

ASSIGNMENT

- 1.Highlight on the major achievements of the freezing industry
- 2.Write on the concept of freezing
- 3.Write a note on the packaging materials used in frozen and canned meat products
- 4.Criteria for selection of meat for freezing.
- 5.Explain in detail about freezing and canning of poultry, meat and game birds
- 6.Write about methods to avoid packed food contamination by *Clostridium botulinum*
- 7.Write a note on frozen pork industry
- 8.Elaborate on the technicalities of the canning process

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