










Label the preservation method.

Drag and match the correct description and example to match the method.

Preservation Method	Description	Example
 <div></div>	<div>Removing water or moisture from food.</div>	<div>Fruits Chilli Cucumber Garlic and onion</div>
 <div></div>	<div>Heating food at high temperature.</div>	<div>Fish Tamarind peel Vermicelli Cuttlefish</div>
 <div></div>	<div>Brining food in sugar or salt solution.</div>	<div>Meats Vegetables Fish Egg</div>
 <div></div>	<div>Removing air from container or packaging.</div>	<div>Sausages Carrots Mushrooms Meat</div>

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Preservation Method	Description	Example
 <div></div>	<div>Drying food with smoke for a long period of time.</div>	<div>Meat Fish Banana</div>
 <div></div>	<div>Coating food with liquid wax.</div>	<div>Fish Chicken curry Ketchup Soy sauce</div>
 <div></div>	<div>Rubbing food with a lot of salt.</div>	<div>Apple Grape Orange Lemon</div>
 <div></div>	<div>Heating food to a certain temperature for some time followed by rapid cooling.</div>	<div>Milk Juice Milk products Cream</div>
 <div></div>	<div>Heating food at boiling temperature then put them in airtight container.</div>	<div>Fish Egg Vegetables</div>