

FOOD PRESERVATION

UNIT-1

Heat processing/pasteurization and appieratization / aseptic packaging/high pressure processing/pascalization
Chemical preservative/Food additives/Ideal Anti-microbial preservatives/Added preservative/Developed preservatives

UNIT-2

Asepsis / Removal of Micro-organisms / Anaerobic conditions / Methods of food preservation/Maintenance of anaerobic conditions.

By use of High Temperature / Factors affecting heat resistance (TDT) / Thermal death time curves / Determination of thermal processes / Heat treatments employed in processed foods.

By use of Low temperature / Growth of Micro -organism at low temperature / chilling and freezing

Unit-3 PRESERVATION BY USE OF DRYING

Drying methods / Factors in control of drying/ Treatment of foods before drying / procedures after drying.

Preservation by radiation

Micro wave radiation / ultraviolet irradiation / ionizing radiation / Gamma rays / Microwave processing.

Unit-4 food preservation by evaporation

Factors influencing evaporation / Drying effects or Dehydration

Use of high temperature for food preservation / commercial heat preservation methods

Dehydration

UNIT-5 FOOD PRESERVATION BY CANNING

Canning procedure / methods

Heat resistance of micro-organisms important in canning/ heat

Resistance of enzymes in food / processing by heat.

REFERENCE BOOKS:

1. Foods, facts and principles second edition - N.Shakundala manay
M.Shadsksharaswamy
2. Food processing and preservation - B.Sivasanker
3. Food Micro biology fourth edition – William C.Frziar Dennis C. Westhoff
4. Food Science by Srilaxmi
5. Food Micro biology 2nd edition by M.R.Adams and M.O.Moses