

Fill-in-the-blanks worksheet

## <Advancement of Freezing Technology>

When (1 ) decompose and ferment the various components in food, the food spoils. Therefore, to maintain the quality of food, it was necessary to suppress the activity and growth of (1 ). When food is frozen, the (2 ) in the food solidifies into (3 ), and the (1 ) cannot obtain (2 ).

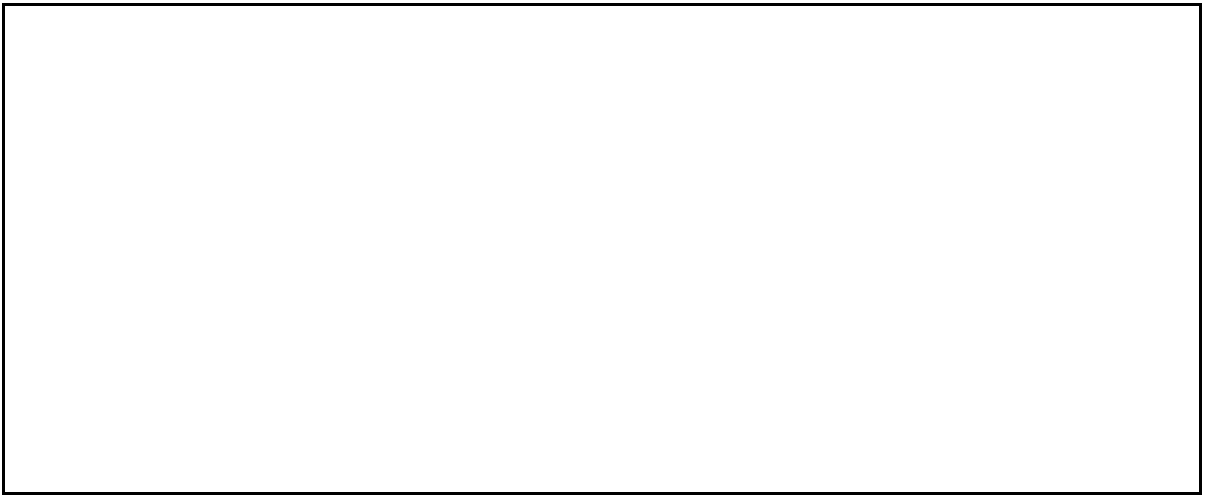
The (4 ) is a type of freezing technology that cold air is fed into the freezer to lower the temperature inside to freeze products. This is the most familiar freezing technology. The old slow freezing type has the disadvantage that it takes a long time to freeze the food, so it loses its taste and nutrition. To solve the shortcomings of slow freezing, the technology of (5 ) has been developed. By shortening the freezing time, it prevents the growth of (3 ), which is the source of quality loss. Another method is the (6 ), which uses a brine solution to take away the temperature of the surrounding area when the liquid turns into gas. This method is attracting a lot of attention because it does not affect the human body and does not degrade quality.

Descriptive worksheet

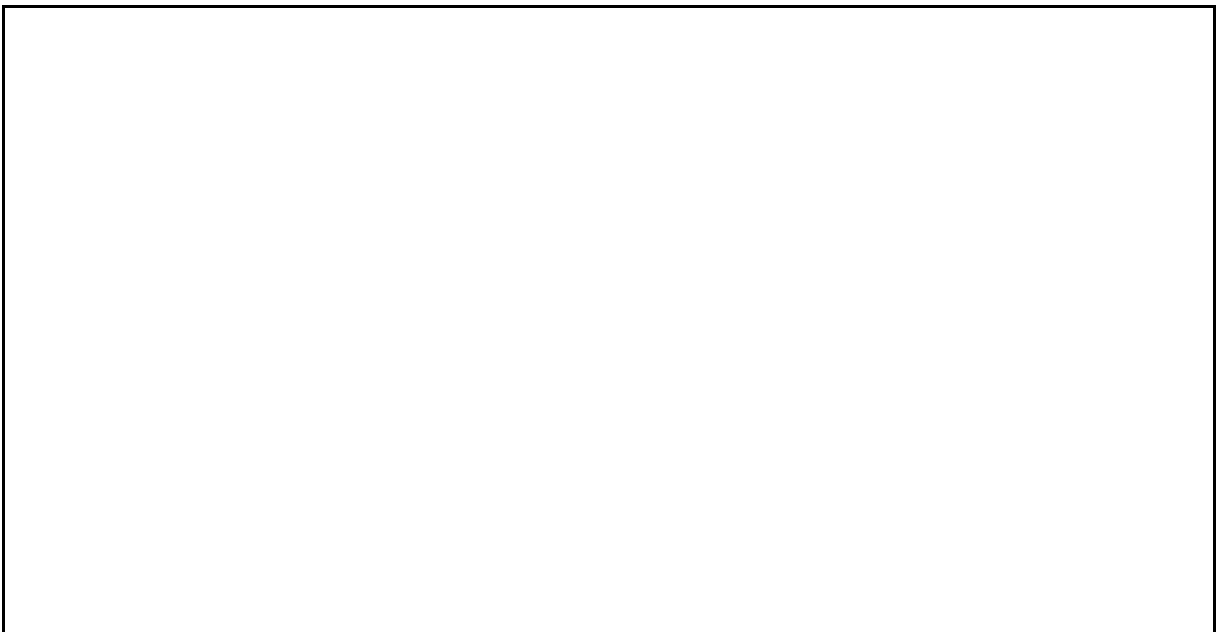
## <Advancement of Freezing Technology>

1. Write about the purpose of freezing food using {Words}.

Words {microorganisms, moisture, deterioration}



2. What are the advantages and disadvantages of the air blasting method? Let's write it down.



Answers to the fill-in-the-blanks worksheet

1. microorganisms
2. water
3. ice crystals
4. Air blasting method
5. Quick freeze
6. brine method