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Don't Let Food Spoil Handout- Expanded Nutrition & Family Programs Michigan State University Cooperative Extension Service January 1981 2 pages

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Expanded Putrition Family Programs



What Makes Food Spoil?

Mold can cause molded bread.



(H)

Yeasts can cause fermented fruit.



Bacteria can cause food to spoil and decay.



Enzymes can cause overripe bananas to spoil.



Don't Let Food Spoil

Did any foods recently spoil in your home?	
Yes No	
What was spoiled?	
Why did the food spoil?	
What Kinds of Foods Sometimes Spoil at Your House?	Can You Think of Ways to Save the Food? Write Them Down.
Example: Molded hamburger buns	Example: Freeze the Buns



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