POST HARVEST FOOD GRAIN STORAGE

Dr. P. Hyma



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Contents

| | Preface | v-vi |
|----|--|------|
| 1. | Rain Water Harvesting | 1 |
| | Rain Water Harvesting | 1 |
| | Types of Rainwater Harvesting Systems | 8 |
| | Rainwater Harvesting and Utilisation | 13 |
| | Promotion and Further Development of Rainwater Utilisation | 16 |
| | Sources of Groundwater Pollution | 25 |
| | Underground Storage Tanks | |
| | Other Oil and Gas Industry Impacts | 28 |
| | Hazardous Waste | 29 |
| 2. | Post-harvest Handling | 31 |
| | Post Harvast Handling Stone for a Tunical Commedity | 20 |
| | Post-Harvest Handling Steps for a Typical Commodity | 30 |
| | Packaging | |
| | Cooling Methods and Temperatures | |
| | Storage | |
| 3. | Seeds Germination | 49 |
| | Seed | 49 |
| | Seed Structure | |
| | Germination | |
| | Factors Affecting Seed Germination | |
| | Dormancy | 74 |
| 4. | | |
| | Introduction | 78 |
| | Public Policy and Food Security | 79 |
| | The Phenomenology of Food Sustainability | 80 |
| | Estimates of Human Nutrient Requirements | 90 |
| | Agriculture, Food Security and Climate Change | 93 |
| | Agriculture and Food Security | 9: |
| | Sustainable Agriculture: Climate Change and Food Security | 9 |

| | Food Security, Food Systems and the Link to Climate Indian Subcontinent as Gene Centre Crop Diversification in India Biotechnology and Poverty Reduction and Food Security | 113 118 |
|----|---|---|
| | Causes and Background of Food Security Effective Food Safety System | 140 |
| 5. | Storage of Food Grains | 162 |
| | Domestic Food Storage | |
| 6. | Food Grain Packaging | .168 |
| | Development of Packaging and Canning Food Packaging Vacuum Package Food at Home Packaging Research Food Preservation Principles and their Integration with Food Packaging Novel Ideas in Food Packaging Milk Carton | 172 175 178 188 193 |
| 7. | Importance of Refrigeration Importance of Refrigeration | .202 |
| | Types of Refrigeration Importance of Refrigeration Historical Applications | .206 |
| 8. | Vegetables and Cereal Foods Grain | 214 |
| | Succulent Vegetables Cereal Foods | .214 |
| 9. | Drying | 225 |
| | Basic Drying Theory Equilibrium Moisture Content Air Drying Drying Equipment Moisture Loss in Freezers and Chillers | .231 |
| 10 | Food Grain: Purchasing and Storage | |
| | Introduction Purchasing The Purchasing Procedure Price and Quality Performance The Purchasing of Foods Storing and Issuing Food Stocktaking of Food Receiving of Beverages Storing and Issuing of Beverages | 237 238 239 240 242 249 249 251 251 |
| | | |
| | Bibliography Index | 255 |

POST HARVEST FOOD GRAIN STORAGE

Food storage allows food to be eaten for some time after harvest rather than solely immediately. It is both a traditional domestic skill and, in the form of food logistics, an important industrial and commercial activity. Food preservation, storage, and transport, including timely delivery to consumers, are important to food security, especially for the majority of people throughout the world who rely on others to produce their food. Grain, which includes dry kitchen ingredients such as flour, rice, millet, couscous, cornmeal, and so on, can be stored in rigid sealed containers to prevent moisture contamination or insect or rodent infestation. For kitchen use, glass containers are the most traditional method. During the 20th century plastic containers were introduced for kitchen use. They are now sold in a vast variety of sizes and designs. Metal cans are used. Storage in grain sacks is ineffective; mold and pests destroy a 25 kg cloth sack of grain in a year, even if stored off the ground in a dry area. On the ground or damp concrete, grain can spoil in as little as three days, and the grain might have to be dried before it can be milled. Food stored under unsultable conditions should not be purchased or used because of risk of spoilage. To test whether grain is still good, it can be sprouted. If it sprouts, it is still good, but if not, it should not be eaten. It may take up to a week for grains to sprout. When in doubt about the safety of the food, throw it out as quickly as possible. This book cover important aspects of food grain storage and gives more emphasis on storage problems.

Contents: Rain Water Harvesting; Post-harvest Handling; Seeds Germination; Food Grain Storage Security; Storage of Food Grains; Food Grain Packaging; Importance of Refrigeration Importance of Refrigeration; Vegetables and Cereal Foods Grain; Drying; Food Grain: Purchasing and Storage.

About the Author



Dr. P. Hyma attained B.Pharmacy and M.Pharmacy from Osmania University and Mahila university respectively. Submitted Ph.D in Pharmaceutics from JNTU at Hyderabad, she has published 15 papers in national and international journals, presented papers in various Conferences around India and delivered guest lectures in reputed

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