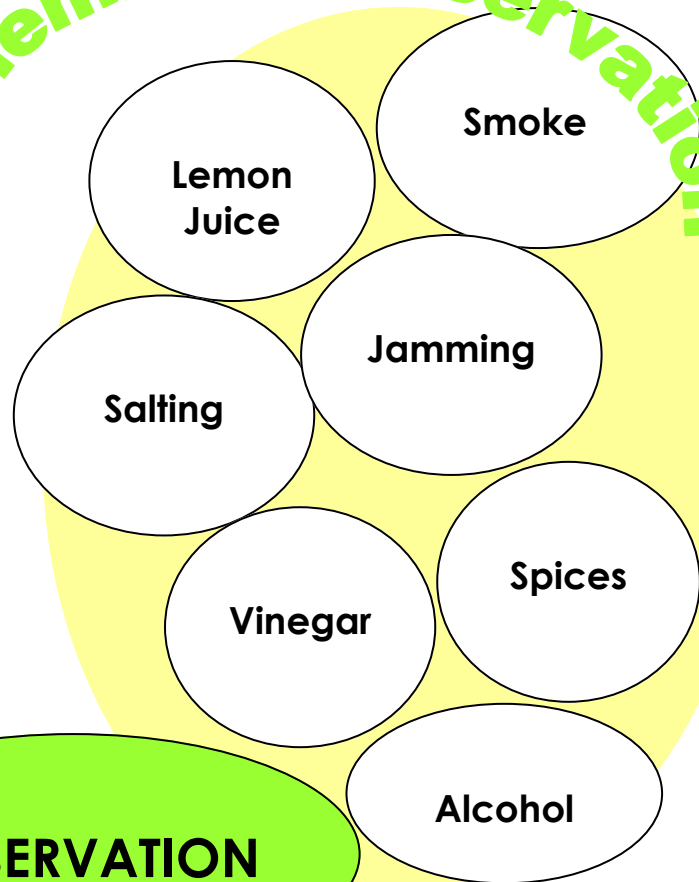


Freezing

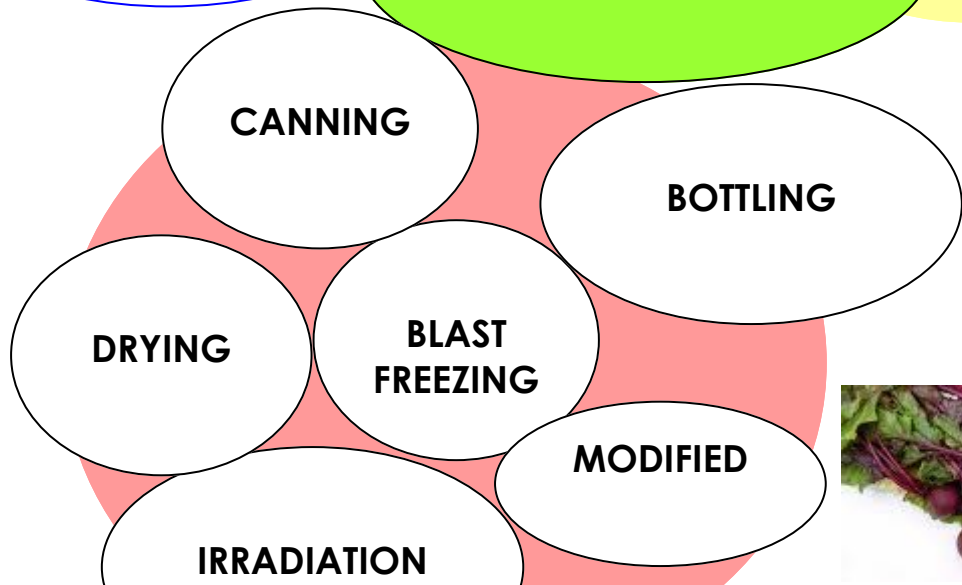
- Moisture is frozen so bacteria **can't multiply.**
- Freezers operate at around **-18C**
- Vegetables are blanched before freezing.
- Freezing does not lose too much nutrients.

Chemical Preservation



What is the most suitable preservation method for your fish product?

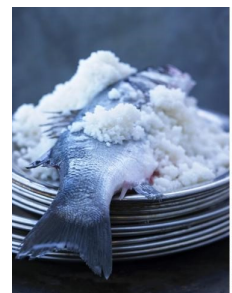
PRESERVATION



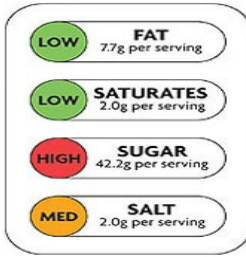
Other methods



Which preservation method is used for these foods?



Food Packaging



Traffic Light Labelling

A quick and easy way to show the customer if a product is healthy or not.



Food packaging should:

- Prevent cross-contamination
- Contain certain information
- Protect the food
- Keep food fresh
- Advertise the product
- Say where the product is from



Fruit stickers should say where the product is from. It is more sustainable (better for the environment) to buy British crops as it uses less fuel to reach you.

