

Publish With Us Report

Form: Publish With Us

1.Tentative book title and subtitle (if any):	Food Processing Technology 360 (5 volume book) : Vol I (Alcoholic and non-alcoholic Beverage) Vol II (Bakery and confectionery), Vol. III (Fruits and vegetables), Vol.IV (Fish , Meat, Poultry), Vol.V (Dairy)
2.Author's / Editor's full name:	Dipankar Halder
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7. Details of co-author(s) or tentative contributors and their affiliations and addresses:	
8 .Definition of topic covered in the book.	The book will cover all issues (360degree) and contexts pertaining to the subject area of Modern Food Processing Technology splitting into five broad segments .
9.Write a short description of your book giving an overview of the contents.	5 separate volumes will collectively represent the book under this project. A group of 5 senior academician/ industry professionals in a particular category will act as section editor for each volume. Each volume will be of 360 pages and is supposed to contain 10-12 chapters based on modern and updated knowledge / understanding of respective area. Each chapter will be contributed by 4 to 5 core academician/ professional, as authors, who have relevant expertise and experience in the respective field. Five broad segments will be there namely : Fruits and vegetable ; Bakery and confectionery; beverages; meat ,fish & poultry ; dairy Modern scientific , engineering as well as technological principles which are established and practiced across the food and fermentation sector will be depicted in the book distributed through different sections, accordingly.
10.Outline your reasons for proposing a new book in this area.	some popular books which used to be followed in UG /PG level of most of the Food Sc. and Tech. depts of our country are either specialized / narrow spectrum or out of publication or not updated. total students around 10,000 now in India in this segment
11.Describe the major features of your book which make it unique.	A wholesome approach towards integrating main segmental components of the subject in a text book is a need. breakthrough researcher and stalwart academician and industry professionals are the right persons who in a team can sketch the most lucid version .

12. Please give complete table of contents, including section and sub-section headings	Vol I (Alcoholic and non-alcoholic Beverage) Vol II (Bakery and confectionery), Vol. III (Fruits and vegetables), Vol. IV (Fish, Meat, Poultry), Vol. V (Dairy) split contents will be given afterwards.
13. Approximately how many pages, would you expect your book to contain? About pages, in size	5 volumes, each of 360 pages.
14. How long do you estimate it will take for delivery of the completed manuscript from the time of acceptance of proposal.	360 days
15. Will you be able to prepare your text electronically?	Yes
16. If yes, what software will you be using? MS word PageMaker/ Adobe InDesign	Yes
17. Please list any special physical features you would expect to include (tables, illustrations problems/solutions, photographs, etc.).	yes, Diagrams (total 125-150)/Equations/Mathematical Expressions/Chemical Reactions/photographs (200-250 total) including colour ones (around 50 total)
18. Will you be able to prepare your figures on computer?	Yes
19. If yes, what software will you be using? e.g. CorelDraw ...	If no, then will you provide artist drawn illustrations Answer Here Software
20	Primary Market (those readers you feel need this book) Answer Here We have enlisted around 250 institutes across the country which offer BE/BTech and M.Sc. p on Food tech. or equivalent. around 10,000 students Secondary Market (those readers with an occasional need for this book) Answer Here Govt. organizations like BIS, DFR, FSSAI etc., GATE examinee, Food Industry Professionals
21. Please indicate any societies, professional organisations, companies or other groups which might want to know about your book, or who may be interested in bulk purchases.	CFTI'S such as NIT Rourkela, SLIET, BHU, Tezpur University, ICT, IIT KGP, IIT Guwahati, NIFTES, CFTRI, Govt. or private universities' / Institutes like JU, CU, PU, AU etc. (around 250 institutes), Food and Fermentation Industries, AFSTI(I) etc
22. Please list any key journals in this area and any major conferences:	

23.For what specific courses is your book written? Level: Diploma/undergraduate/postgraduate courses	Typical student numbers per institution Answer Here 60 Length of course: months / years Answer Here 4yrs (UG; 2 Yrs (PG) Is the course optional or compulsory? Answer Here compulsory Would your book be for main adoption, supplementary reading or recommended reading? Answer Here main adoption Can you suggest any teachers who would be particularly interested in having information about your textbook? Please give their names and addresses. Answer Here Faculties of NIT Rourkela, SLIET, BHU, Tezpur University , ICT, IIT KGP, IIT Guwahati, NIFTES, CFTRI, universities like JU, CU, PU, AU etc. ,
24. Please list your previous works.	Edited Book 'Emerging Technologies in Food Preservations" ,CRC Press 2023 chapters titled 'Micro-supercapacitors based on thin films: Journey so far ' and 'Edible film and coating on food products: Progress in deposition methods' for the book titled "Reference module in Materials Science and Materials Engineering' ; Elsevier 2024 Chapter titled as Sustainable Organic, Inorganic, and Hybrid Nanomaterials for Food Packaging and Preservation for Micro and Nano Technology book series; Elsevier, 2026, to be published and 35 publications frontline journals under Elsevier, Taylor and Francis, Springer and RSC.

25. Please list key related or competing books (in order of relevance), including author/editor, publisher, year, price (if possible), and any other useful details. Mention how your book differs or adds value. Keep it at least 5 lines.

Beverage

1. Analysis of foods and beverages : headspace technique / edited by Charalambous, G. Academic Press
2. Food beverage management / Davis, B. and Stone, S. Heinemann
3. Alcoholic beverages / edited by Rose, A. H. Academic Press Bakery & Confectionery
1. Theory of bakery and confectionery / Yogambal, Ashokkumar. New Delhi : PHI Learning
2. Bakery : technology & engineering / edited by Matz, S. A. AVI Pub.
3. Snack food technology / Matz, S.A. AVI Pub.
4. Practical backing / Sultan, William J. Van Nastran Reinhold
5. Technology of biscuits, crackers and cookies / Manley, D. Woodhead

Dairy

1. Outlines of dairy technology / De, Sukumar De. Oxford University press
2. Dairy microbiology / edited by Robinson, R. K. Elsevier Applied Sc.
3. Milk and dairy product technology / Spreer, Edgar. Marcel Dekker
4. Dairy engineering / Farrall, A. W. John Wiley
5. Milk and dairy product technology / Spreer, Edgar. Maecel Dekker
6. Dairy processing : improving quality / edited by Gerrit, Smit. Woodhead Pub.

Fats & Oils

1. Fats and oils : formulating and processing for applications / O'Brien, Richard, CRC Press
2. Food oils and fats : technology, utilization, and nutrition / Harry Lawson. CBS
3. Fats and oils : chemistry and technology / edited by Hamilton, R. J. and A. Bhati. Applied Science Pub.
4. Bailey's industrial oil and fat products / edited by Fereidoon Shahidi. Wiley Inter science

Fish

1. Advances in fish processing technology / Sen, D.P. Allied Pub.
2. Fish processing technology / Govindan, T.K. Oxford
3. Fish : processing and preservation / Cutting, Charles L. Agrobios (India),

Fruits & Vegetables

1. Preservation of fruits and vegetables / Lal, Giridhari & others. Indian Council of Agricultural Research
2. Commercial processing of fruits / Hanson, L.P. Noyes Data Corp.

Meat

1. Lawrie's meat science / Lawrie, R.A. Wood Head Pub.
2. Meat science and applications / edited by Y.H. Hui Y. H. Marcel Dekker

Poultry

1. Poultry meat processing / edited by Sams, Alan R. CRC Press
2. Meat processing : improving quality / edited by Joseph, Kerry, John, Led ward, David. Woodhead Pub.
3. HACCP in meat, poultry and fish processing / edited by Pearson, A. M. and T.R. Dutson, T. R. Aspen Pub.
4. Poultry meat science / edited by Richardson, R.I. Mead, G.C. CABI Pub.

26. Please outline in what ways your book is better than and differs from the titles mentioned in previous section. (3 lines for each title, or more)	1. A massive changes have happened in the context of scientific as well as technological know how , both in theory and practice, pertaining to the field of Food science and Technology during last few decades. Therefore, enumerating and updating this paradigm shift in terms of text book is an urgent requirement for the students as well as the trainers. And that is efficiently possible if and only if the stake holders of this transformation themselves come forward in the making. The experienced professional in industries , breakthrough researcher and stalwart academicians are the right persons who in a team can sketch the most lucid version of the modern understandings in the respective area. 2. The common popular books (International / national publication house) which used to be followed in both UG and PG level of most of the Food Science and Technology departments of our country are either specialized / narrow spectrum or out of publication or their edition is not updated. And this creates a gap in thrust of updated knowledge and available student friendly resources. 3. Authors of proven academic / industrial reputation under the mentorship of front faces in the field of Food Science and Technology in India may assume the safest hand to execute and create the version of Book worthy of reading and referring by every sphere of the domain of UG/PG teaching-learning under Food Science and Technology. As the known Faculties of respective colleges will be involved in this project it will not only motivate the students to choose the book but also the Libraries and archives in every educational / industrial establishments associated with this project will like to own copies of the book published by a National Publishing House at an affordable price.
27. Please give an international list of persons qualified to give an opinion on your book proposal: (10 lines or more)	Dr. Anindya Chanda, USA, achanda1974@gmail.com Shri Jaydeep Chatterjee, Thailand, jaydeep.chatterjee@gmail.com Dr. Santanu Basu, Sweden, santbasu@gmail.com Dr. Sanjoy Khan, USA ; sanju781@gmail.com Dr. Bijoya Datta Chowdhury, Germany, bijoya.dattachowdhury@gmail.com Prof. Dr. Debajyoti Bose, Nigeria, debajyotibose@gmail.com Shri Koustuv Bose, Birmingham, England, kb1061994@gmail.com
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