

Pasteurization Fill In Notes

- The process of pasteurization was named after _____
- He was searching for the reason behind the _____
- By _____ the wine for a _____, the bacteria could be _____ and the wine could be kept much longer.
- Perfected the _____ in 1865
- The process would be later applied to _____

Pasteurization is :

- A process that consists in _____ for a given period of time and then _____ it in order to destroy harmful microorganisms which may cause rapid _____ and/or _____.

Process of Pasteurization :

- Micro-organisms such as _____ are responsible for deterioration of _____.
- Bacteria cannot survive at _____.
- Pasteurized foods are heated between 72-78 degrees celsius for about _____.
- Rapidly _____
- Destroys harmful _____
- _____ food quality

Used for three main reasons :

- **To** _____ by eliminating harmful bacteria. Ex: non-pasteurized milk can contain E.Coli which can cause vomiting or diarrhea.
- **To** _____ by destroying the harmful bacteria. Slows down the deterioration of food, stays fresh longer and thus can be transported over longer distances. Lowers cost of economic losses.
- **To** _____ because pasteurization does not affect the look, taste or nutritional value of food, unlike other preservation processes.

Benefits:

- _____ the risk of food contamination
- _____ infant mortality rates
- Many food we eat regularly are _____: milk, _____, fruit juice, jams, _____.

Concerns:

- Can _____ useful elements in food, such as “ good ” _____ and vitamins.