CLIL TECHNOLOGY

PRESERVATION METHOD	HOW DOES IT WORK?	EXAMPLE
ACIDULATION		
FERMENTATION		
REFRIGERATION		
FREEZING		
JELLYING		
CANNING AND BOTTLING		
SMOKING		
DEHYDRATION		
UHT		
CURING		
PICKLING		
JAM		
GAS OR VACUUM PACKING		
CHEMICAL PRESERVATIVES		
IRRADIATION		

Match these statements against food preservation methods:

a) slows down reactions

b) salt is added which makes the liquid environment very concentrated

c) substances such as sulphur dioxide and sodium benzoate interfere with microbial growth

d) it becomes sour because the pH is very low

e) destroys enzymes and most of the microorganisms

f) adds sugar which makes the liquid environment very concentrated

g) removes water completely; makes the food a solid

h) some microorganisms can change the food composition; undesirable microorganisms cannot grow in it

i) adds (usually) vinegar; makes the environment too acidic for enzymes and
bacteria

j) rays from a radioactive source are passed through food

k) slows down reactions considerably; 'removes' water by turning it into a solid so that it cannot be used

l) material that solidifies to form a gel

m) removes and excludes oxygen to inhibit the growth of microorganisms

n) food is exposed to the gases of the combustion of wood and other elements

o) it is required to have a high temperature for a short period of time