Abstract

This project is designed to evaluate shelf-life of ready-to-cook food sold in a supermarket, so that we can predict the period of time that the product could be kept or displayed on the shelf. As a consequence the supermarket can minimize losses and increase profit and consumer benefit. From the study, we found that each product has different shelf-life depend on the initial number of microorganisms in each food. The higher number of microorganisms, the shorter shelf-life of food. The product with the food ingredients that are rich in nutrients that facilitate growth of microorganism tend to shorten shelf-life of the product.