

Summary

Food preservation has become an increasingly important component of the food industry as fewer people eat foods produced on their own lands, and as consumers expect to be able to purchase and consume foods that are out of season. Spoilage bacteria are microorganisms too small to be seen without a microscope that cause food to deteriorate and develop unpleasant odors, tastes, and textures. Microorganisms can cause fruits and vegetables to get mushy or slimy, or meat to develop a bad odor. *Mesophiles* prefer moderate temperatures ranging from 41 °F (5 °C) to 50 °F (10 °C). In a favorable medium, these bacteria double their numbers in as little as 30 minutes. Food spoilage refers to undesirable changes occurring in food due to the action of microorganisms, insects and enzymes, food spoils due to deteriorative changes that occur in it which makes it inedible or harmful. Food changes from the time of harvest catch or slaughter. These changes may result in making the foods unfit for human beings