Food spoilage

One third of all manufactured food is the world is spoilage or is lost because of the microbial content. Most of the food damage is done by bacterias and fungus, and some of those molds which will damage this really work qualitatively and quantitatively in both both the directions. So if we talking about food damage or food spoilage we want to talk about something about the shelf life. Some foods are favorable for bacterias to attack on and lean on especially those foods which are full of protein contents like eggs. The perishable food have a really short shelf life and the nonperishable would have the longest shelf life. The first thing to be damaged will be that meat not the pasta because meat is a much more predictable food. The conditions are water content, the ph of the food and the physical structure of food oxygen and the temperature because all these things are coordinated with the growth and division of bacterial cells. The water quantity if a food has a lots of water content they have a probable high probability of catching those uh bacterias into this food so though there will be really perishable foods.

FACTORS THAT AFFECTS THE FOOD SPOILAGE

An important factor in controlling bacterial growth in food is temperature. If we release the water we can make the food dry that will be really really lower chance for uh for the spoilage and after trying the food if we make those foods scanned in in an aerobic condition we can prevent the damage.

- Temperature Relative Humidity. Temperature Relative Humidity and the content of microorganisms all these things come from the outside of the food. These are called intrinsic factors which control microorganism growth.
- Other intrinsic factors include moisture content, pH, and presence of oxygen or anaerobic bacteria. extrinsic factors include exposure to light, air, and other nutrients.

When carbon dioxide is damaged by different microorganisms, different anaerobic microorganisms called fermentation occur. If we damage this fat, which will be really noxious and really bad smell is coming from the food, then these are the different types of reaction that can occur when the food is breaking down by those bacterias. Air is full of microorganisms as we know air is always full in different alternative microorganisms, and those microorganisms can sit on this food. If we don't rinse them well, if we do not make them make those foods stored in a good place, then this food can be damaged. Normally, a food particle near to be damaged needs many many um amount of bacterias to damage that food.