

## **Summary**

In this chapter the contamination of uncooked foods (raw materials) and the requirements for handling has been dealt. Further, the basic principles of hygiene that needs to be practiced by the food handlers are emphasized. The chapter will give an insight into the common contaminating organisms involved in the spoilage of milk and dairy products, meat, poultry, sea foods, cereal and cereal products, fruit and vegetables, canned products. Bacteria are the common spoilage organisms in meat, poultry, sea food and canned products. However fungi predominate in the spoilage of cereals, fruits and vegetables.