**THE PRESERVATION OF
FRUIT AND VEGETABLE FOOD PRODUCTS**

Science in Horticulture Series

*General Editor: L. Broadbent, formerly Professor of Horticulture,
University of Bath*

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S. D. HOLDSWORTH

*Campden Food Preservation Research Association
Chipping Campden
Gloucestershire*

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*To my wife, Margaret, and children, Christopher,
Martin, Giles and Sarah*

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PREFACE

This book is intended to give horticultural students a background to the technological processes used in the commercial preservation of fruits and vegetables. It also covers in lesser detail a number of related topics including food-factory lay-out and essential services, and the composition and characteristics of suitable raw materials. A chapter has also been devoted to the underlying microbiological and biochemical aspects of preservation.

Students who are taking food studies in schools or colleges of domestic science and catering should also find the information useful.

As it was necessary to be selective about the amount of detail to be included, suggestions for further reading have been appended to most chapters. This will enable the reader to obtain more detailed information on specific topics of interest.

The suggestion that this book should be written came from Professor Leonard Broadbent, formerly of Bath University, and I am extremely grateful to him for his help and advice in the preparation of the manuscript. I am also grateful to Ms L. Bedford for supplying information on the raw-material aspects and to Ms R. Payne for typing the manuscript.

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S. D. Holdsworth