

USE OF LOW TEMPERATURES FOR FOOD PRESERVATION

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Abstract. Modern technology knows many methods of freezing. Their application depends on the kind of product, scale of production, type of packaging, availability and price of refrigerants. One of the newest methods employed at present for freezing food products is based on using liquid gases – mainly nitrogen and carbon dioxide. Technologies in which liquid gases are used contribute to the development of the refrigeration industry. Research results show that in Poland liquid gas freezing may be employed in the meat and forestry industries, fruit and vegetable processing and drink production.

Keywords: food, methods of freezing, cold storage, quality, durability.