

Examination

Food Technology
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Section	Part	Question Number
3		28

Date

10-11-11
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Number of booklets  
used for this question

1/1
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### Instructions

- Write your Centre Number and Student Number at the top of this page.
- In the boxes provided write the name and date of this examination, and the number(s) of the question(s) attempted in this booklet.
- If you have not attempted the question, you must still hand in the Writing Booklet, with the words 'NOT ATTEMPTED' written clearly on the front cover.
- Write using black or blue pen. (Black pen is recommended.)
- You may ask for an extra Writing Booklet if you need more space.
- **You may NOT take any Writing Booklets, used or unused, from the examination room.**

Start here.

- (a) The possible causes for deterioration and spoilage in the fruit would be the extended amount of time that the fruit is being put away and stored for. Another cause of spoilage and deterioration may be the temperature at which the fruit is potentially stored in, this can make for moisture to get into the product and can spoil and deteriorate the fruit.
- (b) The legislative requirements for the labelling of a preserved fruit product include a sticker on the product and also suitable testing to ensure the product is safe to serve.
- (c) Two preservation processes which may be used to

extend the shelf life of the fruit could be cooling, this makes the fruit suitable for conditions and extends the shelf life considerably.

Another process which can extend the shelf life of this product is canning, this preserves the product remarkably as it gives no leadway for bacteria or other organisms to enter its surroundings.

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