

best vegan indian food

best vegan indian food offers a diverse and flavorful culinary experience that appeals to a wide range of dietary preferences and cultural tastes. Indian cuisine is naturally rich in plant-based dishes, making it an excellent choice for those seeking nutritious and delicious vegan options. From hearty lentil dals to vibrant vegetable curries and crispy snacks, the variety of vegan Indian dishes ensures there is something for everyone. This article explores the best vegan Indian food, highlighting popular recipes, essential ingredients, and regional specialties that cater to vegan diets. Understanding the nutritional benefits and cultural significance of these dishes can also enhance appreciation for this vibrant cuisine. Whether for everyday meals or special occasions, vegan Indian food presents an exciting and wholesome way to enjoy plant-based dining. The following sections provide a detailed overview of classic vegan dishes, key spices and ingredients, and tips for preparing authentic vegan Indian meals at home.

- Popular Vegan Indian Dishes
- Essential Ingredients in Vegan Indian Cuisine
- Regional Variations of Vegan Indian Food
- Health Benefits of Vegan Indian Food
- Tips for Preparing Vegan Indian Meals

Popular Vegan Indian Dishes

Indian cuisine offers a wealth of vegan-friendly dishes that are both flavorful and nutritious. Many traditional recipes naturally exclude animal products, relying instead on legumes, vegetables, grains, and spices to create complex tastes and satisfying textures. Some of the most popular vegan Indian dishes include dals, vegetable curries, breads, and snacks.

Dals and Lentil-Based Dishes

Dals are staple dishes made from various lentils and pulses, providing a rich source of protein and fiber. Common vegan dals include:

- **Tadka Dal:** Yellow or red lentils cooked with tomatoes, onions, and tempered spices such as cumin, mustard seeds, and garlic.
- **Chana Dal:** Split chickpeas simmered with turmeric and aromatic spices.

- **Masoor Dal:** Red lentil stew flavored with ginger, garlic, and fresh coriander.

These dishes are typically served with rice or Indian flatbreads.

Vegetable Curries and Sabzis

Vegetable-based curries, known as sabzis, are another cornerstone of vegan Indian cuisine. They incorporate seasonal vegetables cooked in tomato or coconut milk-based gravies enriched with a blend of spices. Examples include:

- **Aloo Gobi:** A dry curry with potatoes and cauliflower seasoned with turmeric, cumin, and garam masala.
- **Baingan Bharta:** Roasted eggplant mashed and cooked with onions, tomatoes, and spices.
- **Bhindi Masala:** Okra sautéed with onions, tomatoes, and a mix of spices.

Vegan Indian Breads

Many Indian breads are naturally vegan and complement meals perfectly. These include:

- **Roti:** Whole wheat flatbread cooked on a griddle without any dairy.
- **Phulka:** A thinner, puffed version of roti.
- **Chapati:** Similar to roti but often softer and thinner.

Snacks and Street Food

Vegan Indian snacks are widely available and include:

- **Samosa:** Deep-fried pastry filled with spiced potatoes and peas.
- **Papadum:** Thin, crispy lentil wafers often served as appetizers.
- **Chana Chaat:** A tangy and spicy chickpea salad with onions, tomatoes, and tamarind sauce.

Essential Ingredients in Vegan Indian Cuisine

The flavor and authenticity of vegan Indian dishes depend heavily on the use of specific ingredients and spices. These components add depth and complexity to the food while maintaining a plant-based profile.

Common Spices and Herbs

Indian cooking is renowned for its spice blends that create distinctive aromas and tastes. Essential spices include:

- **Cumin:** Earthy and warm, used in tempering and spice mixes.
- **Coriander:** Citrusy and nutty, both seeds and fresh leaves are used.
- **Turmeric:** Adds vibrant color and a subtle bitterness.
- **Garam Masala:** A blend of ground spices adding warmth and complexity.
- **Mustard Seeds:** Used in tempering to add a pungent flavor.
- **Asafoetida:** A potent spice that enhances digestion and adds umami.

Staple Ingredients

Besides spices, vegan Indian cooking commonly utilizes:

- **Lentils and Pulses:** The backbone of many dishes, providing protein and texture.
- **Rice and Wheat:** Primary grains for meals and breads.
- **Vegetables:** Seasonal and diverse vegetables create variety.
- **Coconut Milk:** Used in southern Indian recipes for creamy consistency.
- **Tamarind and Lemon:** Provide acidity and balance flavors.

Regional Variations of Vegan Indian Food

India's vast geography and cultural diversity influence the vegan culinary landscape significantly. Different regions offer unique dishes and ingredient combinations suited to local tastes and climates.

North Indian Vegan Cuisine

North Indian vegan dishes often feature hearty dals, vegetable curries, and breads made from wheat. Popular items include chana masala, aloo paratha (when made without butter), and simple dals tempered with spices. The use of onions and garlic is common, and mustard oil may be used for cooking.

South Indian Vegan Cuisine

South Indian food emphasizes rice, lentils, and coconut. Dishes like sambar (a lentil and vegetable stew), rasam (a spicy tamarind soup), and dosas (fermented rice and lentil crepes) are naturally vegan. Coconut oil and curry leaves are often used to enhance flavor.

Western and Eastern Indian Vegan Foods

The western states, such as Gujarat and Maharashtra, have distinctive vegan foods like dhokla (steamed gram flour cakes) and bhaji (vegetable stir-fries). Eastern India, including Bengal and Odisha, offers vegan dishes like aloo posto (potatoes with poppy seeds) and vegetable pithas (rice cakes).

Health Benefits of Vegan Indian Food

Best vegan Indian food is not only flavorful but also packed with nutritional advantages. The reliance on plant-based ingredients contributes to a balanced diet rich in vitamins, minerals, antioxidants, and fiber.

High in Plant-Based Protein and Fiber

Lentils, chickpeas, and other legumes provide ample protein essential for muscle repair and overall health. The high fiber content supports digestive health and helps maintain blood sugar levels.

Rich in Antioxidants and Anti-Inflammatory Compounds

Spices such as turmeric contain curcumin, known for anti-inflammatory properties, while cumin and coriander offer antioxidants that may reduce oxidative stress and support immune function.

Low in Saturated Fats

Most vegan Indian dishes use vegetable oils or coconut oil, which can be consumed in moderation. The absence of dairy and meat reduces saturated fat

intake, promoting heart health.

Tips for Preparing Vegan Indian Meals

Successfully preparing authentic vegan Indian food involves understanding ingredient substitutions, cooking techniques, and balancing spices.

Substituting Dairy Products

Many Indian recipes use ghee, cream, or yogurt, which are not vegan. These can be replaced with vegetable oils, coconut milk, or plant-based yogurts to maintain creaminess and flavor without animal products.

Balancing Spices and Flavors

Layering spices in stages—such as tempering whole spices in hot oil before adding ground spices—enhances the depth of flavor. Adjust spice levels according to taste to ensure dishes are flavorful but not overpowering.

Using Fresh and Seasonal Ingredients

Employing fresh vegetables and herbs improves the taste and nutritional value of vegan Indian dishes. Seasonal produce also allows for variety and authenticity in recipes.

Meal Pairings

Combine dals and curries with rice or breads to create balanced meals. Adding pickles, chutneys, and fresh salads can also complement the flavors and provide textural contrast.

Frequently Asked Questions

What are some popular vegan Indian dishes?

Popular vegan Indian dishes include chana masala (spiced chickpeas), aloo gobi (potato and cauliflower curry), dal tadka (lentil curry), baingan bharta (smoked eggplant), and vegetable biryani.

Are traditional Indian breads like naan vegan?

Traditional naan is usually made with yogurt and sometimes milk, making it non-vegan. However, many Indian breads like roti, chapati, and paratha can be vegan if made without ghee or butter.

How can I find vegan options at Indian restaurants?

Look for dishes made without dairy, eggs, or ghee. Ask the server about vegan options or request to prepare dishes without cream, butter, or yogurt. Vegan staples include vegetable curries, lentil dishes, and rice-based meals.

Is Indian cuisine naturally suitable for a vegan diet?

Yes, Indian cuisine includes many naturally vegan dishes thanks to its extensive use of legumes, vegetables, and spices. Many traditional recipes are plant-based or can be easily adapted to be vegan.

Can I eat Indian desserts on a vegan diet?

Many Indian desserts contain dairy, but there are vegan options like coconut laddoo or fruit-based sweets. You can also find recipes for vegan versions of traditional desserts made with coconut milk or almond milk instead of dairy.

What spices are commonly used in vegan Indian cooking?

Common spices include turmeric, cumin, coriander, garam masala, mustard seeds, cardamom, and chili powder. These spices add depth and flavor to vegan Indian dishes without the need for animal products.

Additional Resources

1. The Ultimate Vegan Indian Cookbook

This comprehensive guide offers a wide variety of plant-based Indian recipes that capture the rich flavors and vibrant spices of traditional Indian cuisine. From hearty dals to flavorful curries and snacks, it provides easy-to-follow instructions suitable for both beginners and experienced cooks. The book also includes tips on ingredient substitutions and meal planning for a balanced vegan diet.

2. Vegan Richa's Indian Kitchen

Written by popular food blogger Richa Hingle, this cookbook features approachable vegan Indian recipes that are perfect for everyday cooking. The recipes emphasize wholesome, natural ingredients and offer gluten-free and oil-free options. With beautiful photography and step-by-step guidance, this book makes Indian cooking accessible to all.

3. *Plant-Based Indian Cooking*

This book highlights traditional Indian dishes made vegan without compromising on taste or authenticity. It explores regional flavors and cooking techniques, focusing on nutritious and wholesome ingredients. Each recipe is crafted to be both satisfying and easy to prepare, making it an excellent resource for health-conscious cooks.

4. *The Vegan Instant Pot Indian Cookbook*

Ideal for busy home cooks, this book combines the convenience of pressure cooking with authentic vegan Indian recipes. It includes a variety of stews, dals, and rice dishes that can be made quickly without sacrificing flavor. The Instant Pot tips and tricks section helps readers get the best results every time.

5. *Spice & Spirit: Vegan Indian Cooking*

This beautifully illustrated cookbook celebrates the vibrant spices and diverse ingredients of Indian cuisine in vegan dishes. It offers a mix of traditional favorites and innovative recipes that showcase bold, aromatic flavors. The book also provides insights into the cultural significance of various spices and cooking methods.

6. *Vegan Indian Fusion*

Bringing a modern twist to classic Indian recipes, this book combines traditional flavors with contemporary culinary techniques. It features creative dishes that blend Indian spices with global ingredients, perfect for adventurous eaters. The recipes are designed to be both flavorful and nutritious, appealing to a wide range of tastes.

7. *Everyday Vegan Indian*

Focused on simple, quick, and wholesome meals, this cookbook is ideal for those looking to incorporate vegan Indian food into their daily routine. It includes a variety of breakfast, lunch, and dinner options that require minimal ingredients and effort. The clear instructions and practical tips make it suitable for home cooks of all skill levels.

8. *Vegan Curries of India*

Dedicated entirely to curry recipes, this book explores the rich and diverse world of Indian vegan curries. From creamy coconut-based dishes to tangy tomato gravies, it offers a broad spectrum of flavors and textures. The recipes highlight seasonal vegetables and legumes, encouraging sustainable and healthy cooking.

9. *The Art of Vegan Indian Cooking*

This elegant cookbook delves into the artistry behind vegan Indian cuisine, emphasizing presentation as well as taste. It features a curated selection of recipes that are perfect for special occasions and everyday meals alike. Detailed explanations of spice blends and cooking techniques help readers master the nuances of Indian flavors.

Best Vegan Indian Food

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best vegan indian food: Vegan Indian Food Ragini Dey, 2025-06-03 Vegan Indian Food is a cookbook that gives flavourful plant-based alternatives to 86 well-loved and diverse Indian recipes, including breads, curries, rice dishes and desserts. The book draws upon Regini's experience of wanting to make some of her favourite dishes vegan-friendly, as well as the long history of vegan cooking in India. The recipes use traditional cooking methods and skills to allow you to make vegan versions of dishes such as samosas, pakoras, biryanis, rotis and more. Beautiful photography accompanies the dishes, along with helpful tips on how to master techniques and the author's reflections on food's connection to memory, place and family.

best vegan indian food: Tarkari Rohit Ghai, 2021-10-28 KUTIR NAMED BRITISH RESTAURANT OF THE YEAR 2022 AT THE BRITISH RESTAURANT AWARDS Kutir named by Evening Standard as one of the Best Indian Restaurants in London 2022 'Rohit is respectful of the traditions of Indian cooking, yet unafraid of innovation and refinement.' - Pierre Koffmann 'Manthan is definitely the best curry house in the world. Which is no surprise when you consider that it is the latest manifestation of the genius of Rohit Ghai, the Punjabi chef initially behind Benares, Trishna Gymkhana and Hoppers.' Giles Coren, The Times With food inspired by India's incredibly rich and varied food scene, Rohit Ghai has gained a reputation for colourful, flavour-rich curries that showcase both classic and lesser-known Indian flavours. Tarkari, meaning 'vegetable' in Urdu, is Rohit's first book and similarly celebrates this diverse heritage - but on a more personal, homely note. Packed with innovative vegetarian and vegan dishes, it pays homage to the food his parents ate. From creative starters like Malabar Cauliflower, to big, bold curries such as Jackfruit Masala and Lotus Root Kofta, as well as breads, rice, dips and pickles, it includes everything you need to cook truly spectacular Indian vegetarian and vegan meals at home. 'Rohit Ghai's backstory is the stuff of culinary legend.' GQ 'Faultless cooking that has immediately propelled it into London's very top tier for nouvelle cuisine.' Harden's London Restaurant Guide on Kutir

best vegan indian food: Vegan Indian Cooking Anupy Singla, 2021-05-19 Explore traditional Indian cooking using vegan ingredients with this volume of simple yet unforgettable recipes by the author of Indian Slow Cooker. Cookbook author Anupy Singla shares the secret to preparing classic Indian dishes without using animal products. Vegan Indian Cooking features 140 recipes that use vegan alternatives to rich cream, butter, and meat. The result is a terrific addition to the culinary resources of any cook interested in either vegan or Indian cuisine. Singla—a mother of two, Indian emigre, and former TV news journalist—has a passion for easy, authentic Indian food. She shares recipes handed down from her mother as well as many she developed herself—including fusion recipes that pull together diverse traditions from across the Indian subcontinent. After launching her Indian As Apple Pie line of spices, Singla builds on her culinary expertise with flavorful recipes that make vegan Indian cooking accessible to even the most hurried home chef.

best vegan indian food: The Essential Vegan Indian Cookbook Priya Lakshminarayan, 2021-10-26 Spice up your menu with vegan Indian recipes Indian cuisine is packed with delicate flavors, savory spices, and hearty vegetables, making it ideal for vegans and veggie-lovers. This Indian vegan cookbook is an essential guide for cooking up traditional plant-based delicacies and restaurant classics with a vegan twist. Whether you're looking to expand your palate or find animal-free alternatives to your favorites, you can create authentic Indian food at home with expert guidance and mouthwatering recipes. Use this complete vegan Indian cookbook and enjoy: An Indian

cooking primer—Discover traditional cooking techniques, vegan substitutions, and money-saving shopping tips. A complete shopping guide—Learn which staple spices and vegetables to keep on hand to ensure you always have the necessities for cooking delicious Indian food. Diverse recipes—Cook regional favorites and traditional dishes from all across India, like Eggplant Lentil Curry, Tofu Saag, and Cauliflower Tikka Masala. Create classic dishes and discover new favorites with the Essential Vegan Indian Cookbook.

best vegan indian food: *Best Vegan Recipes* Jamie Isabella Parker, 2014-02-13 Author and vegan cooking teacher Jamie Parker set out on a mission to compile a cookbook with the best vegan recipes ever tasted. She realized to get the best recipes, she must go straight to the source: the top vegan-serving restaurants in North America. After years of research, traveling, cooking and tasting she has created this book, *Best Vegan Recipes*. The book takes the reader on a tour across North America showing off the continent's top 38 vegan-serving restaurants and over 130 of their tastiest recipes. Every recipe in *Best Vegan Recipes* is outstanding and this book can turn even a novice cook into an exceptional vegan cook with the ability to make recipes that will impress anyone. If you are already an excellent vegan chef it will give you a host of new recipes and introduce creative ideas from top chefs across the continent. Whether you are a vegan or just want to eat more vegan food you may as well spend your life as a skilled cook eating amazing meals!

best vegan indian food: *Vegan Richa's Indian Kitchen* Richa Hingle, 2015-05-19 The ultimate plant-based Indian cookbook by the creator of VeganRicha.com, featuring breakfasts, snacks, one-pot meals, mains, flatbreads, and desserts. From delicious dals to rich curries, flat breads, savory breakfasts, snacks, and much more, this vegan cookbook brings you Richa Hingle's collection of plant-based Indian recipes inspired by regional cuisines, Indian culture, local foods, and proven methods. Whether you want to enjoy Indian cooking, try some new spices, or add more protein to your meals using legumes and lentils, this book has got it covered. You'll explore some well-known and new Indian flavor profiles that are easy to make in your own kitchen. Learn the secrets of eclectic Indian taste and textures, and discover meals in which pulses and vegetables are the stars of the dish. And once you taste Richa's mouth-watering desserts, they will likely become your new favorites. Within these pages you will find recipes to please all the senses, including: • Mango Curry Tofu • Whole Roasted Cauliflower in Makhani Gravy • Baked Lentil Kachori Pastries • Quick Tamarind-Date Chutney • Avocado Naan • Fudgy Cardamom Squares The recipes have been designed to simplify complex vegan cooking procedures, and Richa's workflow tips incorporate modern appliances and techniques from other cuisines to reduce cooking times. Replacement spices are indicated wherever possible, and Richa also provides alternatives and variations that allow people to be playful and creative with the Indian spices called for in the recipes. The restaurant-quality vegan recipes are ideal to make for yourself, for family, and for entertaining guests. "One of the Best Vegan Cookbooks of 2015"—Vegetarian Times "Whether you have a love affair with Indian food or are new to the flavors of one of the world's greatest cuisines, you will be dazzled by Richa's recipes and accessible style. . . . I can't wait to keep cooking from one of the best cookbooks on Indian food (vegan or not) I've ever seen." —Colleen Holland, co-founder of VegNews Magazine

best vegan indian food: *Vegan London* Serena Lee, 2019-01-01 From bangers 'n' mash to banh mi, London has one of the most eclectic vegan food scenes in the world, and it's growing by the day. Discover creative twists on classic dishes, fusion cuisine and tempting desserts through *Vegan London* - with eighty of London's best vegan and vegan-friendly establishments at your fingertips, you'll find food and drink for every budget and for any occasion. Whether you're vegan or vegan-curious, local or visiting, use this guidebook to plan your way from afternoon tea in Knightsbridge to falafel in Shoreditch, and enjoy London the ethical way without missing out on great food.

best vegan indian food: *The Rough Guide to India* David Abram, Nick Edwards, Mike Ford, Daniel Jacobs, Shafik Meghji, Devdan Sen, Gavin Thomas, 2013-10-01 More a continent than a county, India is an overload for the senses. From the Himalayan peaks of Sikkim to the tropical

backwaters of Kerala, the desert forts of Rajasthan to the mangroves of West Bengal, India's breathtaking diversity of landscapes is matched only by its range of cultures, cuisines, religions and languages. The new, full-colour Rough Guide to India gives you the lowdown on this beguiling country, whether you want to hang out in hyper-modern cities or explore thousand-year-old temples, track tigers through the forest or take part in age-old festivals, get a taste of the Raj or watch a cricket match. And easy-to-use maps, reliable transport advice, and expert reviews of the best hotels, restaurants, bars, clubs and shops for all budgets ensure that you won't miss a thing. Make the most of your time with The Rough Guide to India. Now available in ePub format.

best vegan indian food: SpiceBox Grace Regan, 2021-04-08 - 'We absolutely love Grace's food. Everything she cooks is so colourful and vibrant!' - BOSH 'Food as colourful as it is delicious. I want to cook it all.' - Anna Jones 'Life-changing curry.' - Time Out - Over 100 fresh, plant-powered takes on all your curry house favourites. Make all the curry house dishes you love, packed with vibrant colourful ingredients and incredible flavour. Learn how to cook the classics BUT with one twist - they are all vegan. This is easy, everyday food that delivers big flavour. Perfect for a quick midweek supper, or a weekend feast with friends, curry night just got easier and even more delicious. CURRIES including: Cashew & Coconut Korma Wild Mushroom Palak Gosht Aubergine Malai DHAL including: Tarka Dhal 15-Minute One-Pot Dhal Makhani Dhal GRAINS & BREADS including: Indian Fried Rice Three-Grain Pilau Naan STREET SNACKS including: Onion Bhaji Seasonal Veg Pakora Chana Chaat SIDES including: Bombay Potatoes Tandoori Cauli Steaks Crispy Tofu 'Paneer' PICKLES & CHUTNEYS including: Mango & Apricot Chutney Pickled Garlic Coriander and Coconut Chutney DRINKS including: Masala Chai Mango Lassi Spiced Indian Lemonade

best vegan indian food: The Vegetarian Flavor Bible Karen Page, 2014-10-14 Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avšav? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

best vegan indian food: DIY Tel Aviv Shimrit Elisar,

best vegan indian food: DIY Tel Aviv: Your Alternative City Guide 2020 Shimrit Elisar, 2020-01-07 Full of local knowledge and unique insights into Israeli life, DIY Tel Aviv is the city guide that starts where other guides end - no history lessons, no tourist traps, no hype! With this guide you'll cover the basics, but also easily discover the city's world-famous alternative scene. Underground clubs, punk venues, hole in the wall restaurants and hipster cafés are all inside, plus many more locations, activities, and attractions. DIY Tel Aviv is also the only city guide that dedicates an entire chapter to environmental, social and political activism and features information about volunteering opportunities in Tel Aviv, Israel and the Palestinian territories. 100% independent and advertising-free, this is the only Tel Aviv guide that updates once a year, keeping up with the city's notoriously fast-paced scene. Brutally honest, irreverent and fun, DIY Tel Aviv has been named the Tel Aviv bible by readers and is full of information previously unavailable in English. Designed for independent travellers, backpackers, expats, students and anyone interested in alternative and DIY culture, this is the perfect guide for you if you want to experience Tel Aviv like a true local.

best vegan indian food: Handbook of Vegetables and Vegetable Processing Muhammad Siddiq, Mark A. Uebersax, 2018-02-23 Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing. This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties. In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies. Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins. This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

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