natural Colour, Drying of Ginger using Solar Cabinet Dryer, Roasting of Coffee Beans, Processing of Guava into Pulp Guava Leather, Processing and Preservation of Jack Fruit, Quality Changes in Banana, Processing and Quality Evaluation of Banana Natural Colour, Large Scale Separation and Isolation of Proteins, Preparation and Storage Studies on Onion-Ginger-Garlic Paste, Bitterness Development in Kinnow Juice, Effect of Incorporation of Defatted Soyflour, Gum from Ber Fruits, Juice Extraction of Aonla (EmblicaOfficinalisGaertn.) Cv. 'Chakaiya', Defatted Mucuna Flour in Biscuits, Detoxifying Enzymes, Processing Methods and Photographs of Machinery with Suppliers Contact Details. This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area.

Robinson: Modern Dairy Technology

Fluid milk processing is energy intensive, with high financial and energy costs found all along the production line and supply chain. Worldwide, the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing. Although the major GHG emissions associated with milk production occur on the farm, most energy usage associated with milk processing occurs at the milk processing plant and afterwards, during refrigerated storage (a key requirement for the transportation, retail and consumption of most milk products). Sustainable alternatives and designs for the dairy processing plants of the future are now being actively sought by the global dairy industry, as it seeks to improve efficiency, reduce costs, and comply with its corporate social responsibilities. Emerging Dairy Processing Technologies: Opportunities for the Dairy Industry presents the state of the art research and technologies that have been proposed as sustainable replacements for high temperature-short time (HTST) and ultra-high temperature (UHT) pasteurization, with potentially lower energy usage and greenhouse gas emissions. These technologies include pulsed electric fields, high hydrostatic pressure, high pressure homogenization, ohmic and microwave heating, microfiltration, pulsed light, UV light processing, and carbon dioxide processing. The use of bacteriocins, which have the potential to improve the efficiency of the processing technologies, is discussed, and information on organic and pasture milk, which consumers perceive as sustainable alternatives to conventional milk, is also provided. This book brings together all the available information on alternative milk processing techniques and their impact on the physical and functional properties of milk, written by researchers who have developed a body of work in each of the technologies. This book is aimed at dairy scientists and technologists who may be working in dairy companies or academia. It will also be highly relevant to food processing experts working with dairy ingredients, as well as university departments, research centres and graduate students.

Hand Book Of Milk Processing Dairy Products And Packaging Technology

Plastic is a polymeric material that has the capability of being molded or shaped, usually by the application of heat and pressure. This property of plasticity, often found in combination with other special properties such as low density, low electrical conductivity, transparency, and toughness, allows plastics to be made into a great variety of products. Many of the chemical names of the polymers employed as plastics have become familiar to consumers, although some are better known by their abbreviations or trade names. Thus, polyethylene terephthalate and polyvinyl chloride are commonly referred to as PET and PVC, while foamed polystyrene and polymethyl methacrylate are known by their trademarked names, Styrofoam and Perspex. The plastic consumption will increase to 20 million tonnes a year in 2020 from the current 8 million tonnes a year in India. Plastics is one of the biggest contributor to India’s GDP with the growth rate of 12%-15% per annum, it houses over 50,000 manufacturers and employees of over 40 lakh workers in the plastics industry. Polymers are chemical compounds whose molecules are very large, often resembling long chains made up of a seemingly endless series of interconnected links. The size of these molecules, as is explained in chemistry of industrial polymers, is extraordinary, ranging in the thousands and even millions of atomic mass units. Polymers have found uses in all spheres of life with demand for better materials, greater functional utility, more economical packaging and versatile and durable all-weather products. The per capita consumption of polymers in India is around 5.5 kg. The Government of India has prepared an ambitious plan to achieve a ten-fold increase in plastic exports (from $ 25 mn to 250 mn) to the US. Polyethylene terephthalate is a thermoplastic polymer resin of the polyester family and is used in synthetic fibers; beverage, food and other liquid containers; thermoforming applications; and engineering resins often in combination with glass fiber. PET in its natural state is a colorless, semi-crystalline resin. Based on how it is processed, PET can be semi-rigid to rigid, and it is very lightweight. It makes a good gas and fair moisture barrier, as well as a good barrier to alcohol and solvents. Poly (vinyl chloride), is the third-most widely produced polymer, after polyethylene and polypropylene.
PVC comes in two basic forms: rigid (sometimes abbreviated as RPVC) and flexible. The rigid form of PVC is used in construction for pipe and in profile applications such as doors and windows. It is also used for bottles, other non-food packaging, and cards (such as bank or membership cards). It can be made softer and more flexible by the addition of plasticizers, the most widely used being phthalates. Around 1.1 Million Metric Tons, out of which, Polyvinyl chloride (PVC) accounts for 0.36 Million Metric Tons, Polypropylene (PP) 0.27 Million Metric Tons and Polyethylene (PE) 0.46 Million Metric Tons. The quantum of imports increased further to 1.8 MMT with imports of Polyvinyl chloride (PVC), Polypropylene (PP) and Polyethylene (PE) rising to 0.70, 0.43 and 0.62 MMT. Replicating the growth in gross domestic product, polymer demand in India grew from 3.459 Million Metric ton per annum (MMTpa) in 2000 to 9.013 MMTpa in 2011 at a Compound Annual Growth Rate (CAGR) of 9.1%. Strong growth in the packaging sectors will drive the demand further to 14.315 MMTpa in 2016. To meet this growing demand, India increased its polymer production from 3.568 MMTpa in 2000 to 7.377 MMTpa in 2016. With an increase in demand the polymer consumption is expected to double by 2020, to about 20 million metric tons. Disposable is the ability of something to be disposed of or thrown away after use. A disposable (also called disposable product) is a product designed for a single use after which it is recycled or is disposed as solid waste. The term often implies cheapness and short-term convenience rather than medium to long-term durability. Polystyrene is a synthetic aromatic polymer made from the monomer styrene. Polystyrene can be solid or foamed. General purpose polystyrene is clear, hard, and rather brittle. It is an inexpensive resin per unit weight. It is a rather poor barrier to oxygen and water vapor and has a relatively low melting point. Polystyrene is one of the most widely used plastics, the scale of its production being several billion kilograms per year. India is growing at an average annual rate of 7.6% for the past five years and it is expected to continue growing at an equal if not faster rate. The rapid economic growth is increasing and enhancing employment and business opportunities and in turn increasing disposable incomes. As households with disposable incomes from Rs 200,000 to 1,000,000 a year comprises about 50 million people, roughly 5% of the population at present. By 2025 the size of middle class will increase to about 583 million people, or 41% of the population. The size of the Indian medical device industry will jump to INR 761 billion by 2017 registering a CAGR of 20% during 2012-17. The content of the book includes information about plastic. The major contents of this book are project profiles of projects like Plastics and Polymers Industry in India, Disposable Plastic Syringes, Flexible Polyurethane Foam, PVC Wires & Cables, Disposable Dishes, Knife, Fork & Cutlery Items (Spoon)Thermacol Cups, Glass and Plates, Pet Bottle from Pet Resin, PVC Flex Banner (Front Lit, Backlit & Vinyl),Wood Plastic Composite (WPC),HDPE/PP Woven Sacks, Pet Bottle Recycling, Plastic Injection, Moulded Products (Buckets, Tumblers, Tubs & Toilet Bowl Cleaning Brush),Disposable Plastic Cups, Plates & Glasses. Project profile contains information like introduction, uses and applications, properties, manufacturing process, B.I.S. specifications, raw material details, process description, process flow diagram, suppliers of plant & machinery, suppliers of raw material, land & building, plant & machinery, fixed capital, working capital requirement/month, total working capital/month, cost of project, rate of return, breakeven point (B.E.P) This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.

Handbook on Food Biotechnology (Extraction, Processing of Fruits, Vegetables and Food Products) 2nd Revised Edition Electroplating is an electro deposition process for producing a dense, uniform, and adherent coating, usually of metal or alloys, upon a surface by the act of electric current. The term is also used for electric oxidation of anions onto a solid substrate, as in the formation silver chloride on silver wire to make silver-silver-chloride electrodes. Electroplating is primarily used to change the surface properties of an object (e.g. abrasion and wear resistance, corrosion protection, lubricity, aesthetic qualities, etc.), but may also be used to build up thickness on undersized parts or to form objects by electroforming. Electrochemical deposition is generally used for the growth of metals and conducting metal oxides because of the following advantages: (i) the thickness and morphology of the nanostructure can be precisely controlled by adjusting the electrochemical parameters, (ii) relatively uniform and compact deposits can be synthesized in template-based structures, (iii) higher deposition rates are obtained, and (iv) the equipment is inexpensive due to the non-requirements of either a high vacuum or a high reaction temperature. An electrochemical process where metal ions are transferred from a solution and are oxidized and reduced to form metal and metallic oxides is called electroplating. The electroplating technology allows electro-deposition of multiple layers as thin as one-millionth of a centimeter which makes it an indispensable part of the semiconductor industry. Rising demand for computing devices is expected to create significant market opportunities for electroplating service providers. Growing net output of manufacturing industry, rising demand for consumer goods which mandates more surface finishing services, growth of the electronics industry are some of the key factors driving the growth of the global electroplating market. The market gives comprehensive coverage of Electroplating Uses, Application Manufacturing, Formulation and Photographs of Plant & Machinery with Supplier’s Contact Details. The major contents of the book are Metal Surface Treatments, Electrolytic Machinery Methods, Electroless Plating, Electroplating Plant, Electroplating of Aluminium, Cadmium, Chromium, Cobalt, Copper, Gold, Iron, Lead, Nickel, Bright Nickel, Silver, Alloy, Platinum, Palladium, Rhodium, Bright Zinc, Tin and Plastics Barrel, Zinc Electroplating Brightener, Colouring of Metals, Metal Treatments, Electrode position of Precious Metals and Stainless Steel, Case Hardening, Electroless Coating of Gold, Silver, Manufacture of phosphorus. It is a very useful book that covers all important topics of Electroplating. It will be also a standard reference book for professionals, entrepreneurs, those who are interested in this field can find the complete of Electroplating. It will be very helpful to consultants, new entrepreneurs, technocrats, research scholars, libraries and existing units.
The Complete Book on Resins (Alkyd, Amino, Phenolic, Polyurethane Epoxy, Silicone, Acrylic), Paints, Varnishes, Pigments & Additives (Surface Coating Products with Formulæ)-3rd Revised Edition 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, soups and sauces, vegetable dehydration, freezing of vegetables etc. The book also contains sample plant layout and photographs of machinery with supplier’s contact details. A total guide to manufacturing and entrepreneurial success in one of today’s most food processing industry. This book is one-stop guide to one of the fastest growing sectors of the food processing industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of food processing products. It serves up a feast of how-to information, from concept to purchasing equipment.

The Complete Book on Coconut & Coconut Products (Cultivation and Processing) The demand for quality milk products is increasing throughout the world. Food patterns are changing from eating plant protein to animal protein due to increasing incomes around the world, and the production of milk and milk products is expanding with leaps and bounds. This book presents recent developments and emerging topics in the processing and manufacturing of milk and dairy products. The volume also devotes a special section on alternative energy sources for dairy production along with solutions for energy conservation. With contributions for leading scientists and researchers in the field of dairy science and technology, this valuable compendium covers innovative techniques in dairy engineering processing methods and their applications in dairy industry energy use in dairy engineering: sources, conservation, and requirements In line with the modern industrial trends, new processes and corresponding new equipment are reviewed. The volume also looks at the development of highly sensitive measuring and control devices have made it possible to incorporate automatic operation with high degree of mechanization to meet the huge demand of quality milk and milk products. Processing Technologies for Milk and Milk Products: Methods, Applications, and Energy Usage will be a valuable resource for those in those involved in the research and production of milk and milk products.

Handbook on Natural Dyes for Industrial Applications (Extraction of Dyestuff from Flowers, Leaves, Vegetables) 2nd Revised Edition An adhesive is a material used for holding two surfaces together. In the service condition that way adhesives can be called “social” as they unit individual parts creating a whole. A useful way to classify adhesives is by the way they react chemically after they have been applied to the surfaces to be joined. There is a huge range of adhesives, and one appropriate for the materials being joined must be chosen. Gums and resins are polymeric compounds and manufactured by synthetic routes. Gums and resins largely used in water or other solvent soluble form for providing special properties to some formulations. More than 95% of total adhesive used worldwide are based on synthetic resins. Gums and resins have wide industrial applications. They are used in manufacture of lacquers, printing inks, varnishes, paints, textiles, cosmetics, food and other industries. Increase in disposable income levels, rising GDP and booming retail markets are propelling growth in packaging and flexible packaging industry. Growth of disposable products is expected to increase, which leads to increase in consumption of adhesives in packaging industry. The global value of adhesive resins market is estimated to be $11,339.66 million and is projected to grow at a CAGR of about 4.88% in coming years. Rapid urbanization coupled with growing infrastructure and real estate construction projects is projected to further fuel demand for adhesives in India. This handbook covers photographs of plant & machinery with supplier’s contact details and manufacturing aspects of various adhesives, glues & resins. The major contents of the book are glues of animal origin, fish glues, animal glues, casein glues & adhesives, blood albumen glues, amino resin adhesives, cyanocrylate adhesives, epoxy resin adhesives, phenolic resin adhesives, polychloroprene resin adhesives, polysulfide sealants & adhesives, resorcinol adhesives, furan resin adhesives, lignin adhesives, polyamide adhesives, resin adhesive, tannin adhesives, terpene based adhesives, starch adhesives, acrylic adhesives and sealants, pressure sensitive adhesives, hot melt adhesives, alkyd resins, acrylic modified alkyd resins, alkyd–amino combinations based on neem oil, amino resins, carbohydrate modified phenol- formaldehyde resins, epoxy resins etc. It will be a standard reference book for professionals, entrepreneurs, those studying and researching in this important area and others interested in the field of adhesives, glues & resins technology.

Modern Dairy Technology Petroleum asphalt is a sticky, black and highly viscous liquid or semi-solid that is present in most petroleum crude oils and in some natural deposits. Petroleum crude oil is a complex mixture of a great many different hydrocarbons. Refined petroleum products are derived from crude oils through processes such as catalytic cracking and fractional distillation. Refining is a necessary step before oil can be burned as fuel or used to create end products. Residual fuel oil is a complex mixture of hydrocarbons prepared by blending a residuum component with a flux stock which is a distillate component diluent, to give the desired viscosity of the fuel oil produced.Petroleum refining is the process of separating the many compounds present in crude
Petroleum. An oil refinery or petroleum refinery is an industrial process plant where crude oil is processed and refined into more useful products. The global Petroleum Asphalt market is valued at USD 48.8 Billion in 2017 and is expected to reach USD 77.67 Billion by the end of 2024, growing at a Growth Rate of 6.87% between 2017 and 2024. The global bunker fuel market was valued at $137,215.5 million in 2017 and is expected to reach $273,050.4 million by 2025, registering a CAGR of 9.4% from 2018 to 2025. Some of the fundamentals of the book are the composition of radiation effects on lubricants, thermal cracking of pure saturated hydrocarbons, petroleum asphalts, refinery products, refinery feedstocks, blending and compounding, oil refining, residual fuel oils, distillate heating oils, formulations of petroleum, photographs of machinery with suppliers contact details. A total guide to manufacturing and entrepreneurial success in one of today’s most lucrative petroleum industry. This book is one-stop guide to one of the fastest growing sectors of the petroleum industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of petroleum products. It serves up a feast of how-to information, from concept to purchasing equipment.

Herbal Cosmetics Handbook (3rd Revised Edition) Coconut is one of the oldest crops grown in India and presently covers 1.5 million hectares in this country. Found across much of the tropic and subtropical area, the coconut is known for its great versatility as seen in the many domestic, commercial, and industrial uses of its different parts. Coconuts are part of the daily diet of many people. Its endosperm is initially in its nuclear phase suspended within the coconut water. As development continues, cellular layers of endosperm deposit along the walls of the coconut, becoming the edible coconut flesh. When dried, the coconut flesh is called copra. The oil and milk derived from it are commonly used in cooking and frying; coconut oil is also widely used in soaps and cosmetics. The clear liquid coconut water within is a refreshing drink and can be processed to create alcohol. The husks and leaves can be used as material to make a variety of products for furnishing and decorating. It also has cultural and religious significance in many societies that use it. India stands third in the production of coconut in the world. There are only two distinguishable varieties of coconut; the tall and the dwarf. As a result of cross-pollination in the tails, a wide range of variations occur within the same variety. Coconut based cropping/farming systems promote on farm diversity and strengthens ecological base of coconut farming. Coconut husk is the raw material for the coir industry. It is also used as a domestic fuel and as a fuel in copra kilns. Coconut oil comes under edible/industrial group, is used as cooking oil, hair oil, massage oil and industrial oil. It is dominated by saturated fats and high percentage of lauric acid. India accounts for the 18% of total coconut production in the world and it is the third largest coconut producing country in the world. Coconut processing adds value, and a number of products like coconut oil, desiccated coconut, coir fibre, pith, mattresses, desiccated coconut (DC), coconut cream, coconut milk, spray dried coconut milk powder, coconut shell products, shell charcoal, shell powder, virgin coconut oil are obtained. The demand for coconut oil increases 15 to 20 % during the festival season. Coconut oil for edible purposes is now being claimed to be the second best edible oil in the world, after Olive oil. Coconut shell charcoal is most widely used as domestic and industrial fuel. Some of the fundamentals of the book are product diversification in coconut, future of coconut oil, scope for product diversification, varieties of coconut, farming systems in coconut, organic farming of coconut, spices and herbs, establishment and maintenance of organic coconut plantations, production of organic spices, medicinal and aromatic plants along with coconut, crop improvement, green manuring in coconut garden, organic recycling in coconut, soil moisture conservation in coconut garden, harvest and post harvest technology, integrated farming in coconut holdings for productivity improvement, machinery and processing of desiccated coconut, coconut processing sector in India, etc. Coconut plays an important role in the economic, social and cultural activities of millions of people in our country. India is a major producer of coconut in the world. Coconut provides food, edible oil, industrial oil and health drink to humanity. All parts of coconut tree is useful in one way or other and the crop profoundly influences the socio economic security of millions of farm families. The present book contains the methods of cultivation and processing of coconut. This book is very beneficial for agriculturist, researchers, professionals, entrepreneurs, agriculture universities etc.
The Complete Book on Onion & Garlic Cultivation with Processing (Production of Onion Paste, Flakes, Powder & Garlic Paste, Powder, Flakes, Oil) The dairy industry is, in many countries, a major contributor to the manufacturing capacity of the food sector, and as more components of milk are utilised in processed foods, so this importance is likely to grow. Already dairy operations range from the straightforward handling of liquid milk to the production of highly sophisticated consumer items, and it is of note that all this activity is based on a raw material that is readily perishable at ambient temperatures. This competitive, commercial position, together with the fact that the general public has a high regard for dairy products, is an indication of the extent to which milk producers and processors have combined to ensure that retail products are both nutritious and hygienically acceptable. Achievement of these aims, and at a reasonable cost, has depended in large measure on the advances that have been made in the handling of large volumes of milk. Thus, factories designed to handle millions of litres of milk per week are now commonplace, and it is the plant and equipment involved that provides the factual background for this two-volume book.

Paints, Pigments, Varnishes and Enamels Technology Handbook (with Process & Formulations) 2nd Revised Edition The dairy industry plays an important role in our daily life. It is difficult to realize how fast changes are taking place in the dairy industry. Milk is an important human food, it is palatable, easy to digest and highly nutritious. One of the important factors affecting the total amount of milk produced and the way in which this milk is utilized is the demand for the various products. In order to prepare such a diversity of products, many different processes have been developed by the industry. There are numerous types of milk products such as ghee, butter, paneer, cheese, yogurt, ice cream powder, baby cereal food, cream, and so on. Each of these has been designed to take advantage of some particular property of milk. Dairy products are generally defined as food produced from the milk of mammals; they are usually high energy yielding food products. Enzymes play an important role in the production of cheese. Raw milk contains several native enzymes some of which can be used for analytical and quality purposes for example pasteurization can be assessed by determining indigenous alkaline phosphate activity. The major contents of the book are cholesterol, coronary heart disease and milk fat, cholesterol and cardiovascular diseases, fatty acids & cholesterol, factors affecting cardiovascular disease, application of enzymes in dairy and food processing, utilisation of milk components: casein, advances in the heat treatment of milk, varieties of sheep's cheese, whey cheese, potted cheese, filled cheese, testing butter at different stages, presentation of butter at different stages, condensed and evaporated milk, dried milk powder, skimmed powder, malted powder, butter powder, ghee yoghurt, technology processing of dairy and dairy products, dried milk shake, milk powder, dahi from sweet cream butter milk, packaging of dairy and milk products, dairy farm, dairy products & milk packaging in pouches, etc. Developments in the dairy industry are enough to justify a revision of a considerable amount of material in this book. This book deals with processes, formulae, project profiles, details of plant, machinery & raw materials with their resources etc. of various dairy products. This book will help all its readers from entrepreneurs to food industries, technocrats and scientists.

Detailed Project Profiles on Selected Hi-Tech Projects (Project Reports)
Modern Dairy Technology: Advances in milk processing

Lubricating oils are specially formulated oils that reduce friction between moving parts and help maintain mechanical parts. Lubricating oil is a thick fatty oil used to make the parts of a machine move smoothly. The lubricants market is growing due to the growing automotive industry, increased consumer awareness and government regulations regarding lubricants. Lubricants are used in vehicles to reduce friction, which leads to a longer lifespan and reduced wear and tear on the vehicles. The growth of lubricants usage in the automotive industry is mainly due to an increasing demand for heavy duty vehicles and light passenger vehicles, and an increase in the average lifespan of the vehicles. As saving conventional resources and cutting emissions and energy have become central environmental matters, the lubricants are progressively attracting more consumer awareness. Greases are made by using oil (typically mineral oil) and mixing it with thickeners (such as lithium-based soaps). They may also contain additional lubricating particles, such as graphite, molybdenum disulfide, or polytetrafluoroethylene (PTFE, aka Teflon). White grease is made from inedible hog fat and has a low content of free fatty acids. Yellow grease is made from darker parts of the hog and may include parts used to make white grease. Brown grease contains beef and mutton fats as well as hog fats. Synthetic grease may consist of synthetic oils containing standard soaps or may be a mixture of synthetic thickeners, or bases, in petroleum oils. Silicones are greases in which both the base and the oil are synthetic. Asia-Pacific represents the largest and the fastest growing market, with volume sales projected to grow at a CAGR of 5% over the analysis period. Automotive lubricants represents the largest product market, with engine oils generating a major chunk of the revenues. The market for industrial lubricants is supported by the huge demand for industrial engine oils and growing consumption of process oils. The major content of the book are Food and Technical Grade White Oils and Highly Refined Paraffins, Base Oils from Petroleum, Formulation of Automotive Lubricants, Lubricating Grease, Aviation Lubricants, Formulation and Structure of Lubricating Greases, Marine Lubricants, Industrial Lubricants, Refining of Petroleum, Lubricating Oils, Geases and Solid Lubricants, Refinery Products, Crude Distillation and Photographs of Plant and Machinery with Suppliers Contact Details. This book will be a mile stone for its readers who are new to this sector, will also find useful for professionals, entrepreneurs, those studying and researching in this important area.

Milk Processing and Quality Management

Pig farming is the raising and breeding of pigs. Among the various livestock species, piggy 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. TAGS Pig Farming Project in India, Pig Farming Business Plan in India, Pig Farming in India, How to Start Piggery Farm, How to Start Pig Farming in India, Pig Farming Project Report, How to Start Pig Farming and Pork Processing Business, Pig Farming, How to Start Small Pig Farm, Piggery Farming, Small Scale Pig Farming, Pig Farming Guide, Opportunities in Small Scale Pig Farming, Pig Farming and Pork Processing, Industrial Pig Farming, Low Cost Pig Farming, Business of Pig Farming, Pig Farming Business, Industrial Livestock Farming, Starting Pig Farm, How to Start Pig Farming, How to Start Pig Farm Business, How to Start Commercial Pig Farming Business, How to Raise Pigs, Pig Farming for Beginners, Pig Farming Project, Pig Farming For Profit, Commercial Pig Farming, Guide to Start Your Own Piggery, Beginners Pig Farming Guide, Pig Farming Business