

ASSIGNMENT

- 1.Highlight on the major achievements of the freezing industry
 - 2.Write on the concept of freezing
 - 3.Write a note on the packaging materials used in frozen and canned meat products
 - 4.Criteria for selection of meat for freezing.
 - 5.Explain in detail about freezing and canning of poultry, meat and game birds
 - 6.Write about methods to avoid packed food contamination by *Clostridium botulinum*
 - 7.Write a note on frozen pork industry
 - 8.Elaborate on the technicalities of the canning process
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