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| **Product** | **Devondale Long Life Milk** | **Nescafe Gold** | **Val Verde Diced Tomatoes** | **Angas Park Sultanas** |
| **Product Image** |  |  |  |  |
| **Preservation Technique** | **Ultra High Temperature (UHT)** | Freeze Drying | Canning | Drying |
| **Define and Describe Preservation technique** | UHT Pasteurisation completely sterilizes the product. In UHT pasteurisation, the temperature of the milk is raised to about 141 degrees C for one or two seconds, sterilizing the milk. | Freeze Drying makes use of the physical principle known as sublimation. Freeze-drying is a way of preserving food because at low temperatures chemical reactions take place very slowly. The is first frozen and then placed into a vacuum chamber. | Canning is a method of food preservation which uses sterilization of cooking in a sealed metal can, which destroys bacteria and protects from recontamination. In canning, foods are pre-sterilized at a very high temperature. | Drying is a method of food preservation that works by removing water from the food, which prevents the growth of micro-organisms and slows down quality from breaking down. Drying food using sun and wind to prevent food spoilage. |

**FOOD PRESERVATION TABLE**