

OBJECTIVE

In this episode, we learn about

- Different types of spoilage bacteria
- Common food borne pathogens
- Canned goods spoilage
- Spoilage due to insufficient heating
- Sources of contamination.
- Specific spoilage organisms
- Causes of food spoilage
- Preservation methods
- Smoking, drying, salting,
- freezing, and fermenting.
- Preservation by heating food
- Pasteurization
- Canning