










CONCEPT: REVIEW OF PHYSICAL METHODS TO CONTROL MICROBIAL GROWTH

●Now let's review the different types of physical methods for controlling microbial growth.

Physical Methods to Control Microbial Growth 		
Control Method		Description
Dry Heat		Heat that has NO moisture or _____ content.
Moist Heat		Heat that has moisture or liquid content.
Low Temperatures		Low temperatures _____ the growth of microbes & preserves foods.
Desiccation		Process of _____ out or removing moisture from cells, killing microbes.
Lyophilization		The process of _____-drying, widely used to preserve food.
Filtration		Process of using filters with small pores to filter out microbes for liquid or _____.
Irradiation		Process of exposing an object to _____ to kill microbes.
High Pressure Processing		Process of using high _____ to damage and kill microbes.

PRACTICE: Which of the following microbial control methods does not actually kill microbes or inhibit their growth but instead removes them physically from samples?

- a) Filtration.
- b) Desiccation.
- c) Lyophilization.
- d) Non-Ionizing Radiation.

PRACTICE: Which method of physical microbial growth control requires extremely high temperatures and long periods of time to kill microbes?

- a) Moist heat control techniques.
- b) Pasteurization.
- c) Dry heat control techniques.
- d) Lyophilization.