Define the following

Sterile -

Sublimates -

Perforated -

Pickling -

Pasteurizing -

Yeast -

Alcohol -

Curd -

For each of the preservation techniques listed below, write a 2-3 sentence description of the process and how this process keeps foods from spoiling.

* Refrigeration and freezing
* Canning
* Irradiation
* Dehydration
* Freeze-drying
* Salting
* Pickling
* Pasteurizing
* Fermentation
* Carbonation
* Cheese-making
* Chemical preservation