

## **ASSIGNMENT**

1. Define what is Nisin ?
2. Benefits of fermented products?
3. Mention the different types of fermented products
4. What are bacteriocins.
5. Types of bacterions and classification?
6. Application of lactic acid bacteria in food industry?
7. Nutritional benefits of lactic acid bacteria?
8. Different types preservation used in meat industry?
9. Health benefits of probiotics?
10. Mention different types of probiotic dairy products?
11. Write short notes on history of nisin as well as GRAS.
12. Importance of Nisin in the dairy and meat industry?
13. Enplane food categories in which Nisin is used
14. Application of Lactobacilli on Wine Industry:?
15. What are Organic chemical preservatives used in food Industry?