CONTENTS

1. Introduction

2.	Heat processing	8
2.1	Sterilization processes	9
2.2	Pasteurization processes	18
3.	Low temperature preservation techniques	28
3.1	Freezing	28
3.2	Chilling	34
4.	Drying and water activity	40
5.	Chemical preservation methods	45
5.1	Preservatives, antioxidants and other additives	45
5.2	Curing	52
5.3	Smoking	54
5.4	Pickling	56
6.	Microbial preservation systems	61
6.1	Fermented dairy products	61
6.2	Fermented meat products	64
7.	Modified atmosphere packaging	65

8.	Vacuum packaging	71
9.	Novel techniques	74
10.	Combining preservation techniques	80
11.	Shelf-life of preserved foods	82
12.	Conclusions	90
13.	References	91
Abou	t CCFRA	95