FOOD PRESERVATION
2 Months Online Training

Any Biology, Chemistry

Biotechnology, Microbiology

Biochemistry, Food Science, Home Science

Pharmacy student & Professionals can join

Job Prospects: Food Industry

TOPICS TO BE COVERED

1 Introduction
2 The use of natural antimicrobials
3 Natural antioxidants
4 Antimicrobial enzymes
5 Combining natural antimicrobial systems with other preservation techniques: the case of meat
6 Edible coatings
7 The control of pH
8 The control of water activity
9 Developments in conventional heat treatment
10 Combining heat treatment, control of water activity and pressure to preserve foods
11 Combining traditional and new preservation techniques to control pathogens: the case of E. coli
12 Developments in freezing
13 Biotechnology and reduced spoilage
14 Membrane filtration techniques in food preservation
15 High-intensity light
16 Ultrasound as a preservation technology
17 Modified atmosphere packaging (MAP)
18 Pulsed electric fields
19 High hydrostatic pressure technology in food preservation
20 Modelling food spoilage
21 Modelling applied to foods: predictive micobiology for solid food systems
22 Modelling applied to processes: the case of thermal preservation
23 Food preservation and the development of microbial resistance
24 Monitoring the effectiveness of food preservation

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