

UNIVERSIDAD DEL SURESTE



DOCENTE

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ALUMNO

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TRABAJO

INFOGRAFIA

MATERIA

**PREPARACION Y CONSERVACION DE
ALIMENTOS**

CARRERA

NUTRICION

GRADO Y GRUPO

4 CUATRIMESTRE 4A

FOOD CONSERVATION BY THERMAL TREATMENT INFOGRAPHIC

IMPORTANCE OF HEAT TREATMENTS

It serves to destroy the microbial load that causes damage to its physical, biological or chemical quality and that may cause a problem for the consumer's health.



WHAT ARE HEAT TREATMENTS IN FOODS?



.It consists of the use of high temperatures that cause the death of microorganisms. Among other things, heat treatment: Allows the product to be stored at room temperature, guaranteeing its safety

WHAT ARE THE TYPES OF HEAT TREATMENT?

Quenching and tempering. With tempering, thanks to an extreme rise in temperature and a rapid drop, we will be able to apply greater hardness to the steel and mechanical resistance.

- Cementation. ...
- Induction quenching. ...
- Bonus. ...
- Stabilized steel. ...
- Annealing.



HOW HEAT TREATMENTS WORK



The heat treatments are carried out in an oven in which the metal parts are heated to a high temperature in a controlled gas atmosphere chosen based on the properties to be modified.

STUDENT: MARIO PEREZ MARTINEZ

SUBJECT: PREPARATION AND CONSERVATION OF FOOD

BIBLIOGRAFIA

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