

OBJECTIVE

In this episode, we learn about

1. Different types of spoilage bacteria
2. Wide variety of fungi spoil foods
3. Spoilage of Meat and dairy
4. Common food borne pathogens
5. Canned goods spoilage
6. Spoilage due to insufficient heating
7. Sources of Contamination
8. Cereal and Bakery foods
9. Fermented Foods and Beverages
10. Specific Spoilage Organisms