Unit 12 - Week 10

Assignment 10

You can't see the questions or answers in this assignment. Please correct them.

1. The objective of having salt in about 85°F before homogenization is to increase:
   a. Glucose solubility
   b. Liqueur
   c. Lactose
   d. Kraeutern

   Answer: d. Kraeutern

2. What is the key to using a milk fat separator?
   a. Terminal velocity
   b. Drug coefficient
   c. Sedimentation
   d. Specific gravity

   Answer: a. Terminal velocity

3. As per the FSSA, minimums for cream in double cream milk is:

   Answer: 2.5% or 3.5%