

ASSIGNMENT

1. Write in brief about different types of spoilage bacteria?
2. Explain in detail about the Psychrotropic spoilage organisms?
3. Describe how canned goods are classified and what are they?
4. Distinguish between. Flat-sour spoilage and Sulfide spoilage?
5. Write in brief about Slimy spoilage?
6. Mention the different types canned food spoilage?
7. Explain in detail microorganisms that contaminate poultry?
8. Mention Some of the most common fungi?
9. Whole Meat spoilage and source of contamination?
10. Explain in detail microorganisms involved in Spoilage of Milk?
11. Distinguish between fruits and vegetable Compositions?
12. List the Microflora of vegetables is primarily composed?