

CHAPTER 2

THE WORLD OF MICROORGANISMS

Food preservation:

Chemical method: Jams and squashes can be preserved by using sodium benzoate, sodium Metabisulphate.

By using sugar:

Food items like jams, jellies, squashes etc. can be preserved by using sugar solution.

It reduces the moisture content, which inhibits the growth of bacteria. By using oil & Vinegar.

Salting:

- Food items like fish, meat, amla, raw mangoes, tamarind etc can be preserved by using common salt.
- It prevents the growth of microbes.



Heat and cold treatments:

Heating food items kills microbes.

Many food items are stored in airtight containers to protect them from microbes.

Pasteurisation:

The process of heating milk to about 70°C for 15 to 30 seconds and then suddenly chilling it to prevent the growth of microbes • This process was discovered by Louis Pasteur.



Fig. Pasteurisation

By storage and packing: Many food items are stored in airtight containers to protect them from microbes.

