

Freeze-drying significantly reduces the total weight of the food because most food is largely made up of water; for example, many fruits are more than 80% water. Removing this makes the food much lighter and therefore makes transportation less difficult. The military and camping-supply companies freeze-dry foods to make them easier for an individual to carry and NASA has also freeze-dried foods for the **cramped** quarters on board spacecraft.

The process is also used to preserve other sorts of material, such as **pharmaceuticals**. Chemists can greatly extend pharmaceutical **shelf life** by freeze-drying the material and storing it in a container free of oxygen and water. Similarly, research scientists may use freeze-drying to preserve biological samples for long periods of time. Even valuable manuscripts that had been water damaged have been saved by using this process.

Uses of freeze-drying:

- food preservation
- easy 1 \_\_\_\_\_ of food items
- long-term storage of 2 \_\_\_\_\_ and biological samples
- preservation of precious 3 \_\_\_\_\_

1. Your answer:

2. Your answer:

3. Your answer:

Hoàn thành bảng từ vựng sau:

Sort elements

cramped

pharmaceutical

shelf life

hạn sử dụng	
chật chội	
dược phẩm	