FOOD SPOILAGE
SPOILED FOOD

- Unfit to eat
- Harmful for health
- Lacking natural characters
- Consisting of some obstructive sources
CAN WE CALL THIS THE SPOILAGE?
AND THIS ONE?
CAUSES

- Microbial growth
- Enzymatic actions
- Oxidative reactions
- Mechanical damage
- External disturbances
MEAT SPOILAGE

Influencing Factors

- More softer and moisturous more susceptible to microbial growth
- High protein content give high opportunity for enzymatic changes
- Aerobic storage
- Natural chemical changes
- Ageing
SPOILED MEAT

PHOTO: JAY PHILLIPS

Gautam Singh, Hospitality Trainer, 07830294949
AEROBIC INDICATIONS

- Stickiness
- Whiskers
- Black Spots
- White Spots
- Green Patches
- Fat Decomposition
- Off Odors & Off Tastes
ANAEROBIC INDICATIONS

- Souring
- Putrefaction
- Taint
- Sliminess
- Discoloration
FISH SPOILAGE

Influencing Factors

- Oxidative reactions
- Bacterial activity
- Ageing
- Enzymatic reactions
FACTORS AFFECTING RATE OF FISH SPOILAGE

- Kind of fish – Flat/ round
- Handling
- Extent of Contamination with respect to the flesh
- Temperature
- Availability of oxygen
FISH KEPT FOR PUBLIC HANDLING
EGG SPOILAGE

Major parts of egg

- Egg Shell – Carbohydrates, Calcium and some traces of micro minerals
- Egg White – Iron, sodium and roughage
- Egg Yolk – Protein, fatty acids, minerals and vitamins.
FACTORS RESPONSIBLE FOR SPOILAGE

- Improper handling and storage
- Ageing
- Microbial actions
INDICATIONS

- Shrinkage in size
- Weaker yolk
- Diluted egg white
- Greenish and orangish tints of flavor of odour
- Lack of lusture over shell
MILK SPOILAGE

Milk contents

- High moisture
- Proteins
- Essential fatty acids
- Flavin compounds
SPOILED MILK PRODUCTS

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INDICATIONS

- Flavor changes – sour/acidic; bitter and burnt/caramel
- Colour changes – Bluish Grey; Brownish and Yellow
- Changes due to temperature variation