

## **OBJECTIVE**

In this episode, we learn about

- 1.Scope and importance of extending the shelf life of fruits and vegetables
- 2.Classification of fruits and vegetables according to their respiration intensity
- 3.Physical causes for vegetable losses
- 4.Extending shelf life of vegetables and health benefits
- 5.Surface coating of vegetables,
- 6.What is preservation of foods.
- 7.Physical causes for vegetable losses
- 8.Contamination of vegetables and pathogenic bacteria
- 9.Minimally processing of vegetables
- 10.Health benefits from fruits and vegetables
- 11.Methods of coating application
- 12.Nisin and its application in foods
- 13.Metabolic products elaborated by LAB and their antimicrobial properties
- 14.Bio-preservatives
- 15.Inorganic and organic preservative