Assignment 9

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

1. The time duration that will take to kill a known lactose population is indicated by
   a. $k_1$ - value
   b. $k_2$ - value
   c. $k_3$ - value
   d. Fill the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) Fill the above

2. Low temperature pasteurization mainly concerns with
   a. Killing of all organisms
   b. Killing of all pathogens
   c. Killing of all enzymes
   d. None of the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) None of the above

3. Which type of pasteurization of milk is suitable for making cheese?
   a. High temperature
   b. Moderate temperature
   c. Low temperature
   d. None of the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) None of the above

4. High temperature pasteurization of milk is suitable for making of
   a. Cheese
   b. Yogurt
   c. Buttermilk
   d. None of the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) None of the above

5. The type of pasteurization used in continuous pasteurization system is
   a. UHT
   b. Thermisation
   c. Retort
   d. None of the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) None of the above

6. Enzymes that catalyze the browning reaction is
   a. Polyphenol oxidase
   b. Maillardase
   c. Peroxidase
   d. Melanoidase

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   a) Polyphenol oxidase

7. Which of the following statements are correct about the effect of chilling on milk?
   a. Chilling decreases the viscosity of milk
   b. No coagulation of milk at freezing point
   c. Chilling decreases forming a milk
   d. All the above

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) All the above

8. Chilled milk increases its flavor due to the activity of
   a. S. lactisporum
   b. L. acidophilus
   c. S. thermophilus
   d. Other

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) Other

9. Cream is obtained by skimming milk with a fat content of
   a. 4%
   b. 6%
   c. 8%
   d. 10%

   Note: the answer is incorrect. Scale: 1

   Accepted Answers:
   d) 10%

10. Which type of cream has a minimum fat content of 8%?
    a. Double cream
    b. Lowfat cream
    c. Half cream
    d. Whipped cream

    Note: the answer is incorrect. Scale: 1

    Accepted Answers:
    c) Half cream