Arrastra las construcciones nominales a los espacios correspondientes.

food chain | main purpose | desired quality | Preservation methods | soup ingredients | integrated approach | cereal ingredients

1.3 Food Preservation

_____ start with the complete analysis and understanding of the whole _____, including growing, harvesting, processing, packaging, and distribution; thus an _____ needs to be applied. It lies at the heart of food science and technology, and it is the _____of food processing. First, it is important to identify the properties or characteristics that need to be preserved. One property may be important for one product, but detrimental for others. For example, collapse and pore formation occur during the drying of foods. This can be desirable or undesirable depending on the _____of the dried product, for example, crust formation is desirable for long bowl life in the case of breakfast _____, and quick rehydration is necessary (i.e., no crust and more open pores) for instant _____. In another instance, the consumer expects apple juice to be clear whereas orange juice could be cloudy.

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