

OBJECTIVE

In this episode, we learn about

1. Bio preservation and bacteriocins
2. Classification of bacteriocins
3. Bacterial genera that produces bacteriocin
4. Application of Bacteriocins
5. Food categories in which Nisin is used
6. Nisin, Properties and Applications
7. Lactic acid bacteria
8. Application of Lactobacilli in Dairy Industry
9. Sodium Benzoate & Benzoic Acid:
10. Chemical ,organic and inorganic preservation