



SUMMARY

Food is indispensable for humans. The supply of food and other essentials continues to have a huge impact on the development of human society as a whole. Increasing world population not only causes an increase in the food demand and supply but also makes the minimization of food wastage due to spoilage imperative. While food production is a significant part of the process to ensure constant, varied, harmless, food supplies to cater to the consumer demands, food preservation becomes important to achieve the balance between the supply and demand of food.

This loss of quality of foods depends on a number of factors which includes the type of food, its chemical composition, the type of packaging employed and the storage conditions the foods were subjected to. All the food items have a tendency to be spoiled at any of the phases ranging from acquirement of raw materials to the consumption of food. This tendency of spoilage can be augmented or lessened at any of these stages. This makes the complete preservation of foods a multi-factor process as it depends on more than one component and requires regulation at more than one of those components to achieve the required results.

