

## **ASSIGNMENT**

1. Define Sanitization.
2. What do you mean by Food Preservation?
3. Enlist the criteria for choosing food-contact surface sanitizers.
4. What are antibiotics?
5. How does antibiotic addition to animal feed promote growth?
6. What is the objective of cleaning and sanitizing food-contact surfaces.
7. Classify the sanitizers used in food industry.
8. Why is sanitization in food processing important?
9. What are the properties of ideal sanitizing agent?
10. Enlist the types of chemical sanitizers.
11. Which antibiotics can serve as heat adjuncts for canned foods?
12. What do you mean by antibiotic resistance?
13. What are Bacteriocins?
14. What is Klaenhammer System of classification of Bacteriocins?