



FOOD

PRESERVATION



MEANING



Food Preservation is the process of treating and handling food to stop or slow down food spoilage, loss of quality, edibility, or nutritional value and thus allow for longer food storage.

Preservation usually involves preventing the growth of bacteria, fungi (such as

METHODS OF FOOD PRESERVATION

TRADITIONAL METHODS

- ❖ Drying
- ❖ Cooling
- ❖ Freezing
- ❖ Boiling
- ❖ Heating
- ❖ Salting
- ❖ Sugaring
- ❖ Smoking
- ❖ Pickling
- ❖ Lye
- ❖ Canning
- ❖ Jellying
- ❖ Jugging
- ❖ Burial

INDUSTRIAL MODERN METHODS

- Pasteurization
- Vacuum packing
- Artificial food additives
- Irradiation
- Pulsed electric field electroporation
- Modified atmosphere
- Nonthermal plasma
- High-pressure food preservation
- Biopreservation
- Hurdle technology

Drying (dehydrating)

food is one of the oldest and easiest methods of food preservation.

Dehydration is the process of removing water or moisture from a food product. Removing moisture

Pasteurisation



Pasteurisation is a process that kills bacteria in liquid food. In this method moderately high **(62 °C to 100 °C)** temperatures are used **(for about 15 to 30 minutes)** to inactivate certain enzymes and kill certain other microorganisms specially in milk. Since all pathogens are not killed at these temperatures, pasteurized products need refrigeration after exposure to air.



It was invented by French scientist Louis Pasteur during the nineteenth century.



Canning



Canning is the process of applying heat to food that's sealed in a jar in order to destroy any microorganisms that can cause food spoilage. Proper canning techniques stop this spoilage by heating the food for a specific period of time and killing these unwanted microorganisms. During the canning process, air is driven from the jar and a vacuum is formed as the jar cools and seals.