

MILK & DAIRY

4. Complete the following table in relation to the pasteurisation of milk. (6)

Method	Temperature	Time	Effect
Pasteurisation			

(2008 HL)

5. (a) Name **three** different methods of processing used to make milk safe for consumption. (6)

(i) _____

(ii) _____

(iii) _____

- (b) State the benefit to the consumer of adding bacterial cultures, such as acidophilus, to bio-yoghurt.

(2008 OL)

5. State the function of **each** of the following in relation to the processing of milk. (6)

(i) *Homogenisation* _____

(ii) *Sterilisation* _____

(2009 HL)