

Download Process And Preservation Of Tropical Food

Food preservation - Light-induced reactions: Light influences a number of chemical reactions that lead to spoilage of foods. These light-induced reactions include the destruction of chlorophyll (the photosynthetic pigment that gives plants their green colour), resulting in the bleaching of certain vegetables; the discoloration of fresh meats; the destruction of riboflavin in milk; and the ...Apart from structural wood preservation measures, there are a number of different preservatives and processes (also known as timber treatment, lumber treatment or pressure treatment) that can extend the life of wood, timber, wood structures or engineered wood. These generally increase the durability and resistance from being destroyed by insects or fungus. Preservation of foods by fermentation is a widely practiced and ancient technology. Fermentation ensures not only increased shelf life and microbiological safety of a food but also may also make some foods more digestible and in the case of cassava fermentation reduces toxicity of the substrate. Drying is the simple process of dehydrating foods until there is not enough moisture to support microbial activity. Drying removes the water needed by bacteria, yeasts, and molds need to grow.