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| **Subject** | Technology of Fruit and Vegetable Processing | | | |
| Type | Semester | ECTS | Code |
| OBLIGATIVE (O) | 5 | 4 | 130TFV311 |
| **Course Lecturer** | Nora Rrahimi, Dr.sc | | | |
| **Course Assistant** | Namik Durmishi, Dr.sc | | | |
| **Course Tutor** |  | | | |
| **Aims and Objectives** | The course aims to provide the concepts of acceptance of raw materials fruits and vegetables, chemical composition and quality characteristics of fruits and vegetables as raw material for processing, auxiliary materials quality characteristics and their use, products as semi-finished products based on fruits and vegetables final, the process of concentrating fruit-based semi-products, vegetable-based products. | | | |
| **Learning Outcomes** | Upon completion of this course the student will be able to: - Knows the categorization and qualitative characteristics of raw materials fruits and vegetables;  - Technological process of production of semi-finished products based on fruits and vegetables; - In theoretical and practical terms, it will be able to produce semi-concentrated products based on fruits and vegetables;  - Knowledge of equipment needed for the production of products such as semi-finished and final products;  - Will be trained about product standardization and preservation of nutritional values in the final product;  - Establishment and Control of critical points in the production lines as well as the conditions of packaging and storage of final products based on fruits and vegetables.  - Quality control and storage conditions of final products. | | | |
| **Course Content** | **Course plan** | | | **Week** |
| Introduction. | | | 1 |
| Fruits and vegetables as raw material for processing | | | 2 |
| Technological properties of fruits and vegetables | | | 3  4 |
| Excipients for the production of fruit and vegetable based products | | | 4 |
| Gelling agents and acidification agents | | | 5 |
| Additives, types, their use during processing | | | 6 |
| Colocvium I | | | 7 |
| Technological process of drying fruits and vegetables | | | 8 |
| Technological process of production of concentrated products | | | 9 |
| Fruit based products (semi-finished products, final products) | | | 10 |
| Presentation and discussion of seminar papers | | | 11 |
| Packaging, hygiene in enterprises for processing fruits, vegetables | | | 12 |
| Colocvium II | | | 14 |
| Final exam | | | 15 |
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| **Literature/References** | * Teknologjia e perpunimit t fruta-perimeve –Prof. inord. Renata Kongoli –Tiranë 2005; * Somogyi, L.P., Ramaswamy, H.S., Hui, Y.H. (1996) Processing Fruits: Science and Technology, Technomic Publishing Company, Lancaster. * The quality of fruit and vegetables for processing –Adam W.B.1962; * Tomato paste ,puree,juice and powder –Goose ,P I Binsted –London; * The biochemistry of fruits and their products –Hulm A.C.-London. * Salunke, D.K., Kadam, S.S. (1995) Handbook of Fruit Science and Technology, Marcel Dekker, New York. * Jongen, W. (2002) Fruit and vegetable processing, CRC Press, New York. * Smith, D.S., Cash, J.N., Wai-Kit Nip, Hui, Y.H. (1998) Processing Vegetables, Technomic Publishing Company, Lancaster. | | | |
| **Contact** | [nora.rrahimi@ubt-uni.net](mailto:nora.rrahimi@ubt-uni.net), namik.durmishi@ubt-uni.net | | | |