

Food Processing & Preservation

(a) What is irradiated food? (2)

(b) State two effects of irradiation on food. (4)

(i) _____

(ii) _____

(2004 HL SQ)

7. Identify two contaminants that may enter the food chain and in each case state a likely source and the possible effect on the body. (6)

Contaminant	Source	Effect on the body
(i)		
(ii)		

(2004 HL SQ)

4. (a) State **two** effects of Ultra-Heat Treatment (UHT) on milk. (4)

(i) _____

(ii) _____

(b) What is a fortified food? (2)

5. (a) Give **one** reason why a food manufacturer might use sensory analysis testing. (2)

(b) Name **two** categories of sensory analysis tests. List **one** test from each category. (4)

Category	Test

(2005 HL SQ)

6. (a) State **two** reasons why food is processed. (4)

(i) _____

(ii) _____

(b) Name **two** types of additives commonly used in processed food. (2)

(i) _____

(ii) _____

(2005 OL)

7. Name a **different method** of preservation suitable for **each** of the following vegetables: (6)

<i>Vegetable</i>	<i>Method of preservation</i>
Carrots	
Whole Tomatoes	
Onions	

(2007 OL)

7. (a) Explain the term '*fortified*' in relation to food processing. (6)

(b) Name **two** fortified foods.

(i) _____ (ii) _____

(2008 OL)

8. Outline **two** uses of sensory analysis in the food industry. (6)

(i) _____

(ii) _____

Name **one** sensory analysis test used to detect differences in food samples.

(2009 HL)

6. In relation to food preservation, indicate with a tick (✓) whether each of the following statements is true or false.

(6)

Food Preservation	True	False
Micro-organisms are inactivated by freezing		
Melons, pears and bananas freeze well		
Food should be frozen quickly at -25°C		

(2009 OL)