

Short-term preservation methods for food involve maintaining viability or freshness for a limited period, typically a few weeks to a few months, using techniques like subculturing, refrigeration, or drying. These methods are generally less effective than long-term preservation but are useful for routine lab work, short-term storage, or preserving food for a limited time.

Food:

Refrigeration:

Cool temperatures slow down microbial growth and enzymatic activity, extending the shelf life of perishable foods.

Freezing:

Freezing preserves food by slowing down enzymatic activity and inhibiting microbial growth, ideal for long-term storage.

Drying:

Removing water content from food through methods like sun drying, oven drying, or dehydration, preserving it for a limited time.

Pickling:

Preserving food in a brine or vinegar solution, which inhibits microbial growth and extends shelf life.

Fermentation:

Using microorganisms to transform food, which can extend shelf life and create new flavors.

Canning:

Heating food in sealed containers to kill microorganisms and preserve it for a longer period, typically up to 1 year