

ASSIGNMENT

- 1.What is the different between chemical and biological spoilage?
- 2.What are reasons for spoilage of canned fruits and vegetables?
- 3.What is the effect of canning on quality of canned fruits and vegetables?
- 4.What is the effect of canning on texture and colour of canned starch based products?
- 5.What is the difference between Maillard reaction and caramelization?