Assignment 12

The due date for submitting this assignment has passed. As per our records you have not submitted this assignment.

1. An ice cream mix of 90% milk has been used to prepare an ice cream which yielded a final product of 450 gms. The percent overrun is_________. 1 point
   a. 71.77
   b. 66.18
   c. 61.68
   d. 58.88
   No, the answer is incorrect. Score: 0
   Accepted Answers: c. 61.68

2. Which of the following is one of the reasons for sandy texture of ice cream?
   a. Thaw them cycle during transportation
   b. Quick freezing
   c. Oxidation
   d. Membrane contamination
   No, the answer is incorrect. Score: 0
   Accepted Answers: d. Membrane contamination

3. In modified atmosphere packaging:
   a. CO2 (O2) levels increase
   b. CO2 level decreases and O2 level increases
   c. CO2 level decreases and O2 level decreases
   d. CO2 and O2 levels remain constant
   No, the answer is incorrect. Score: 0
   Accepted Answers: d. CO2 and O2 levels remain constant

4. Which of the following is the function of packaging?
   a. To promote the sell
   b. To display information
   c. To protect the product
   d. All of the above
   No, the answer is incorrect. Score: 0
   Accepted Answers: d. All of the above

5. One type of refrigeration is equivalent to:
   a. 30 kcal/min
   b. 30 kcal/min
   c. 10 kcal/min
   d. 10 kcal/min
   No, the answer is incorrect. Score: 0
   Accepted Answers: a. 30 kcal/min

6. Storage of food under naturally pressurized gases is called:
   a. Aseptic packaging
   b. Hyperbaric storage
   c. Hypobaric storage
   d. Gas packaging
   No, the answer is incorrect. Score: 0
   Accepted Answers: b. Hyperbaric storage

7. The quick freezing of meat products is done by
   a. Instantaneous freezing
   b. Quick contact freezing
   c. Air-laid freezing
   d. All of the above
   No, the answer is incorrect. Score: 0
   Accepted Answers: d. All of the above

8. According to the FSSA minimum amount of sodium in standardized milk should be
   a. 2.3 %
   b. 3.3 %
   c. 4.3 %
   d. 5.5 %
   No, the answer is incorrect. Score: 0
   Accepted Answers: b. 3.3 %

9. Buffer None is due to
   a. Ammonia
   b. Bicarbonate
   c. Phosphoric acid
   d. Sulfuric acid
   No, the answer is incorrect. Score: 0
   Accepted Answers: b. Bicarbonate

10. The evaporative cooling system is very much effective for storage of fruits and vegetables in the regions where:
    a. High temperature and high relative humidity
    b. Low temperature and high relative humidity
    c. Low temperature and low relative humidity
    d. High temperature and low relative humidity
    No, the answer is incorrect. Score: 0
    Accepted Answers: b. Low temperature and high relative humidity