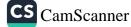
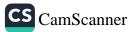
Day:_ Date:__ Memoona Ishtiag, Name Roll No/ID Batch 34461 06S GSA #2. Assignment Food additives and food Define \square preservatives. Also name them about the methods Write presenation. Food Adolutives: the substances that additives orre Food are added during the processing a food. These include antioxidants making oh baking agents preservatives agents! coloring stabilizers Food additives include. -> Most common food additives 1- Monosodium Gultamate GSM. are > Most 2-Astificial food colouring Nitrite 3- fodium 9- Guar Gum 5 - High Fructose our Syrup 6-Astificial creatmens y. Trans fat. 9 # Food Poeservatives: Food preservative is a substance or d. chemical that is added the to erages, pharma centical products such as food, b etc to prevent decomposition dugs, paints or induspable chemical murobial growth Attempt the differences gs in tabular form with multiple arguments side by CS CamScanner side

" Day:_ Date:_ Natural food Preservatives 1- Sult 3- Vinogan 2- Sugar u-Citrus Juice Chemical preservatives 1- Benzoic Acid 2- Bennoates 3 - Calcium Sorbulo 4 - Sodiar benzoale 5-Erythostic acid - Nitutes and Nitrates - C Sorbic acid. - Sulphites - Sodium Sorbate 10-Propionic acid. Artificial preservatives 1- Butylated hydroxyl joluene. 2- Disodium ethylere dimidiamine tetra acetic acid (EDTA) Food Preservation and its Methods technique Preservation 13 a to meven FOOD hood spoilage, food poisonining, min microbial growth in food. microbial Food Preservation Methods, chemical Method oils edible two main are and preservatives which are used since to prevent microbial paroth erba This is why we add Di 10 Preservalion by salt prokles. is known



Not required Day: Date:_ Salting, Sallin helps to presence long 000 erm 9 Meats . and ishese preserve Cen be 67 salling 2 Sugar: another Sugar preservative 15 commo Jell'ls used Sugar is in Joms and 900a absorber mojstale conten restrain masture reducing growth the microbial 3 Heat Methods: Co and prevent around reprigeration Boiling and 701.0 microbial wh Bioling kills 920 of rooganisms folerate hat cannol temperatures, Thus it ps in extreme he tion preservo lood ter temperatures very low Ref rigerators ave not get microbes do optimum Since temperature they need for inhibited growth their 15 canning: 4 are Contents. in an sealed The contai high temperatures nel at airtigh reserve uits are Meà canning Stesi lization, 5 procedure that Sterilization 15 a to high Subjection 1000 4 consists



Date:. Day:_ temperatures for a certain period time in order to completely ind all microoiganisms, pathogenic or inactive all and their spores. not iy diation. removal proce is a nism's (Croorgo water from food inhibited will due be owthwater absence the ment simplest the is bod Spo method prevent and Smolin used pro +0 Dro perishab the shell chieves ĩc this offe food the PX such materials lant russin and meat Smoke. The wood -60 are undergine cuin that have fich subjected +0 most commonly food presention methoo Improve the structure of the answer and the relevance

