Assignment 4
The data cited for this assignment has been presented. As per our records you have not submitted this assignment.

1. Identify the two factors that should be considered in a process validation study.
   - Equipment of the facility
   - Product formulation
   - Control limits of the product
   - All of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: All of the above

2. The ICH Q6A(2015) guideline states that the temperature spread across the stilling vessel should be ___ in steady operation.
   - 10°C or less
   - 15°C or less
   - 20°C or less
   - 30°C or less
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: 10°C or less

3. In general, the feed would ___ in response to increasing temperature during the elutriation process.
   - Increase
   - Decrease
   - Remains the same
   - None of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: None of the above

4. The process by which it is estimated that the feed for sales should not be consumed because of health or safety reasons.
   - A. Bad odor
   - B. Taste
   - C. Mold
   - D. None of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: All of the above

5. Both heat penetration curves usually differ from the theoretical logarithmic model, mainly due to...
   - A. Local microbial growth
   - B. Mode of heat transfer
   - C. Change in temperature
   - D. All of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: All of the above

6. The following is the limiting factor that influences the shelf life of the food.
   - A. Storage temperature of the food
   - B. Packaging method
   - C. Odor value of the food
   - D. Applied thermal process
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: Storage temperature of the food

7. The following is the limiting factor that influences the shelf life of the food.
   - A. Food structure
   - B. Packaging
   - C. Physical conditions
   - D. All of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: Food structure

8. The key assumption used in accelerated shelf life testing is that...
   - A. Deterministic process limiting shelf life remains same under normal and abusive conditions
   - B. Deterministic process limiting shelf life changes only in single variables under normal and abusive conditions
   - C. Deterministic process limiting shelf life changes only in single variables under normal and abusive conditions
   - D. All of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: All of the above

9. Time-temperature integrals are used to estimate...
   - A. Conversion of fat (polyunsaturated) to saturated fat
   - B. Change in nutritional value
   - C. Accelerated degradation process
   - D. None of the above
   No. Your answer is incorrect.
   Score: 0
   Accepted Answers: Accelerated degradation process

10. Expressing of lipids is used for an accelerated test with a measured D value of 1.5 min at 10°C and at a concentration of 5 ± 2 g/kg.
    - A. 0.5
    - B. 2.2
    - C. 4.4
    - D. 8.8
    No. Your answer is incorrect.
    Score: 0
    Accepted Answers: 0.5

Due on 2019-08-25, 23:00 IST.