

ASSIGNMENT

- 1.Fungal spoilage of vegetables
- 2.Bacterial toxins in processed food
- 3.Management of pH as a method for the management of food spoilage.
- 4.World Health Organisations guide lines on food spoilage.
- 5.Differentiate between food intoxication and food infection.
- 6.Describe water activity and the role they play on the growth of microorganisms.