Mushroom Production And Processing Technology Reprint

The Complete Technology Book on Dyes & Dye Intermediates 2nd Revised Edition
Current Developments in Solid-state Fermentation
Handbook on Mushroom Cultivation and Processing (with Dehydration, Preservation and Canning)
The Complete Technology Book on Pesticides, Insecticides, Fungicides and Herbicides (Agrochemicals) 2nd Revised Edition
Soaps, Detergents and Disinfectants Technology Handbook (3rd Revised Edition)
Entrepreneur’s Start-Up Handbook: Manufacturing of Profitable Household (FMCG) Products with Process & Formulations (2nd Revised Edition)
Mushroom Cultivation in India
Growing Gourmet and Medicinal Mushrooms
Mushroom Cultivation
Mushroom Production and Processing Technology
Edible and Medicinal Mushrooms
Mushrooms
The Biology and Technology of the Cultivated Mushroom
Mushrooms
Surfactants, Disinfectants, Cleaners, Toiletries, Personal Care Products Manufacturing and Formulations (Phenyl, Naphthalene Ball, Mosquito Coil, Floor Cleaner, Glass Cleaner, Toilet Cleaner, Utensil Cleaning Bar, Liquid Detergent, Detergent Powder, Detergent Soap, Liquid Soap, Handwash, Hand Sanitizer, Herbal Shampoo, Henna Based Hair Dye, Herbal Cream, Shaving Cream, Air Freshener, Shoe Polish, Tooth Paste)
The Complete Book on Jute & Coir Products (with Cultivation & Processing)
The Complete Book on Spices & Condiments (with Cultivation, Processing & Uses) 2nd Revised Edition
Hand Book Of Mushroom Cultivation, Processing And Packaging
Commercial Mushroom Production

Technologies in Food Processing
The Cultivation of Mushrooms
Mushrooms And Their Cultivation Techniques
Advances in Waste Processing Technology
Handbook on Food Biotechnology (Extraction, Processing of Fruits, Vegetables and Food Products) 2nd Revised Edition
Solar PV Power and Solar Products Handbook (Solar Energy, Solar Lighting, Solar Power Plant, Solar Panel, Solar Pump, Solar Photovoltaic Cell, Solar Inverter, Solar Thermal Power Plant, Solar Farm, Solar Cell Modules with Manufacturing Process, Equipment Details, Plant Layout & Process Flow Chart)
Mushroom Biotechnology
The Complete Book on on Tomato & Tomato Products Manufacturing (Cultivation & Processing)(2nd Revised Edition)
Mushroom Technology
Handbook on Electric Vehicles Manufacturing (E- Car, Electric Bicycle, E- Scooter, E-Motorcycle, Electric Rickshaw, E- Bus, Electric Truck with Assembly Process, Machinery Equipments & Layout)
Advances in Preservation and Processing Technologies of Fruits and Vegetables
Handbook on Small Scale Mushroom Production, Processing, and Marketing
Edible and Medicinal Mushrooms
Manufacture of Pan Masala, Tobacco and Tobacco Products. 2nd Revised Edition
Techniques of Mushroom Cultivation
Mushroom Production and Processing Technology
Mushroom Cultivation
Mushroom Cultivation Technology
Wild Mushrooms
Handbook on Maize (Corn) Processing and Manufacture of Maize Products (Oil, Starch, Corn Steep Liquor, Syrup, Cornmeal, Popcorn, Flakes, Gluten, Husk, Anhydrous Dextrose, High Maltose Syrup, Maltodextrin Powder, Monohydrate Dextrose, Sorbitol, Ethanol, Cattle Feed with Manufacturing Processes, Equipment Details and Plant Layout)
Manual on Mushroom Cultivation

GEORGE AXEL

The Complete Technology Book on Dyes & Dye Intermediates 2nd Revised Edition NIIR PROJECT CONSULTANCY SERVICES
Soaps are cleaning agents that are usually made by reacting alkali (e.g., sodium hydroxide) with naturally occurring fat or fatty acids. A soap is a salt of a compound known as a fatty acid. A soap molecule consists of a long hydrocarbon chain (composed of carbons and hydrogens) with a carboxylic acid group on one end which is ionic bonded to a metalion, usually a sodium or potassium. The hydrocarbon end is nonpolar and is soluble in nonpolar substances (such as fats and oils), and the ionic end (the salt of a carboxylic acid) is soluble in water. Soap is made by combining tallow (or other hard animal fat) or vegetable or fish oil with an alkaline solution. The two most important alkalis in use are caustic soda and caustic potash. A detergent is an effective cleaning product because it contains one or more surfactants. Because of their chemical makeup, the surfactants used in detergents can be engineered to perform well under a variety of conditions. Such surfactants are less sensitive than soap to the hardness minerals in water and most will not form a film. Disinfectants are chemical agents applied to non-living objects in order to destroy bacteria, viruses, fungi, mold or mildews living on the objects. Disinfectants are chemical substances used to destroy viruses and microbes (germs), such as bacteria and fungi, as opposed to an antiseptic which can prevent the growth and reproduction of various microorganisms, but does not destroy them. The ideal disinfectant would offer complete sterilization, without harming other forms of life, be inexpensive, and non-corrosive. The global soap and detergent market is expected to reach USD 207.56 billion by 2025. The industrial soaps & detergents are extensively used by the commercial laundries, hotels, restaurants, and healthcare providers. Increasing demand from healthcare and food industries will continue to drive the market. Aerosol and liquid products are the common disinfectants used in hospitals, although growing number of healthcare facilities are implementing ultraviolet disinfection systems as further measure. Increasing demand for disinfectants from water treatment and healthcare industries is fuelling growth of the global disinfectants market. The major contents of the book are Liquid Soaps and Hand Wash, Liquid Soap and Detergents, Washing Soap: Laundry Soap Formulation, Antiseptic and Germicidal Liquid Soap, Manufacturing Process And Formulations Of Various Soaps, Handmade Soap, Detergent Soap, Liquid Detergent, Detergent Powder, Application and Formulae Of Detergents, Detergent Bar, Detergents Of Various Types, Formulating Liquid Detergents, Phenyl, Floor Cleaner, Toilet Cleaner, Mosquito Coils, Naphthalene Balls, Air Freshener (Odonil Type), Liquid Hand Wash and Soaps, Hand Sanitizer, Aerosols–Water and Oil Based Insecticide (Flies, Mosquitoes Insect and Cockroach Killer Spray), Ecomark Criteria for Soaps & Detergents, Plant Layout, Process Flow Chart and Diagram, Raw Material Suppliers List and Photographs of Machinery with Supplier’s 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.
Current Developments in Solid-state Fermentation NIIR PROJECT

CONSULTANCY SERVICES
Mushroom Biotechnology: Developments and Applications is a comprehensive book to provide a better understanding of the main interactions between biological, chemical and physical factors directly involved in biotechnological procedures of using mushrooms as bioremediation tools, high nutritive food sources, and as biological helpers in healing serious diseases of the human body. The book points out the latest research results and original approaches to the use of edible and medicinal mushrooms as efficient bio-instruments to reduce the environment and food crises. This is a valuable scientific resource to any researcher, professional, and student interested in the fields of mushroom biotechnology, bioengineering, bioremediation, biochemistry, eco-toxicology, environmental engineering, food engineering, mycology, pharmacists, and more. Includes both theoretical and practical tools to apply mushroom biotechnology to further research and improve value added products Presents innovative biotechnological procedures applied for growing and developing many species of edible and medicinal mushrooms by using high-tech devices Reveals the newest applications of mushroom biotechnology to produce organic food and therapeutic products, to biologically control the pathogens of agricultural crops, and to remove or mitigate the harmful consequences of quantitative expansion and qualitative diversification of hazardous contaminants in natural environment
Handbook on Mushroom Cultivation and Processing (with Dehydration, Preservation and Canning) Engineers India Research In
The Book Covers Introduction, Biology Of The Mushroom, Food Value Of Mushrooms, Uses Of Mushrooms, Cultivation Of White Button Cultivation Of Agaricus Bitorquis, Cultivation Of Paddy Straw Mushroom (Volvariella Spp.), Cultivation Of Pleurotus Spp. Common Edible Mushrooms Of India, Delicious Recipes Of Mushroom, Laboratory Aspects, Growth, Picking, Grading & Packing, Cultivation Of Oyster Mushroom & Paddy Straw Mushroom, Mushroom Preservation & Processing, Requirements Of A Project On Mushroom For Export, Marketing Of Mushrooms Etc.
The Complete Technology Book on Pesticides, Insecticides, Fungicides and Herbicides (Agrochemicals) 2nd Revised Edition
NIIR PROJECT CONSULTANCY SERVICES
Comprehensive and timely, Edible and Medicinal Mushrooms: Technology and Applications provides the most up to date information on the various edible mushrooms on the market. Compiling knowledge on their production, application and nutritional effects, chapters are dedicated to the cultivation of major species such as Agaricus bisporus, Pleurotus ostreatus, Agaricus subrufescens, Lentinula edodes, Ganoderma lucidum and others. With contributions from top researchers from around the world, topics covered include: Biodiversity and biotechnological applications Cultivation technologies Control of pests and diseases Current market overview Bioactive mechanisms of mushrooms Medicinal and nutritional properties Extensively illustrated with over 200 images, this is the perfect resource for researchers and professionals in the mushroom industry, food scientists and nutritionists, as well as academics and students of biology, agronomy, nutrition and medicine.
Soaps, Detergents and Disinfectants Technology Handbook (3rd

Revised Edition) NIIR PROJECT CONSULTANCY SERVICES
With the unprecedented increase in the world's population, the need for different foodprocessing techniques becomes extremely important. And with the increase in awareness of and demand for food quality, processed products with improved quality and better taste that are safe are also important aspects that need to be addressed. In this volume, experts examine the use of different technologies for food processing. They look at technology with ways to preserve nutrients, eliminate anti-nutrients and toxins, add vitamins and minerals, reduce waste, and increase productivity. Topics include, among others: • applications of ohmic heating • cold plasma in food processing • the role of biotechnology in the production of fermented foods and beverages • the use of modification of food proteins using gamma irradiation • edible coatings to restrain migration of moisture, oxygen, and carbon dioxide • natural colorants, as opposed to synthetic coloring, which may have toxic effects • hurdle technology in the food industry • the unrecognized potential of agro-industrial waste

Entrepreneur's Start-Up Handbook: Manufacturing of Profitable Household (FMCG) Products with Process & Formulations (2nd Revised Edition) CABI
The book consists of 19 chapters on different subjects and in different dimensions, with particular emphasis on the post-harvest handling and processing of fruits and vegetables, including mushrooms. Scope for the technology on fruits and vegetables, non-destructive methods to evaluate fresh quality, radiation preservation, chemistry of pectin and pigments and their applications, nutraceutical compounds, membrane processing of liquid fruits, dehydrated and intermediate moisture products, importance of bamboo and mushrooms as food, influence of process conditions on product quality, food additives in product preparation, packaging aspects, microbiological safety concerns, relevant analytical methods, mushroom nutraceuticals and bio-technological interventions for improvement of banana with a final note on conclusions in the last

Mushroom Cultivation in India NIIR PROJECT CONSULTANCY SERVICES
The term spices and condiments applies to such natural plant or vegetable products and mixtures thereof, used in whole or ground form, mainly for imparting flavor, aroma and piquancy to foods and also for seasoning of foods beverages like soups. The great mystery and beauty of spices is their use, blending and ability to change and enhance the character of food. Spices and condiments have a special significance in various ways in human life because of its specific flavours, taste, and aroma. Spices and condiments play an important role in the national economies of several spice producing, importing and exporting countries. India is one of the major spice producing and exporting countries. Most of the spices and herbs have active principles in them and development of these through pharmacological and preclinical and clinical screening would mean expansion of considerable opportunities for successful commercialization of the product. Spices can be used to create these health promoting products. The active components in the spices phthalides, polyacetylenes, phenolic acids, flavanoids, coumarines, triterpenoids, serols and monoterpenes are powerful tools for promoting physical and emotional wellness. India has been playing a major role in

producing and exporting various perennial spices like cardamoms, pepper, vanilla, clove, nutmeg and cinnamon over a wide range of suitable climatic situations. To produce good quality spice products, attention is required not only during cultivation but also at the time of harvesting, processing and storing. Not as large as in the days when, next to gold, spices were considered most worth the risk of life and money. The trade is still extensive and the oriental demand is as large as ever. Some of the fundamentals of the book are definition of spices and condiments nomenclature or classification of spices and condiments, Indian central spices and cashew nut committee, origin, properties and uses of spices, forms, functions and applications of spices, trends in the world of spices, yield and nutrient uptake by some spice crops grown in sodic soil, tissue culture and in vitro conservation of spices, in vitro responses of piper species on activated charcoal supplemented media, soil agro climatic planning for sustainable spices production, potentials of biotechnology in the improvement of spice crops, medicinal applications of spices and herbs, medicinal properties and uses of seed spices, effect of soil solarization on chillies, spice oil and oleoresin from fresh/dry spices etc. The present book contains cultivation, processing and uses of various spices and condiments, which are well known for their multiple uses in every house all over world. The book is an invaluable resource for new entrepreneurs, agriculturists, agriculture universities and technocrats.

Growing Gourmet and Medicinal Mushrooms Daya Books

Over the period of last two decades, there has been significant resurgence in solid-state fermentation due to the numerous benefits it offers, especially in the engineering and environmental aspects. SSF has shown much promise in the development of several bioprocesses and products. This resurgence gained further momentum during the last 5-6 years with the developments in fundamental and applied aspects. A good deal of information has been generated in published literature and patented information. Several commercial ventures have come up based on SSF in different parts of the world. The contents are organized into four parts: Part 1 deals with the General and Fundamentals aspects of SSF; Part 2 deals with the production of bulk chemicals and products such as enzymes, organic acids, spores and mushrooms in SSF; Part 3 is on the use of SSF for specialty chemicals such as gibberellic acid, antibiotics and other pharmaceutically valuable secondary metabolites, pigments, and aroma compounds; Part 4 deals with the use of SSF miscellaneous application such as SSF for food and feed applications, agro-industrial residues as substrates in SSF and the production of silage and vermicompost.

Mushroom Cultivation ASIA PACIFIC BUSINESS PRESS Inc.

Tool handbook

Mushroom Production and Processing Technology NIIR PROJECT CONSULTANCY SERVICES

A natural or synthetic substance used to add a color or to change the color of something. Dyes are the coloring material that color commodities of our day to day use. Dyes are applied everywhere, from Plastic toys for children to that fabrics you wear, from food to wood; hardly there is any industry where dyes are not used commercially. A dye is a colored substance that has an affinity to the substrate to which it is being applied. It is an ionising and

aromatic organic compounds. The dye is generally applied in an aqueous solution, and may require a mordant to improve the fastness of the dye on the fiber.Apart from this, Dye Intermediates also serve as an important raw materials for the Acid, Reactive and Direct Dyes. Increase in demand for dye intermediates in textile and extensive use of dye intermediates are some factors driving the dye intermediates market. This is prompting companies to increase production of dye intermediates. Additionally, easy availability of raw materials is anticipated to boost the demand for dye intermediates in the near future. The global dye intermediates market is witnessing technological advancements. Companies are constantly striving to develop new and better ways to manufacture dye intermediates. Development of new manufacturing processes of dye intermediates and applications is estimated to propel the dye intermediates market. However, volatility in prices of raw material is projected to inhibit the market. The major contents of the Book are Azo Dyes, Reactive Dyes, Anthraquinone Dyes, Acid Dyes, Basic Dyes, Sulfur Dyes, Cyanine Dyes, Sensitizing Dyes, Dye Intermediates, BIS Specifications, Photographs of Machinery With Suppliers Contact Detail, Plant Layout and Process Flow Chart & Diagram. A total guide to manufacturing and entrepreneurial success in one of today’s Dyes & Dye Intermediates industry. This book is one-stop guide to one of the fastest growing sectors of Dyes & Dye Intermediates industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on Dyes & Dye Intermediates. It serves up a feast of how-to information, from concept to purchasing equipment.

Edible and Medicinal Mushrooms NIIR PROJECT CONSULTANCY SERVICES

Mushrooms Cultivation Is Becoming Very Popular Because It Not Only Meets The Dietary Requirements But Also Adds To The Income Especially To Those Growers Having No Or Insufficient Land. This Book Will Provide A New Sight In Basic Practical And Applied Research Related To Mushrooms And Their Cultivation Techniques This Book Is Suitable For Under Graduate, Post-Graduate, Research Scholars, Senior Research Fellow And Research Associates In Mycology, Microbiology, Plant Pathology, Home Science, Botany, Horticulture, Forestry, Crop Sciences, Food Sciences And Biotechnology. The Contents Include: " Introduction " Brief History Of Mushroom Cultivation " Mushroom Production In India And World " Mushroom Nutraceuticals " Medicinally Important Mushrooms " Mushroom Biology " Genetics And Breeding Of Mushrooms " Preparation Of Culture Media " Preparation Of Mushroom Tissue Culture " Preparation Of Pure Culture By Spore Print Techniques " Preservation And Maintenance Of Mushroom Cultures " Preparation Of Mushroom Spawn " Microbial Contamination During Spawn Making And Solutions " Equipments Required For Mushroom Culture And Spawn Laboratory " Layout Of Spawn Laboratory " Layout Of Mushroom Farm " Cultivation Method Of Button Mushroom (Agaricus Bisporus); Paddy Mushroom (Volvariella Volvacea); Milky Mushroom (Calocybe Indica); Shittake Mushroom (Lentinus Edodes); Medicinal Mushroom (Ganoderma Iucidum) " Identification And Management Of Diseases Of Button Mushroom; Oyster Mushroom " Insect Pests, Mites And Nematodes Of Mushrooms And Their Control " Preservation And Processing Of

Mushrooms " Preparation Of Mushroom Recipes " Economics Of Mushrooms Cultivation " Auxiliary Information " Glossary

Mushrooms ASIA PACIFIC BUSINESS PRESS Inc.

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 thefoodtechnologysuch 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.

The Biology and Technology of the Cultivated Mushroom John Wiley & Sons

This book highlights the latest research on waste processing technologies, particularly for domestic, agricultural, and petroleum based pollutants, intended to achieve waste valorisation. In addition, it discusses the important role of plastic recycling, as well as advanced waste processing techniques.

Mushrooms Scientific Publishers

Many wild varieties of mushrooms are consumed by people around the world, yet many species remain unexplored, their nutritional as well as pharmacological significance yet to be discovered for many of them. Wild Mushrooms: Characteristics, Nutrition, and Processing informs readers about different unexplored wild mushrooms, their methods of cultivation,

nutritional values, pharmaceutical values, and possible utilization for human wellbeing. The book represents a comprehensive assessement of current knowledge about the edible mushrooms commercialization, especially as nutraceuticals and dietary supplement formulation, mineral supplementation and source of quality proteins in foods and diet. The health benefits of edible mushrooms, nature and chemistry of bioactive components and in-vitro and in-vivo bioactivity of edible mushrooms are also highlighted in different chapters. By bringing diverse areas such as oxidative stress and longevity, techniques of mushroom analysis, toxicology and extracellular enzymes of wild mushrooms, it lays the groundwork for striking expansion in our understanding of these important biochemicals and their role in health and disease prevention. Key Features: Explores major preservation and processing technologies for wild mushrooms and their effects on bioavailability and nutritional value of mushrooms Presents the classical taxonomy and genetic classification of mushrooms Discusses the different components present in mushrooms and their biological activities and the health attribute of mushrooms due to these bioactive components Reviews the applications of mushrooms in environmental pollution reduction Covers different cultivation strategies of edible and medicinal mushrooms The book also explores the role of mushrooms in the degradation of harmful xenobiotic compounds as well as reduction of pesticides. It discusses the utilization of wild mushrooms in waste management and cultivation of wild mushroom using lignocellulosic biomass-based residue as a substrate. This book should be of interest to a large and varied audience of researchers in academia, industry, nutritionists, dietitian, food scientists, agriculturists and regulators.

Surfactants, Disinfectants, Cleaners, Toiletries, Personal Care Products Manufacturing and Formulations (Phenyl, Naphthalene Ball, Mosquito Coil, Floor Cleaner, Glass Cleaner, Toilet Cleaner, Utensil Cleaning Bar, Liquid Detergent, Detergent Powder, Detergent Soap, Liquid Soap, Handwash, Hand Sanitizer, Herbal Shampoo, Henna Based Hair Dye, Herbal Cream, Shaving Cream, Air Freshener, Shoe Polish, Tooth Paste) John Wiley & Sons

Handbook on Electric Vehicles Manufacturing (E- Car, Electric Bicycle, E- Scooter, E-Motorcycle, Electric Rickshaw, E- Bus, Electric Truck with Assembly Process, Machinery Equipments & Layout) An electric vehicle (EV) is one that is powered by an electric motor rather than an internal-combustion engine that burns a mixture of gasoline and gases to generate power. As a result, such a vehicle is being considered as a potential replacement for current-generation automobiles in order to solve issues such as:- a) Growing Pollution b) Global Warming, c) Natural Resource Depletion, and so on. Despite the fact that the concept of electric vehicles has been around for a long time, it has garnered a lot of attention in the last decade as a result of the rising carbon footprint and other environmental implications of gasoline-powered vehicles. The global electric vehicle market is expected to increase at a CAGR of 21.7 percent. Increased government investments in the development of electric vehicle charging stations and hydrogen fuelling stations, as well as buyer incentives, will provide chances for OEMs to increase their revenue stream and regional footprint. The EV market in Asia Pacific is expected to develop steadily due to increasing demand

for low-cost, low-emission vehicles, whereas the market in North America and Europe is expected to rise quickly due to government initiatives and the growing high-performance passenger vehicle segment. India's flagship plan for boosting electric mobility is FAME, or Faster Adoption and Manufacturing of (Hybrid and) Electric Vehicles FAME Scheme has been authorized by the government, with 86 percent of overall budgetary support has been set aside for the Demand Incentive, which aims to increase demand for EVs throughout the country. This phase will support e-buses, e-3 wheelers, e-4 wheeler passenger cars and e-2 wheelers in order to build demand. The book covers a wide range of information related to the manufacture of electric vehicles. It includes E- Car, Electric Bicycle, E- Scooter, E-Motorcycle, Electric Rickshaw, E- Bus, Electric Truck with Assembly Process, contact information for machinery suppliers, Directory Section & Factory Layout. A detailed guide on the manufacturing and entrepreneurship of electric vehicles. This book serves as a one-stop shop for everything you need to know about the Electric Vehicle Manufacturing industry, which is rife with opportunities for startups, manufacturers, merchants, and entrepreneurs. This is the only book on the production of commercial electric vehicles. It's a veritable feast of how-to information, from concept through equipment acquisition.

The Complete Book on Jute & Coir Products (with Cultivation & Processing) Ten Speed Press

It is generally realized that there is an acute shortage of literature on mushroom cultivation based on the requirements of the growers in our country. Therefore the present book has been written keeping those factors in view and the book shows a great variety of cheap and useless materials, eg agricultural, industrial and forest waste, that can be successfully used as media for growing the various edible mushrooms. The book emphasizes mainly on the applied (cultivation) aspect of edible mushroom and is intended for anyone who is interested in edible mushroom the experience mushroom specialists; seasonal commercial grower or simply layman. The aim or writing this book, is that it will encourage and stimulate further research on all aspect of edible mushroom with special attention directed towards discovering new edible species and improving both the quality the yield of existing ones. This would eventually lead to their mass production accompanied by reduction in cost, ultimately bringing this commodity with in the reach of common man. Contents Chapter 1: Introduction; Chapter 2: Global Status of Mushroom Production; Chapter 3: Importance of Mushroom; Chapter 4: History of Mushroom Cultivation in India; Chapter 5: Food Value of Mushrooms; Chapter 6: Steps in Mushroom Growing; Selection of site and types of mushroom to be grown, Mushroom farm structure, design and layout, Principles and techniques of compost and composting, Principles and techniques of spawn production, Casing and crop production, Environmental crop management, Harvesting and marketing; Chapter 7: Cultivation Technology of Specialty Mushrooms; Agaricus bitorquis, Pleurotus species, Paddy straw mushroom, Calocybe indica, Lentinula edodes, Flammulina velutipes, Agrocybe aegerita, Auricularia species; Chapter 8: Pests and Pathogens of Mushrooms; Chapter 9: Post Harvest Handling and Preservation of Mushrooms; Chapter 10: Mushroom Poisoning.

The Complete Book on Spices & Condiments (with Cultivation,

Processing & Uses) 2nd Revised Edition NIIR PROJECT CONSULTANCY SERVICES
Since the publication of the first edition, important developments have emerged in modern mushroom biology and world mushroom production and products. The relationship of mushrooms with human welfare and the environment, medicinal properties of mushrooms, and the global marketing value of mushrooms and their products have all garnered great attenti
Hand Book Of Mushroom Cultivation, Processing And Packaging NIIR PROJECT CONSULTANCY SERVICES
A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home. “Absolutely the best book in the world on how to grow diverse and delicious mushrooms.”—David Arora, author of Mushrooms Demystified With precise growth parameters for thirty-one mushroom species, this bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic advice for laboratory and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500 photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you’re an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood.
Commercial Mushroom Production CRC Press
Comprehensive and timely, Edible and Medicinal Mushrooms: Technology and Applications provides the most up to date information on the various edible mushrooms on the market. Compiling knowledge on their production, application and nutritional effects, chapters are dedicated to the cultivation of major species such as Agaricus bisporus, Pleurotus ostreatus, Agaricus subrufescens, Lentinula edodes, Ganoderma lucidum and others. With contributions from top researchers from around the world, topics covered include: Biodiversity and biotechnological applications Cultivation technologies Control of pests and diseases Current market overview Bioactive mechanisms of mushrooms Medicinal and nutritional properties Extensively illustrated with over 200 images, this is the perfect resource for researchers and professionals in the mushroom industry, food scientists and nutritionists, as well as academics and students of biology, agronomy, nutrition and medicine.
Technologies in Food Processing CRC Press
" ‘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. Startup India campaign is based on an action plan aimed at promoting bank financing for start-up ventures to boost entrepreneurship and encourage startups with jobs creation. Startup India is a flagship initiative of the Government of India, intended to build a strong ecosystem for nurturing innovation and Startups in the country. This will drive sustainable economic growth and generate large scale employment opportunities. The Government, through this initiative aims to empower Startups to grow through innovation and design. What is Startup India offering to the Entrepreneurs? Stand up India backed up by Department of Financial Services (DFS) intents to bring up Women and SC/ST entrepreneurs. They have planned to support 2.5 lakh borrowers with Bank loans (with at least 2 borrowers in both the category per branch) which can be returned up to seven years. PM announced that “There will be no income tax on startups’ profits for three years” PM plans to reduce the involvement of state government in the startups so that entrepreneurs can enjoy freedom. No tax would be charged on any startup up to three years from the day of its establishment once it has been approved by Incubator. India Government is promoting finance for start-up ventures and providing incentives to further boost entrepreneurship, manufacturing and job creation. The correct choice of business is an extremely essential step in the process of ‘being your own boss’. This handbook contains few formulations of cosmetic products, properties and manufacturing process with flow diagrams of various products. After gathering the above information of products, the decision of choosing an appropriate one will no longer be a cumbersome process. The Fast-Moving Consumer Goods (FMCG) sector, also called the consumer packaged goods (CPG) sector, is one of the largest industries worldwide. FMCGs are generally cheap products that are purchased by consumers on a regular basis. FMCG sector is the fourth largest sector in the economy and creates employment for more than three million people in downstream activities. The FMCG market is estimated to treble from its current figure in the coming decade. Fast Moving Consumer Goods Companies have been expanding rapidly. Most of the product categories like jams, toothpaste, skin care, shampoos, etc, have low per capita consumption as well as low penetration level, but the potential for growth is huge. The industry has developed both in the small scale sector and organized sector. Major contents of the book are banana wafers, biscuits, bread, candy, chocolates, potato chips, rice flakes (poha), corn flakes, baby cereal food, fruit juice, milk powder, paneer, papad, ghee, extruded food (kurkure type), instant noodles, instant tea, jam & jelly, khakhra, soft drinks, spices, sweet scented supari, detergent powder, detergent soap, face freshener tissue, floor cleaner, glass cleaner, henna based hair dye, herbal creams, herbal hair oil, herbal shampoo, incense sticks, lipsticks, liquid detergent, mosquito coils, nail polish, air freshener (odonil type), naphthalene balls, phenyl, shoe polish, tissue paper, toilet cleaner, tooth brush, tooth paste, toothpicks, utensil cleaning bar, packaging. It will be a standard reference book for professionals, entrepreneurs and food technologists.