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| **Product** | **Mc Cains Frozen Peas** | **Dairy Farmers Fresh Milk** | **Continental Cream Of Mushroom Cup-a-Soup** | **Primo Premium Bacon Rashers** |
| **Product Image** |  |  |  |  |
| **Preservation Technique** | Freezing | **Pasteurization** | Dehydration | Vacuum Treatment |
| **Define and Describe Preservation technique** | Freezing food preserves food, from the time it is prepared to the time it is eaten. It is simply frozen and then when it is wanted to be consumed it is prepared and ready for consuming. | Pasteurization is the heating of every particle of milk, to a specific temperature, for a specified period of time, without allowing recontamination of the milk during the heat treatment process. | Dehydration is method of food preservation, in which moisture is removed. Dehydration inhibits the growth of microorganisms and often reduces the bulk of food.  | Vacuum drying, a food is placed in a large container from which air is removed. In this method food is stored in airtight containers that reduce bacteria from the air. The growth of micro-organisms is captured and the product is preserved. |