Assignment 2

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

1. What is the temperature (Q10) for phytoplankton? 
   - a) 0.1 to 1.0
   - b) 1.1 to 2.5
   - c) 1.6 to 1.8
   - d) 1.6 to 2.0
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - a) 0.1 to 1.0

2. The larva needed to produce its first significant larval during the texture profile analysis (TPA) is
   - a) Protoplast
   - b) Fragments
   - c) Coherence
   - d) None of the above
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - a) Protoplast

3. Monosodium glutamate (MSG) is a:
   - a) Antioxidant
   - b) Anti-microbial component
   - c) Humectant
   - d) Flavoring component
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - b) Anti-microbial component

4. Which of the following chemical preservatives is mostly added to extend the shelf life of fruit beverages?
   - a) Sodium benzoate
   - b) Calcium propionate
   - c) Sorbic acid
   - d) None of the above
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - a) Sodium benzoate

5. What is the range of high hydrostatic pressure to inactivate vegetative microorganisms?
   - a) 100 to 1150 MPa
   - b) 120 to 1600 MPa
   - c) 150 to 2000 MPa
   - d) 200 to 3000 MPa
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - b) 120 to 1600 MPa

6. The basic principle of low temperature storage is
   - a) Killing microorganisms
   - b) Reduction in rate of enzymatic, non enzymatic and microbial changes
   - c) Reduction in rate of non-enzymatic, non enzymatic and microbial changes
   - d) None of the above
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - b) Reduction in rate of enzymatic, non enzymatic and microbial changes

7. The work needed to pull out the probe from the sample after the first bite during texture profile analysis
   - a) Proportionality
   - b) Fragments
   - c) Adhesiveness
   - d) Springiness
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - a) Proportionality

8. The term GRAS used related to food additives, stands for
   - a) Generally Recognized As Safe
   - b) Critical Requirement of Additives and Standards
   - c) Social Record of Accepted Standards
   - d) Ostensible Recognized American Standards
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - a) Generally Recognized As Safe

9. Calcium carbonate is used as
   - a) Antioxidant agent
   - b) Antimicrobial agent
   - c) Activating agent
   - d) Anticholinergic agent
   *Note: the answer is incorrect, Score: 0
   Accepted Answers:
   - c) Activating agent

10. Which of the following share the same (preservatives)?
    - a) Dye
    - b) Sugar
    - c) Calcium propionate
    - d) None of the above
    *Note: the answer is incorrect, Score: 0
    Accepted Answers:
    - a) Dye

Due on 2019-08-21, 23:59 IST.