Unit 4 - Week 2: Thermal processing equipment, Milk pasteurization, Canning operations

Assignment 2

Due on 2019-04-21, 23:59:59 IST

The target of pasteurization is to achieve _____ reduction in viable microorganisms. At your laboratory, you have not submitted this assignment.

A. 2 log
B. 10 log
C. 100 log
D. None of the above

5. Milk heat-resistant parameter found in milk, Coagulation curve causes
A. Bacterial
B. Enzymatic
C. Hea-resistant bacteria
D. Calcium caseinate

6. Pasteurization: B. 2 log C. 10 log D. None of the above

7. Risk of the current time-temperature relationship for pasteurization as specified by US FDA Grade A Pasteurized Milk Ordinance (PMO) from the following
A. 170°F for 30 sec
B. 161°F for 30 sec
C. 161°F for 25 sec
D. None of the above

8. The function of the diaphragm valve is to control the flow rate in the pasteurization process. Therefore, it is important to control the flow rate accurately.
A. True
B. False

9. The normal range for a milk sample to be considered as a milk sample is:
A. 40°C ± 2°C
B. 42°C ± 2°C
C. 38°C ± 2°C
D. None of the above

10. Some of the main characteristics of milk pasteurization are:
A. Higher temperature
B. Increased time
C. Lower temperature
D. Increased time

11. The efficiency of pasteurization is measured by the following test:
A. Viability test
B. Plate count test
C. Both a and b
D. None of the above

12. Pasteurize a mixture of milk and water.

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<tr>
<th>Milk</th>
<th>Pasteurized Milk</th>
<th>Boiled Milk</th>
<th>Chilled Milk</th>
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13. The number of plates required in each section (heating, cooling, and refrigeration) of a plate heat exchanger for a HINT pasteurization process from the following data:

A. Regionalization: 10, Heating 30, Cooling 20
B. Regionalization: 10, Heating 30, Cooling 20
C. Regionalization: 10, Heating 30, Cooling 20
D. Regionalization: 10, Heating 30, Cooling 20

14. The efficiency of pasteurization is measured by the following test:
A. Viability test
B. Plate count test
C. Both a and b
D. None of the above

15. Pasteurize a mixture of milk and water.

16. The normal range for a milk sample to be considered as a milk sample is:
A. 40°C ± 2°C
B. 42°C ± 2°C
C. 38°C ± 2°C
D. None of the above

17. Pasteurize a mixture of milk and water.

18. The efficiency of pasteurization is measured by the following test:
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C. Both a and b
D. None of the above

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C. 38°C ± 2°C
D. None of the above

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46. The efficiency of pasteurization is measured by the following test:
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