Assignment 12

Due on: 2019-10-03, 23:59:45

1. The temperature range used for the maize processing is:
   a. 90°C - 95°C
   b. 95°C - 100°C
   c. 125°C - 130°C
   d. 125°C - 135°C

   Accepted Answers

2. Which of the following is mainly aimed to prevent burning of fast vegetables and fruits?
   a. Blanching
   b. Pasteurisation
   c. Autoclaving
   d. Dehydration

   Accepted Answers

3. Dehydration process is also known as:
   a. Blanching
   b. Dehydration
   c. Pasteurisation
   d. None of the above

   Accepted Answers

4. Low-moisture foods such as fish, poultry, meat and fruit vegetables have to be processed at temperatures:
   a. 75°C - 80°C
   b. 95°C - 100°C
   c. 180°C - 190°C
   d. None of the above

   Accepted Answers

5. Which of the components is used to build the condensed sugar from the bottom of the column so that the liquid is recycled?
   a. Sugar
   b. Condenser
   c. Vertical column
   d. Radiation

   Accepted Answers

6. The component richer in less volatile components is:
   a. Vapour
   b. Fused liquid
   c. Condensate
   d. None of the above

   Accepted Answers

7. The liquid stream which, when vaporised, produces the same composition as the liquid is known as:
   a. Evaporate
   b. Amylose
   c. Amylopectin
   d. None of the above

   Accepted Answers

8. The steps of the equilibrium curve indicates the equilibrium characteristics of:
   a. One vapour and liquid
   b. Liquid only
   c. Gaseous only
   d. None of the above

   Accepted Answers

9. The performance of still spirits columns is determined by:
   a. Feed temperature
   b. Internal liquid and feed flow conditions
   c. Number of rows
   d. None of these

   Accepted Answers

10. Which of the following is a true statement in an equimale?
    a. Gasoline
    b. Vegetable
    c. Ethanol or ethanol
    d. Butanol

   Accepted Answers