1. What is the definition of 'shelf life' in the context of animal products?

- Shelf life refers to the length of time that animal products remain safe to consume and retain their quality under specified storage conditions.

2. Why is it important to understand the shelf life of animal products?

- Understanding shelf life helps in ensuring food safety, minimizing waste by proper storage, and maintaining the nutritional quality of the products.

3. List some methods used to preserve meat in local communities.

- Common methods include salting, smoking, and sun drying.

4. How does smoking preserve meat?

- Smoking preserves meat by impregnating it with smoke’s antimicrobial and antioxidant properties, which inhibit the growth of bacteria and prolong shelf life.

5. What method would you use at home to preserve meat and why?

- Freezing might be preferred for its simplicity and effectiveness in keeping meat safe and preserving its nutritional value.

6. Describe the steps involved in the salting method of preserving meat.

- Meat is first cleaned, then salt is applied generously to all surfaces. The meat is left to sit in salt, which draws out moisture and inhibits bacterial growth.

7. What are the benefits of using modern technology in preserving meat?

- Modern technology, such as vacuum packing and refrigeration, extends shelf life, maintains meat quality, and reduces the risk of foodborne illnesses.

8. How can Maria’s family preserve milk to ensure it does not spoil?

- Maria’s family can preserve milk by boiling or fermenting it to produce yogurt, all of which kill bacteria and extend the milk's usability.