

A Super Food Preserver For Vendors

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Abstract:

A super food preserver is equipment that keeps food in a safe condition for longer period of time than the normal time. A super vacuum food preserver reduces the rate of food spoilage. Food spoilage is a process by which food undergoes a chemical change due to several factors such as Air, moisture, Temperature, Light and Bacterial growth. Air acts as a medium of heat transfer therefore allowing temperature change. Air itself has moisture but moisture content increase with the increase of Temperature because warm air absorbs more moisture than cold air.

The vacuum state eradicates factors for food spoilage because a vacuum has no air. Bacterial growth depends on moisture for its growth hence in a vacuum state bacterial growth is reduced to the minimum level because there is no air hence no moist



Materials and Methods

A Super vacuum food preserver needs several materials for it to be made, the materials are.

- >Hard plastic container
- >Evacuating pump and a charging valve
- >Rubber lining
- >silicone glue and air transfer tubes and gas gauge

Steps On How To Make It

- »1st step is gluing the rubber lining on the top edges of the opened container ensuring that on covering the lid no air enters or escape
- »2nd step is by connecting the charging valve to the container by using the silicone glue and let it dry for ensuring maximum insurance
- »3rd step. Then connect one end of the air transfer tube to the charging valve and the other end to the evacuating pump if there is any fault use glue to fix it.
- »4th step, Ensure that if there is any fault or leak cover it up with the glue.
- »Now you may evacuate your container and therefore it is already a super vacuum food preserver.

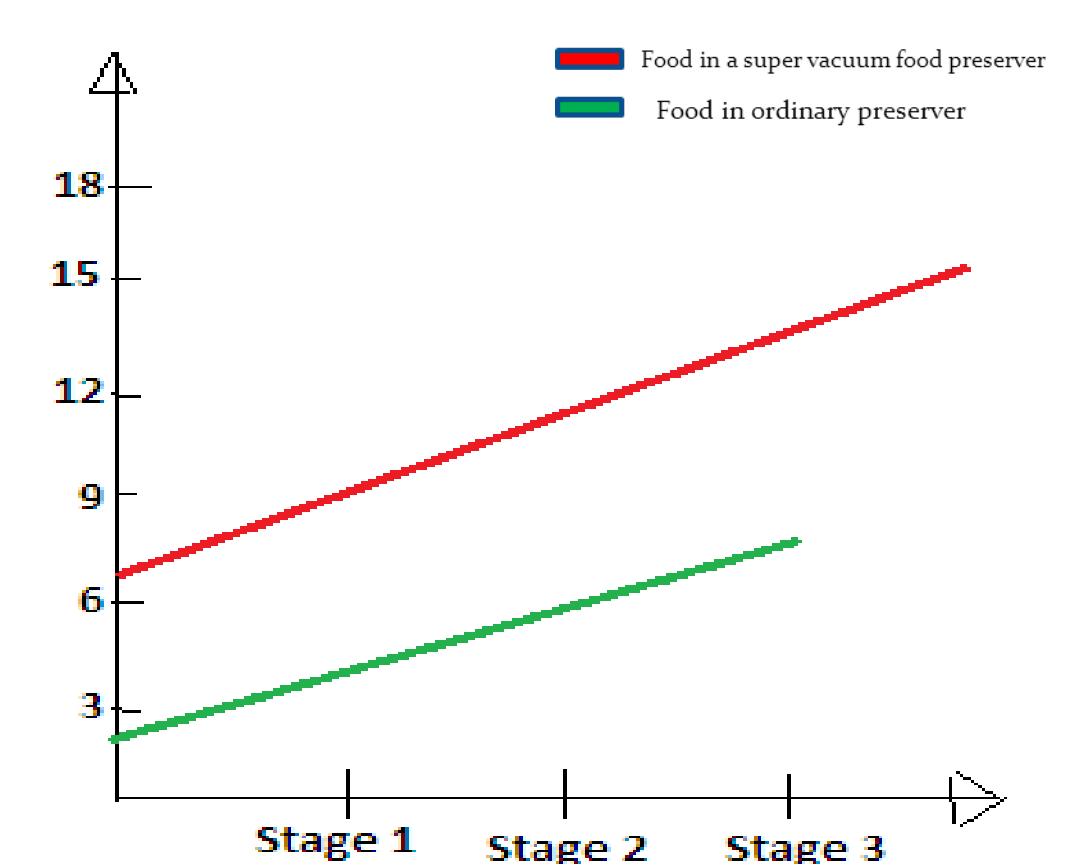
After it is made we have preferred to use interviewing and group discussion to the users{vendors} on its efficiency. The preferred methodology is chosen over other methods because they save time, easy to conduct and provide the needed information. First we will conduct an interview on how they store food and what challenges do they face, after that we will provide them with the Super Vacuum Food preserver and we will conduct another interview to see its positive and the efficiency of the super vacuum.



Results:

The efficiency of a super vacuum food preserver is due to the vacuum state found in the container. It is proved to be so after we had experimented the container by putting in food (fish) then evacuating the container and leaving it for a period of time. The following were the results obtained from the research.

The chart above show the relationship between the numbers of days it takes for a fish to decay from the first stage to another in a super vacuum food preserver against number of days it takes for a fish to decay in an ordinary preserver. Hence the super vacuum food preserver is the best in storing food in a safer way and cheap than any other food preserver



Acknowledgments:

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Conclusions:

The findings show that the presence of vacuum state with in a container helps the food to stay in a fresh state for a longer period of time hence making the super vacuum food preserver being the best. The vacuum food preserver seems to be the best economically, Hence it functions cheaply without any running cost.

References:

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