

MATCH THE FOLLOWING – TYPES OF FOOD PRESERVATION

Column A – Method	Column B – How it preserves food
1. Drying	A. Using spices to slow down spoilage
2. Refrigeration	B. Removing moisture from food
3. Salting	C. Keeping food at a low temperature
4. Pickling	D. Adding salt to prevent microbial growth
5. Canning	E. Sealing food in airtight containers after heating
6. Sugaring	F. Adding sugar to help prevent spoilage