



GROUP ASSIGNMENT

- Form a group of 5 (max). The group needs to be **multiracial**.
- Choose **one product** among the list provided to you.
- Describe the **processing step** of your product.
- State the **beneficial microorganism(s)** involved in the fermentation process and / or preservation.
- What is the **microbiological and chemical changes** that can be observed in the finish product?
- Identify the **spoilage organisms and/or pathogens** that will likely to spoil and/or contaminate your product. **Why and how?**
- At the end of the course each group needs to **present** their findings.



FOOD PRODUCTS

- Salted fish
- Salted vegetables
- Pickled fruits
- Salted egg
- “Kaya” jam
- Pineapple jam
- Yogurt
- Fish sauce
- “Tuak” - fermented coconut water
- Raddish
- “Ikan pekasam”

