KINDS OF FOOD PRODUCTS
INTRODUCTION

- The type, form or the variety in which food is available.
- Availability and consumption varies according to the requirement of individual traits.
- Some food are only consumed and preferred as such whereas some can only be consumed when converted into their products.
- There are various number of products available all over the world.
CLASSIFICATION

➢ According to their spoilage or the shelf life.

➢ According to their consumption pattern.

➢ According to their availability.
ACCORDING TO THEIR SPOILAGE

- Perishable food products – Consumption time is within 24 hours. E.g. – meat, fish, milk, leafy vegetables, cheese, curd etc.

- Semi perishable products – Consumption time is 2 days to 2 weeks. E.g. – fruits, dry fruits, roots and tubers, ghee, tomato, garlic etc.
ACCORDING TO THEIR SPOILAGE

- Non-perishable products – Consumption time is 1 month, 5 years or more also. E.g. – oils, salt, sugar, spices, cereals, pulses, pickles, alcohols, tea leaves etc.
ACCORDING TO THEIR CONSUMPTION PATTERN

- Basic product – Need some preparation before use like cooking. E.g. shelled green peas, cereal flour, dry pulses etc.
- Ready to cook product – Like frozen green peas, spice mixes, cereal wafers, puffs flakes etc.
ACCORDING TO THEIR CONSUMPTION PATTERN

- Ready to use products – Like instant tomato soup powder, ready to eat meals, juices, milk products, sweets etc.
ACCORDING TO THEIR AVAILABILITY

➢ Natural products – Original form as obtained from origin. All cannot be consumed as such. E.g. fruits, vegetables, milk, cereals, pulses, meat, poultry, egg, fish, spices etc.
ACCORDING TO THEIR AVAILABILITY

- Processed products – These are the formed products of natural food through some treatment or procedures applied. E.g. fruit juices, jams, jellies, ketchups, purees, cheese, curd, flours, flakes, puffs, salami, sausages, bread etc.