Assignment 6

The due date for submitting this assignment has passed. An extension is possible if you submit the assignment before [Due date].

1. Microwave heating works on the phenomenon of ______.
   - A. electric heating
   - B. electrical heating
   - C. Joule heating
   - D. all of the above
   - No, the answer is incorrect. Answer: D

2. The electrical conductivity of foods generally ______ with temperature.
   - A. increases
   - B. decreases
   - C. increases then decreases
   - D. decreases then increases
   - No, the answer is incorrect. Answer: B

3. Which one of the following components of microwave equipment reflects the electric field intensity and the field transfers it to the heating chamber? ______
   - A. waveguide
   - B. isolating section
   - C. magnetron
   - D. waveguides
   - No, the answer is incorrect. Answer: D

4. The process of storing the foods at low temperature from around -20°C to -40°C is called ______.
   - A. irradiation
   - B. composting
   - C. tempering
   - D. deep freezing
   - No, the answer is incorrect. Answer: D

5. A ______ process involves lower ionization and higher ionization.
   - A. irradiation
   - B. composting
   - C. tempering
   - D. deep freezing
   - No, the answer is incorrect. Answer: B

6. In high-pressure processing of foods, the destruction of food molecules is achieved due to one of the following main reasons ______.
   - A. The process loses about 15% to 20% of the microorganisms.
   - B. The process requires uniform treatment.
   - C. The process is suitable for pasteurization for foods.
   - D. The process is appropriate for all cold and hot foods
   - No, the answer is incorrect. Answer: B

7. Irradiation of foods can be achieved under one of the following irradiation treatment conditions ______.
   - A. Frequency > 20 kHz, energy absorbed > 1 W kg⁻¹
   - B. Frequency < 20 kHz, energy absorbed < 1 W kg⁻¹
   - C. Frequency < 20 kHz, energy absorbed > 1 W kg⁻¹
   - D. Frequency > 20 kHz, energy absorbed < 1 W kg⁻¹
   - No, the answer is incorrect. Answer: D

8. In IOZ processing of foods, distillation happens due to one of the following mechanisms ______.
   - A. gas evacuation
   - B. desorption
   - C. osmosis
   - D. gas absorption
   - No, the answer is incorrect. Answer: B

9. Which of the following is the critical factor for pulsed UK high-food processing technique? ______.
   - A. Distance from the source of light
   - B. Intensity of the product
   - C. Both A and B
   - D. equipment size
   - No, the answer is incorrect. Answer: C

10. In milk processing during ultraheating, increase in fat and lactose content ______ the electrical conductivity of the milk products.
   - A. increases
   - B. decreases
   - C. increases and then decreases
   - D. none of the above
   - No, the answer is incorrect. Answer: A

11. Heavy metals in the dairy cow by ______.
   - A. a technique
   - B. milk fat
   - C. milk yield and milk quality
   - D. all of the above
   - No, the answer is incorrect. Answer: D

12. Which of the following is not the property of food irradiation? ______
   - A. Water
   - B. antimicrobial
   - C. shelf life of 20 and 30
   - D. all of the above
   - No, the answer is incorrect. Answer: D

13. Which one of the following components of microwave equipment reflects the electric field intensity and the field transfers it to the heating chamber? ______
   - A. waveguide
   - B. isolating section
   - C. magnetron
   - D. waveguides
   - No, the answer is incorrect. Answer: D

14. The process of storing the foods at low temperature from around -20°C to -40°C is called ______
   - A. irradiation
   - B. composting
   - C. tempering
   - D. deep freezing
   - No, the answer is incorrect. Answer: D

15. A ______ process involves lower ionization and higher ionization.
   - A. irradiation
   - B. composting
   - C. tempering
   - D. deep freezing
   - No, the answer is incorrect. Answer: B

16. In high-pressure processing of foods, the destruction of food molecules is achieved due to one of the following main reasons ______.
   - A. The process loses about 15% to 20% of the microorganisms.
   - B. The process requires uniform treatment.
   - C. The process is suitable for pasteurization for foods.
   - D. The process is appropriate for all cold and hot foods
   - No, the answer is incorrect. Answer: B

17. Irradiation of foods can be achieved under one of the following irradiation treatment conditions ______.
   - A. Frequency > 20 kHz, energy absorbed > 1 W kg⁻¹
   - B. Frequency < 20 kHz, energy absorbed < 1 W kg⁻¹
   - C. Frequency < 20 kHz, energy absorbed > 1 W kg⁻¹
   - D. Frequency > 20 kHz, energy absorbed < 1 W kg⁻¹
   - No, the answer is incorrect. Answer: D

18. In IOZ processing of foods, distillation happens due to one of the following mechanisms ______.
   - A. gas evacuation
   - B. desorption
   - C. osmosis
   - D. gas absorption
   - No, the answer is incorrect. Answer: B

19. Which of the following is the critical factor for pulsed UK high-food processing technique? ______.
   - A. Distance from the source of light
   - B. Intensity of the product
   - C. Both A and B
   - D. equipment size
   - No, the answer is incorrect. Answer: C

20. In milk processing during ultraheating, increase in fat and lactose content ______ the electrical conductivity of the milk products.
   - A. increases
   - B. decreases
   - C. increases and then decreases
   - D. none of the above
   - No, the answer is incorrect. Answer: A

21. Heavy metals in the dairy cow by ______.
   - A. a technique
   - B. milk fat
   - C. milk yield and milk quality
   - D. all of the above
   - No, the answer is incorrect. Answer: D

22. Which one of the following components of microwave equipment reflects the electric field intensity and the field transfers it to the heating chamber? ______
   - A. waveguide
   - B. isolating section
   - C. magnetron
   - D. waveguides
   - No, the answer is incorrect. Answer: D

23. The process of storing the foods at low temperature from around -20°C to -40°C is called ______.
   - A. irradiation
   - B. composting
   - C. tempering
   - D. deep freezing
   - No, the answer is incorrect. Answer: D