

ASSIGNMENT

1. How does processed meat compare to smoking and other carcinogens?
2. How much processed meat is safe to eat?
3. What about white meats (chicken and fish) that are processed? Like smoked salmon? What about nitrate-free meats?
4. What is the difference between pickling salt and regular salt?
5. Write notes on jam preparation
6. Mention about canning processes?
7. Mention what is Curing of meat and Fish?
8. Write notes on Ancient methods of food preservation?
9. Why salt and sugars are included in class I preservatives list?
10. What is bio preservation ?
11. Pasteurization is a process for preservation of liquid foods.
12. Write notes on chemical pickling and curing?